



Hermann J. Wiemer

VINEYARD

Welcome to our grounds, our tasting room, and our vineyards!



Herbicide-Free
Farming



Hand-Picked &
Hand-Sorted



Wild
Ferment



Vegan
No fining additives
or adjustments

Since 1979, Hermann J. Wiemer Vineyard has been at the forefront of Finger Lakes wine, crafting wines that express both place and purpose. Our 150-acre estate on Seneca Lake blends time-honored traditions with a forward-thinking approach to farming and fermentation.

We are proudly Demeter Certified Biodynamic at our winery and HJW property, reflecting our commitment to sustainability. Whether in grafting practices in our grapevine nursery, our cellar, or our vineyards, we pursue a relentless curiosity for innovation and a deep respect for land stewardship. In the cellar, we take a light touch by hand-harvesting, hand-sorting, and practicing native fermentation—letting the vineyards lead the way.

TASTINGS

Your Wine Educator will guide you through your tasting experience, answer questions, and provide information on our sustainable farming practices and our low intervention winemaking.

Our tasting menu is designed to spark curiosity, invite exploration, and encourage sharing among friends.



Each wine is served in carafes and offered in 2.5 oz. and 5 oz. pours so you can create your own flight to enjoy with friends and family.

When you're ready for more,
just let us know!

Thank you for joining us!

Wine Spectator
TOP 100




Wine & Spirits
TOP 100



slow
wine



Visit us at wiemer.com for events, news, and online ordering.

 Connect with us: @hermannjwiemer

RIESLINGS

	2.5 oz.	5 oz./glass	Bottle (Case/Kabinett pricing)	
Riesling Dry 2023	4	8	23 ^{.50} (19. ^{.98})	Signature wine that incorporates fruit from each of our vineyards 91 Vinous
Riesling Reserve Dry 2022	5. ^{.50}	11	32 (27. ^{.20})	Weighty mouthfeel and a rich, balanced texture 93 WS
Riesling HJW 2023	7. ^{.50}	15	45 (38. ^{.25})	Sourced from our original Riesling planting in 1977 94 Vinous, 92+ RP <i>New Release!</i>
Riesling Magdalena 2022	6. ^{.50}	13	39 (33. ^{.15})	Layers of ripe fruit supported by lingering acidities 95 WE
Riesling Flower Day 2024	4. ^{.50}	9	27 (22. ^{.95})	Dry, fresh, exuberant & farmed biodynamically (Demeter Certified) 93 JC
Riesling HJW Bio 2022	7. ^{.50}	15	45 (38. ^{.25})	Farmed Biodynamically, partial barrel aging, bright and complex 93 WS
Riesling Semi-Dry 2024	3. ^{.50}	7	22 (18. ^{.70})	Fruit-forward & refreshingly light, RS: 2.7%
Riesling Late Harvest 2023	4. ^{.50}	9	27 (22. ^{.95})	Late pickings, subtle minerality & fruit-dense finish, RS: 5.3% 93 RP
Riesling Josef 2024	7. ^{.50}	15	45 (38. ^{.25})	From a 1974 planting, stonefruit & honey, RS: 6.2% <i>New Release!</i>

WHITE WINES

Chardonnay 2024	3. ^{.50}	7	22 (18. ^{.70})	Fermented & aged primarily in stainless steel. Ripe fruit and bright character <i>New Release!</i>
Chardonnay HJW 2023	7. ^{.00}	14	42 (35. ^{.70})	Old vine fruit, aged in neutral oak & farmed biodynamically (Demeter Certified)
Farm White 2021	3. ^{.50}	7	22 (18. ^{.70})	Partially skin-fermented Riesling, blended with Chardonnay and Gewürztraminer
Grüner Veltliner 2023	4. ^{.50}	9	27 (22. ^{.95})	Light bodied with notes of citrus zest and bay leaf
Gewürztraminer 2024	5	10	29 (24. ^{.66})	Floral aromas accompany hints of fruit in a lean, focused style <i>New Release!</i>

ROSÉ & RED WINES

Dry Rosé 2024	3. ^{.50}	7	22 (18. ^{.70})	Pinot Noir & Cab Franc with notes of watermelon rind & farm stand berries
Field Red 2021	3. ^{.50}	7	22 (18. ^{.70})	Co-fermented blend of Cab Franc, Cab Sauv, Merlot, and Blaufränkisch
Blaufränkisch 2024	5. ^{.50}	11	32 (27. ^{.50})	Vibrant and fresh with black fruits and delicate tannins
Pinot Noir 2024	7. ^{.50}	15	45 (38. ^{.25})	Elegant expression with ripe red fruits and a lifted structure <i>New Release!</i>
Cabernet Franc 2022	4. ^{.50}	9	27 (22. ^{.95})	Medium-bodied with layers of tart red fruits and herbs 93 JC
Cab Franc Magdalena 2023	7. ^{.50}	15	45 (38. ^{.25})	Bold tannins upfront, dark fruit & earthy profile 95 JS
Julia Field Study Red 2023	6. ^{.50}	13	39 (33. ^{.15})	Experimental blend of exotic varietals. Black fruit, savory herbs, and gentle tannins 90 Vinous

SPARKLING WINES

Extra Brut NV	5. ^{.50}	11	32 (27. ^{.50})	Bright with subtle minerality, Méthode Traditionnelle from 100% Riesling 94 JC
Cuvée Brut 2020	6. ^{.50}	13	39 (33. ^{.15})	Classic styling of Chardonnay and Pinot Noir, 44 months on the lees 91 RP <i>New Release!</i>

DESSERT WINES

Noble Select Riesling 2024	12	24	65 (55. ^{.25})	70% Botrytized fruit, vibrant aromatics and texture RS: 15.7% <i>New Release!</i>
NS Riesling Josef 2020	25	50	125 (106. ^{.25})	100% Botrytized, sourced from our Josef Vineyard <i>Library Release!</i>

LIBRARY WINES

Riesling Reserve Dry 2018	12	24	75 (63. ^{.75})	Highlights the expressive 2018 vintage. Ripe fruits with a lively texture
Riesling Late Harvest 2016	12	24	75 (63. ^{.75})	Incredibly late season picks capture a nectar-like richness now enhanced by time
Cabernet Franc 2018	8	16	50 (42. ^{.50})	Warm vintage Cab Franc with rustic charm. Jammy black fruit, and roasted red peppers

LOCAL SNACK BOARD - \$16 (SERVES 2)

Meat and cheese sourced from Finger Lakes farms. Served with almond crackers and nuts roasted in honey from our own beehives.

We ask that you kindly leave this menu as you found it to help us in our efforts to reduce waste.

Thank you!