

FARMING AND WINEMAKING



Herbicide-Free
Farming



Wild
Ferment



Vegan
No fining additives
or adjustments

BACK LABEL

Grüner Veltliner - Riesling - Chardonnay

Herbicide-free farming, Wild ferment,
No fining additives or adjustments



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Hermann J. Wiemer V
Finger Lakes Dry White
PRODUCED AND BO
HERMANN J. WIEMER
3962 NY-14, Dundee, NY
(607) 243-7971
Lot #8
11.5% ALC. BY VOL.

VINEYARDS

Seneca Lake AVA, *Finger Lakes NY*



Hermann J. Wiemer
VINEYARD

Field White NV

The fields surrounding Seneca Lake are a mosaic of silt loam soils set atop limestone and shale bedrocks. Proximity to the lake extends growing seasons and forms thousands of mesoclimates (vineyard climates) where aromatic vinifera varieties thrive. The vineyards involved in our Field wines represent decades of exploration into the sites and soils of our region. The blocks of Grüner, Riesling, and Chardonnay we farm benefit additionally from a forward-thinking viticulture program that values ecosystem health above all else. As with all our vineyard blocks, fermentations are carried out by native yeasts.

TASTING NOTES

Our Field White balances texture, length, and a lithe structure; we think it's what an everyday Finger Lakes white should be. Grüner Veltliner sets the foundation, Riesling adds aromatics, and Chardonnay brings fruit. This light bodied white is easygoing, fresh, and something we always have on hand in our own homes, whether it's for hot summery days spent on the lake, or last minute holiday parties.

This wine is Non-Vintage, meaning it's a blend of fruit from more than one vintage. Every time we bottle Field White, we hold back a portion, to use as a base for the incoming fruit. This continually adds great texture and guarantees it for future editions to come!

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 30% Grüner Veltliner, 30% Riesling, 30% Chardonnay, 10% Field Blend

Residual Sugar: 0.8%

Alcohol By Volume: 11.5%

Vinification: Hand sorted, stainless steel fermentation with indigenous yeasts. LOT #8

ACCOLADES



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



wiemer.com

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