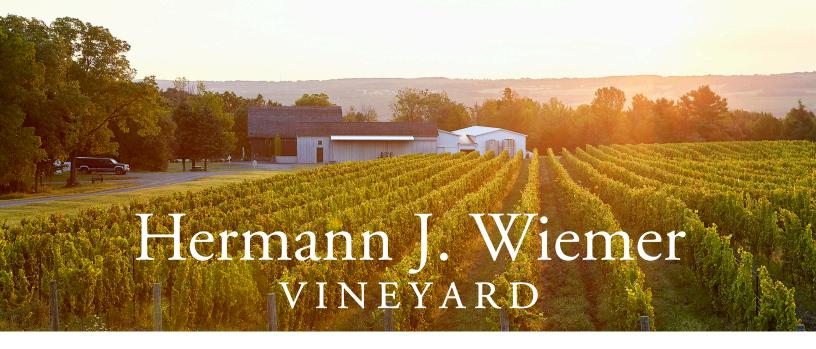


Hermann J. Wiemer



Founded in 1979, Hermann J. Wiemer Vineyard is a pioneer of viticulture and winemaking in the Finger Lakes. The estate spans 80-acres of prime vineyard sites on the western slopes of Seneca Lake and the wines are among the most acclaimed in the region. Estate fruit is hand-harvested and hand-sorted, and vineyard qualities are worked in small lots and then blended to create wines of balance and texture. Fermentations rely on indigenous yeasts to ensure each wine embodies the truest expression of site. In 2003, Hermann's apprentice Fred Merwarth took charge of winemaking and vineyard management. Fred's talent and ambition brought fresh energy and vision to the winery, placing it on a new trajectory.

In 2007, Hermann officially retired, handing over the winery to Fred, who partnered with his university friend, Swedish agronomist Oskar Bynke, to carry on Hermann's legacy. Over the last decade, they have embraced and expanded Hermann's detail-oriented approach to viticulture and winemaking, extensively working on understanding the relationship between the vines and soils of the Finger Lakes. Now, more than ever, their commitment to place draws on the same forward-thinking techniques and respect for the past that has fueled their mission since Hermann's first block of Riesling was planted over forty years ago.



TOTAL ACREGE: 150 ACRES **MAIN VARIETIES:** RIESLING, CABERNET

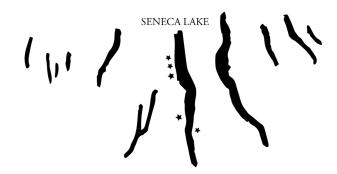
FRANC, CHARDONNAY, PINOT NOIR,

GEWURZTRAMINER, LEMBERGER, GRUNER

VELTLINER **PRODUCTION:** 25,000 CASES

VINEYARD LOCATIONS:

FINGER LAKES, NY



FARMING PRACTICES:

Since our founding, Hermann J. Wiemer Vineyard has approached the health of our vineyards as the most vital component of winemaking. In 2003, we eliminated the use of all herbicides and synthetic inputs, and instead incorporate cover crops and organic fertilizers. We adhere to unique farming methods that focus not solely on our vineyards but on the totality of our farm, promoting biodiversity in adjacent fields, forests, and meadows. Our next step in sustainable farming is our project with biodynamics. Over the past 7 years, we have converted 33 acres to biodynamics and will continue to explore and expand these practices.

ABOUT HERMANN J. WIEMER VINEYARD:

Founded in 1979, Hermann J. Wiemer Vineyard is a pioneer of viticulture and winemaking in the Finger Lakes. The Wiemer estate spans 150-acres of prime vineyard sites on the western and eastern slopes of Seneca Lake and the wines are among the most acclaimed in the region. Our commitment to place draws on the same forward-thinking techniques and respect for the past that has fueled our mission since Hermann's first block of Riesling was planted over forty years ago.



WINEMAKING:

Estate fruit is hand-harvested and hand-sorted, and vineyard qualities are worked in small lots and then blended to create wines of balance and texture. Fermentations rely on indigenous yeasts to ensure each wine embodies the truest expression of site. No fining or filtering additives or adjustments are ever used.

WINE ENTHUSIAST

94 94

94 Editors' Choice

93

93 Editors' Choice

92

92

92 Editors' Choice

Hermann J. Wiemer 2019 HJW Vineyard Riesling Seneca Lake

Hermann J. Wiemer 2019 Josef Vineyard Riesling Seneca Lake

Hermann J. Wiemer 2019 Reserve Dry Riesling Seneca Lake

Hermann J. Wiemer 2019 Magdalena Vineyard Riesling Seneca Lake

Standing Stone Vineyards 2019 Timeline Riesling Seneca Lake

Hermann J. Wiemer 2019 Dry Riesling Seneca Lake

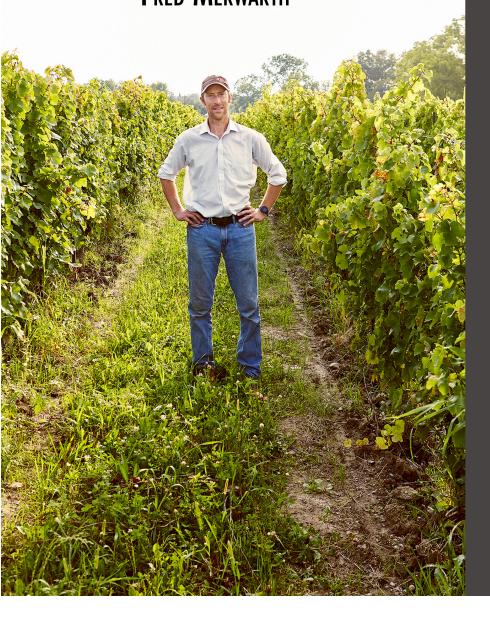
Hermann J. Wiemer 2019 Late Harvest Riesling Seneca Lake

Hermann J. Wiemer 2019 Semi-Dry Riesling Seneca Lake





WINEMAKER OF THE YEAR FRED MERWARTH



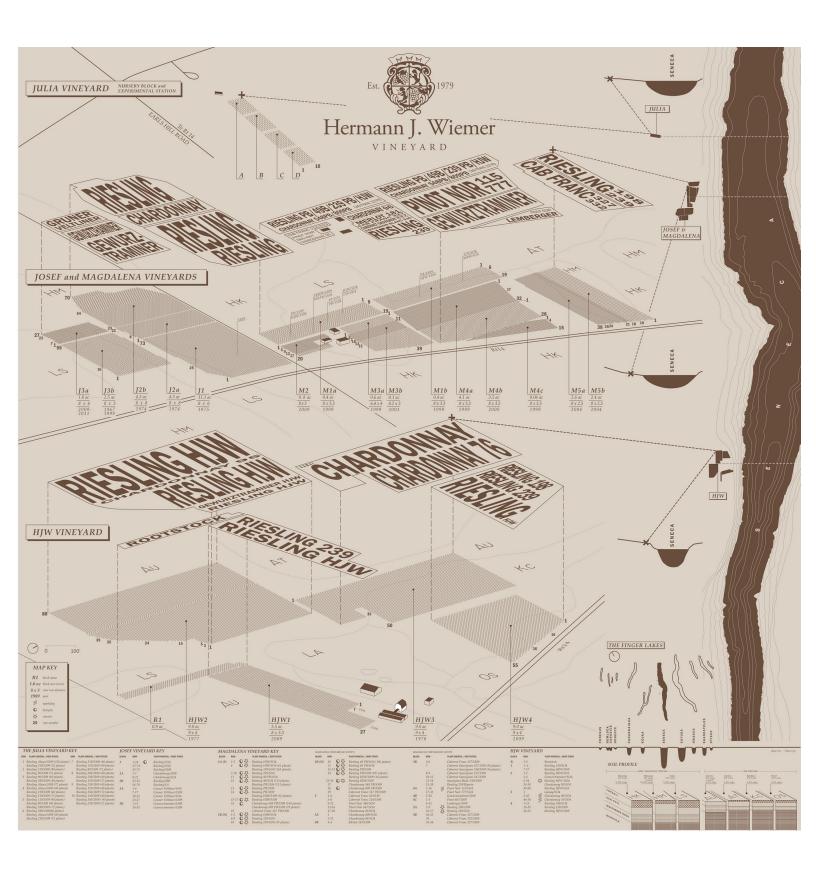
Wine Enthusiast Magazine

This year marks the 22nd anniversary of Wine Enthusiast's Annual Wine Star Awards, honoring the individuals and companies that make outstanding contributions to the wine and alcohol beverage world. The winners plus special awards for Lifetime Achievement Award and American Wine Legend, will be announced in the magazine's Best of Year issue and celebrated at their annual event in February 2022.

"It is a fantastic honor to receive this award. I am both humbled and incredibly proud of our team here at the estate- from the vineyards to the cellar and everywhere in between- enough cannot be said about the group effort that goes into producing these wines." He adds, "It has been so fulfilling to be a part of the Finger Lakes wine industry over the last 20 years and we will continue to push the boundaries of what this region has to offer and what can be achieved."

- Fred Merwarth Co-Owner & Head Winemaker Hermann J. Wiemer Vineyard Standing Stone Vineyards

Hermann J. Wiemer





We utilize below EU organic levels of sulphur.



We do not use herbicides.

We do not use fining or filtering agents (vegan wines).



We rely entirely on indigenous yeast.



Hermann J. Wiemer



We operate a grapevine nursery.



We hand sort all fruit.



We hand pick all estate fruit.

94 Riesling HJW Vineyard 2019

"There's a trace of pear and fine acidity supporting the good fruit... delicate and elegant side on opening... firmer and longer on the finish."

93+ Riesling Josef Vineyard 2019

"A moderately tense finish with delicious fruit beautifully mingles together with some sugar. It is a bright, transparent, vivacious, gorgeous and sometimes ethereal presentation."

91 Riesling HJW BIO 2019

"This 2019 might be the sexiest of Wiemer's offerings this issue. Of course, "sexy" is not a descriptor that often goes with Riesling. "Zesty, zippy, transparent, steely" are more familiar descriptors, but those are not as applicable here."

92 Riesling Magdalena Vineyard 2019

"Another beautiful 2019 Riesling from Wiemer, this is elegant, understated and fresh... The purity and transparency here are the selling points along with the lingering finish."

94 Reserve Dry Riesling 2019

"Concentrated and structured, this is balanced as well. It's dry, but never shrill. It coats the mouth and finishes well. Beautifully wrought, this shows off its purity and never seems to have a hair out of place."

90 Riesling HJW BIO 2018

"A beautiful 2018, this seems rich, aromatic and expressive-simply delicious... this wine is about lushness and harmony more than zest... Here the acidity perfectly supports the fruit."

"2019 is a very fine vintage for Wiemer, one of the iconic estates in the Finger Lakes. They go from strength to strength." -Mark Squires

91 Riesling Dry 2019

"Dry and a little steely, this shows off its purity and freshness most of all... it shows off laser-like focus and a bright finish... this is awfully good and a very nice value point in the lineup."

91 Riesling Semi-Dry 2019

"There's a lovely, long and somewhat tense finish on this big overachiever of this year. Beautifully constructed, it is balanced, fresh and delicious. It should hold for at least a decade, probably more."

91 Riesling Late Harvest 2019

"...This drinks beautifully. It is solid in mouthfeel, coats the palate and finishes well. I could find uses for it at the table, whether for light desserts or foods that blend well with an off-dry wine; however, its highest and best use might be on its own. It's pretty delicious, as well as nicely structured."

92 Cuvée Brut 2016

"It had the longest finish and the most complexity. It remained balanced, caressing in texture and refined... This is a wine that will be easy to appreciate and admire. It should age well, perhaps longer than anticipated."

The Wine Advocate

92 Blanc de Noir 2016

"It has a feeling of finesse to go with the power. It is very refined and sophisticated, while still seeming vibrant and intense."

91 Extra Brut Riesling 2017

"...on first pour it is surprisingly open, fruity, easy and expressive of its grape... Its exuberance was admittedly delightful. It will be a balanced and popular choice on many fronts."

Hermann J. Wiemer

VINEYARD

VITICULTURE AT HERMANN J. WIEMER VINEYARD

Since our founding, Hermann J. Wiemer Vineyard has approached the health of our vineyards as the first and most vital component of quality winemaking. Through the years this has led to a focused ecological engagement where we consider the specific needs of each vineyard, each lot, and even individual vines as we implement our wider viticultural plan.

No Herbicides: To promote the health of our vines, we eliminated the use of all herbicides as of 2003. Instead we use under trellis cultivation for weed managementmechanical, non-chemical method. This helps to ensure the health of our natural yeast population. Our spray program environmentally sound and certified organic. We focus sprays on the portion of the plant that the spray is intended. This limits any broadcasting while maximizing protection.

Cover Crops: We do not use synthetic fertilizers. Instead, our soil health is cultivated by a mix of cover crops that improve soil health, trap nitrogen, build biomass, and break up compacted soils. These cover crops include ryegrass, buckwheat, and various mustards and clovers. Cover crops contribute to soil health by reducing the likelihood of erosion. Cover crops increase the population of soil microorganisms, ensuring healthful self-regulating responses to numerous pressures. Additionally, our cover crops attract beneficial species, like bees and ladybugs, which contribute to a balanced biosphere with less human input.

Planting: The unique identity of a site informs our vineyard management. Understanding a vineyard block begins prior to planting, in our HJW Vine Nursery. Specific varietal, clone, and rootstock combinations are tested in different vineyard conditions. The mineral and chemical soil compositions of each new block are mapped in detail, allowing for specific approaches to a wide array of viticultural and developmental variables to inform our new plantings.

Hand Picking: The quality of our fruit is the result of very strict vineyard practices. These practices are reinforced by our strict selection and sorting of fruit prior to being pressed. We pick all fruit on the estate by hand, sort grapes in the vineyard, and sort again on the press pad in order to guarantee that only the best fruit makes its way into our tanks. An accurate and detailed approach to sorting presents numerous advantages during harvest. Chiefly, we can determine the exact ripeness levels we are selecting for on a given day for a given varietal and ferment those small lots individually, further enhancing flavor purity.

Josef & Magdalena Vineyards

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Enhanced Biodiversity, Beneficials & Indigenous Yeast: Enhanced biodiversity increases the count of beneficial species

present to promote wanted flora and fauna in our fields. This creates a balanced and resilient biosphere with healthy and active yeast populations. Our fermentations rely entirely on these indigenous yeasts.

Soil Cultivation: Lively, healthy root systems are key to the long-term vitality of our vines. One of the primary concerns we address with active soil cultivation is the degradation of soil by compaction. Reducing the soil-compacting effects of heavy machine traffic encourages the spread of roots throughout the soil. Each spring we rip vineyard rows and alternate traffic down those rows on an annual basis. These efforts keep soils loose, ensuring effective root system growth and improved vine resilience.



Organic Fertilizers: We reuse all harvest pomace (stems, seeds, skins, etc.) and add organic manure to fertilize our vineyards. This improves soil structure and further increases microorganism diversity. Organic fertilizers have totally replaced synthetic fertilizer in our vineyards.

Healthful vineyards are a prerequisite to quality wine. We choose to eschew all fining and filtering additives, to extend fermentations over months rather than weeks, and to highlight specific sites with individual bottlings because we trust the character of our vineyards.

Hermann J. Wiemer

VINEYARD



"Finest American grown Riesling."

SAVEUR

"This is one of the region's indisputable flagships- one of its greatest estates."

-Mark Squires, Wine Advocate



"Hermann J. Wiemer is arguably the finest estate in all of the Finger Lakes..."

-Kelli White



"When it comes to Riesling, there is simply no one better in the United States."

- Patrick Comiskey



"Fred Merwarth of Hermann J. Wiemer Vineyard leads the Finger Lakes' quality revolution."

-Esther Mobley

Wine Spectator

"Wiemer is considered one of the top Riesling producers in the United States."

The New York Times