



Hermann J. Wiemer

VINEYARD



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 wine-making 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.



Hermann J. Wiemer

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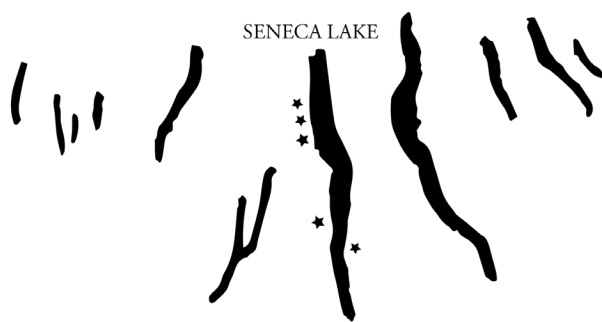
TOTAL ACREGE: 150 ACRES

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 & Spirits Year's Best US Rieslings

94 | Hermann J. Wiemer Vineyard
2015 Seneca Lake Noble Select HJW
Vineyard Riesling

93 | Hermann J. Wiemer Vineyard
2020 Seneca Lake Reserve Dry Riesling

92 | Hermann J. Wiemer Vineyard
2020 Seneca Lake HJW Vineyard
Riesling

93 | Hermann J. Wiemer Vineyard
2020 Seneca Lake Late Harvest Riesling

93 | Hermann J. Wiemer Vineyard
2020 Seneca Lake Riesling Dry

92 | Hermann J. Wiemer Vineyard
2019 Seneca Lake Magdalena Vineyard
Riesling



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WINEMAKER OF THE YEAR FRED MERWARTH



Wine Enthusiast Magazine

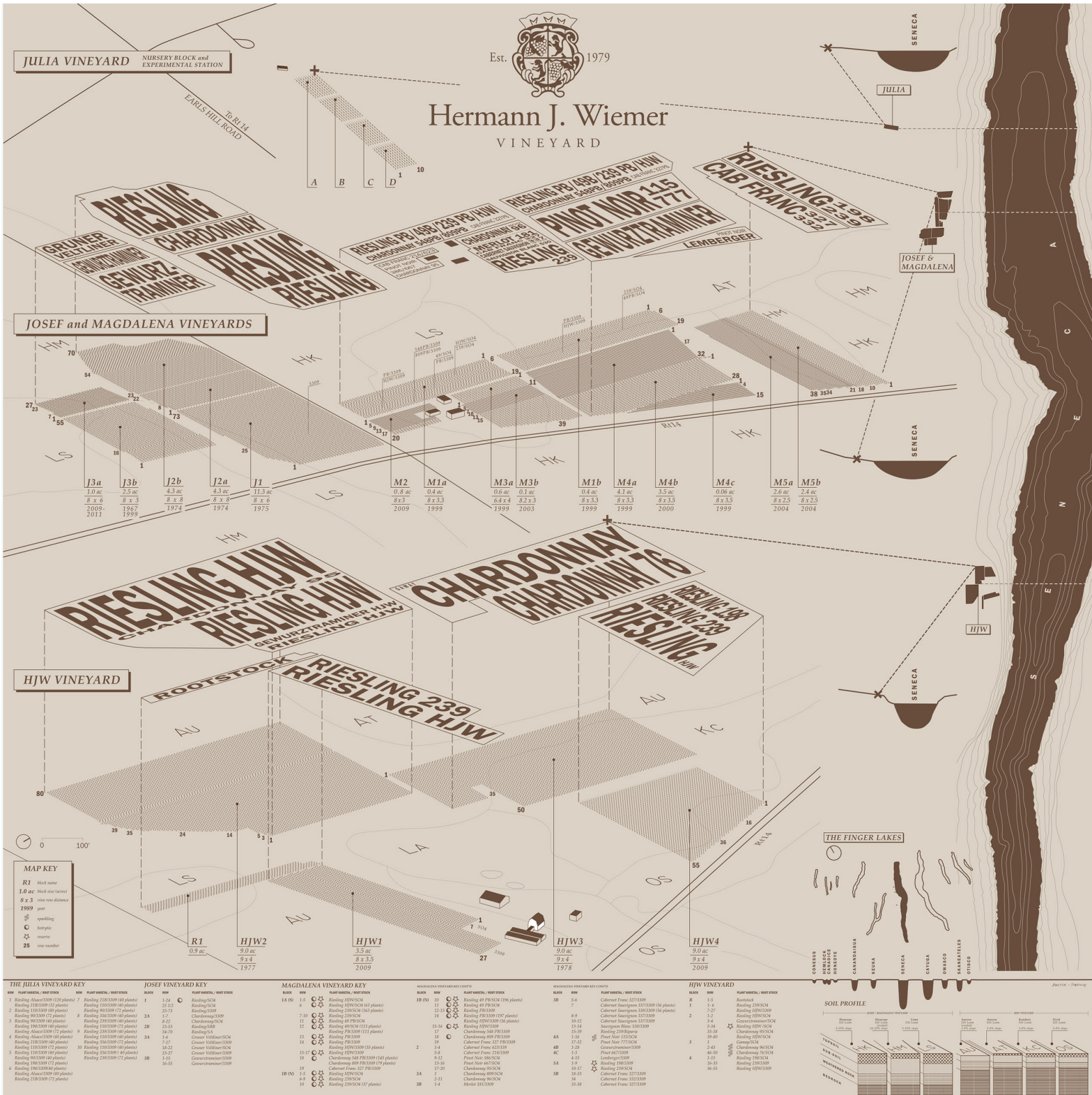
This year marks the 22nd anniversary of Wine Enthusiast's Annual Wine Star Awards, honoring the individuals and companies that make outstanding contributions to the wine and alcohol beverage world. The winners plus special awards for Lifetime Achievement Award and American Wine Legend, will be announced 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
VINEYARD





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



We rely entirely on indigenous yeast.

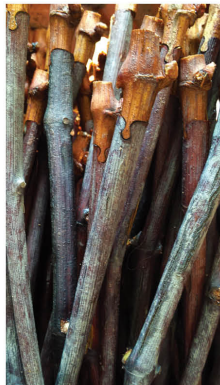


We utilize below EU organic levels of sulphur.



We do not use herbicides.

Hermann J. Wiemer
VINEYARD



We operate a grapevine nursery.



We hand sort all fruit.



We hand pick all estate fruit.

94 Riesling HJW Vineyard 2020

"The mouthfeel suggests depth and there are hints of complexity to come. This might be the most nuanced of Wiemer's wines in this report... an excellent chance of improving over the next several years."

91 Riesling Josef Vineyard 2020

"this Josef is simply delicious. It adds a little more length and expressiveness on the finish... Its ability to age gracefully may prove to be superior."

91 Riesling Flower Day 2020

"It is focused, precise and fresh with a crisp demeanor. The acidity is still well integrated and not something that hits you over the head. This is lovely, an energetic and bright wine that is perfectly balanced. I'd expect it to age rather well too..."

92 Riesling Magdalena Vineyard 2020

"it is more transparent, more expressive and just seems sunnier. I could make an argument that this is the best of the group... That conclusion does require that you appreciate elegance more than concentration, but this shows beautifully."

92+ Reserve Dry Riesling 2020

"Deep and lingering on the finish, it has controlled power, the acidity soaked up by the concentration and countered by the modest sugar. It's delicious but serious, sturdy but lively."

91+ Riesling HJW BIO 2020

"The acidity is beautifully integrated... this has a more expressive and concentrated feel to it"



Reviewed by Mark Squires
The Wine Advocate

90 Riesling Dry 2020

"...it is simply delicious, likely to be a crowd-pleaser and something that will put smiles on faces at a very nice price."

90 Riesling Semi-Dry 2020

"it is classically aromatic, fresh and simply delicious. It is certainly a nice value in a crowd-pleasing style."

90 Riesling Late Harvest 2020

"It's perfect to drink on its own...another wine that is in a crowd-pleasing style. It should hold for another decade, at least..."

93+ Noble Select Riesling HJW Vineyard 2015

"The botrytis is strong here, adding impressive complexity to the aromatic Riesling. The balance with the sugar changes as the wines age and they acquire far more character over several years. They age well, so a few more years shouldn't be an issue. In fact, it will certainly go longer too. It is, alas, so nuanced and so delicious today that many will have trouble keeping their hands off of it. I sympathize, but rewards will be waiting for those with patience. Let's lean up for the moment. It may yet earn more plaudits still."

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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 management- a mechanical, non-chemical method. This helps to ensure the health of our natural yeast population. Our spray program is 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 vine 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.

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 micro-organism diversity. Organic fertilizers have totally replaced synthetic fertilizer in our vineyards.



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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.

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VINEYARD

Wine&Spirits
TOP 100
Winery of the Year
2022

*"Finest American
grown Riesling."*

SAVEUR

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

-Mark Squires, Wine Advocate

Robert Parker
WINE ADVOCATE

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

-Kelli White

vinOUS

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

- Patrick Comiskey

Wine&Spirits

"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



September
2022

New York Riesling

93 | Hermann J. Wiemer Vineyard
Riesling Seneca Lake HJW Bio 2020
Bright, with coiled-up energy, this sports lively honeysuckle, lemon pith, white peach and mirabelle plum notes that race through a bone-dry, quinine-edged finish. -J.M.

92 | Hermann J. Wiemer Vineyard
Riesling Seneca Lake Magdalena
Vineyard 2020 Juicy and engaging, with peach, pear and mirabelle plum notes bouncing playfully off one another, while honeysuckle and anise hints peek in. Ends with a long, zingy finish. -J.M.

90 | Hermann J. Wiemer Vineyard
Riesling Seneca Lake Flower Day 2020
Refined, with pear, yellow apple, jasmine and honeysuckle notes gliding through seamlessly. The mouthfeel is marked by polished edges with underlying zip. -J.M.

93 | Hermann J. Wiemer Vineyard
Riesling Seneca Lake HJW Vineyard
2020 Delicious from the start, with a burst of meringue, lemon gelée and Jonagold apple flavors backed by jasmine and honeysuckle accents through the long, pure finish. -J.M.

90 | Hermann J. Wiemer Vineyard
Standing Stone Vineyards Riesling
Seneca Lake Dry Timeline 2020
Alluring, with creamed Jonagold apple, peach and lemon curd notes allied to a sleek, racy spine. Delivers a mouthwatering feel. -J.M.

90 | Hermann J. Wiemer Vineyard
Riesling Seneca Lake Josef Vineyard
2020 Offers abundant quince, quince, yellow apple and kumquat notes that stay fresh, with a cerbenca edge to the juicy finish. -J.M.

Wine Spectator
Reviews for
Hermann J. Wiemer
VINEYARD