



Hermann J. Wiemer VINEYARD

Hermann J. Wiemer Vineyard pushes the limits of wine excellence and sustainable farming to craft remarkable wines that reflect our enduring winemaking tradition. This site-specific wine captures the mineral character of our 45 year old HJW vineyard, resulting in a wine with vibrant structure and aging potential.

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

VINEYARD SITE: 100% HJW Vineyard

Hermann J. Wiemer Vineyard
Finger Lakes HJW Vineyard Dry Riesling 2022
12% ALC. BY VOL.
SENECA LAKE AVA

Back Label

Riesling HJW Vineyard 2022

Planted between 1976-1978, our HJW Vineyard features Hermann's original plantings on Seneca Lake. Mature vines, combined with the site's shallow topsoil and shale bedrock, produce lower yields, resulting in expressively vibrant flavors. Higher elevation and a greater distance from Seneca Lake contribute to a cooler growing season, resulting in a leaner, more austere wine with intense flavor and an excellent aging potential. These core characteristics of the HJW vineyard are expressed in this exclusive vineyard-specific wine. Invigorating crispness and an appealing balance of flavors combine with an unprecedented minerality, which carries into an impressive and enduring finish.

Appellation: Seneca Lake AVA, estate bottled and grown
Estate Selection: HJW Vineyard
Vine Age: 45+ years
Harvest Dates: 10/10 & 10/21
2 selections, Hand-picked and sorted
Yield: 3 tons per acre
Residual Sugar: 0.7%
ABV: 12.5%
Vinification: Whole cluster press, cold fermentation 7 months, no fining or filtering agents
Cases Produced: 319



Josef & Magdalena
Vineyards



HJW Vineyard

SENECA LAKE

Reviews and Ratings

94 points (2022) *Vinepair*

93 points (2022) *Win Enthusiast Magazine Cellar Selection*



Herbicide-free
farming



Hand-Picked
&
Hand-Sorted



Wild Ferment



Vegan
No fining additives
or adjustments

OUR FARMING & WINEMAKING PRACTICES

- As of 2004, we eliminated the use of herbicides
- Our core soil management techniques include the usage of organic compost and cover crops
- All estate fruit is hand-harvested and hand-sorted
- Our fermentations rely on indigenous yeasts
- We do not use fining or filtering additives
- Our sulfur usage is below certified organic levels (EU standard)

HERMANN J. WIEMER VINE NURSERY

Central to the care we take in our production is the HJW Vine Nursery. The nursery is a source of regional expertise and a platform for tailoring our vineyard approach with careful precision. It is a key link between our healthy soils, robust vines, and the excellence that we strive for in every wine.

Produced and bottled by Hermann J. Wiemer Vineyard

Seneca Lake AVA, Finger Lakes NY

