

Est. 1979



Hermann J. Wiemer

VINEYARD

EXTRA BRUT 2017

This wine is made with 100% Riesling. Showing notes of lemon curd and yellow apple, this wine has refreshing acidity with fine bubbles and subtle minerality. Pair with soft, mild cheeses or serve with seared scallops.

Appellation:	Seneca Lake AVA
Vineyard Site:	HJW Vineyard
Varietal:	Riesling
Harvest Dates:	Sept. 26th, 2017 Hand picked and sorted
Bottle Date:	October 2018
Disgorge Date:	March 2022
ABV:	12%
Dosage:	1 g/L
Vinification:	Whole cluster press, indigenous yeast fermentation (base wine), no fining or filtering additives

Reviews & Ratings

91 points *Wine Enthusiast Magazine*

SPARKLING WINES

With an emphasis on craftsmanship, Hermann J. Wiemer Vineyard produces distinctive sparkling wines, each one a testimony to our meticulous winemaking process and the excellence and character of our vineyards. Vibrant and elegant, our sparkling wines are a classic expression of the traditional méthode champenoise. Grapes are handpicked and sorted, and gently whole cluster pressed to preserve quality. The bottled wines are hand riddled and aged on the lees to augment flavor and complexity, then disgorged in small batches by hand on different dates after 2½ to 5 years. The different disgorge dates impart variations and distinct nuances within each vintage. Our adherence to this time-honored method produces enticing wines of vivacious character.

Produced and bottled by Hermann J. Wiemer Vineyard

Seneca Lake AVA, Finger Lakes NY



Josef & Magdalena
Vineyards



HJW Vineyard

SENECA LAKE