



Hermann J. Wiemer

VINEYARD

Finger Lakes, NY





Hermann J. Wiemer

VINEYARD

TOTAL ACREGE: 150 ACRES

MAIN VARIETIES: RIESLING, CABERNET FRANC, CHARDONNAY, PINOT NOIR, GEWÜRZTRAMINER, BLAUFRÄNKISCH, GRÜNER 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:

Since 1979, Hermann J. Wiemer Vineyard has produced some of the most acclaimed wines in the Finger Lakes region, sourced from estate vineyards that thrive along the slopes of Seneca Lake. We believe better wine comes from working alongside nature to cultivate resilient vineyards and continue to push the limits of sustainable farming and winemaking. 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.

Our Practices



We do not use herbicides.



All estate fruit is hand-picked.



We hand-sort all fruit..



No fining additions or adjustments.
We use minimal SO₂.



All fermentation rely on
indigenous yeasts.



We have operated a commercial
grapevine nursery since 1974.



Hermann J. Wiemer
VINEYARD



Biodynamic Demeter Certification for HJW Vineyard

We are very excited to share the news that we have received our Demeter Biodynamic Certification for our 33-acre HJW Vineyard. This is the culmination of many years of exploratory work in the vineyard and we are proud of our team here and looking forward to what comes next!

We have been practicing Biodynamic farming techniques at a portion of our HJW site since 2015, and the entire 33-acre vineyard since 2019 with the help of our Vineyard Manager and Director of Vineyard Biology, Thijs Vershuuren, who has spearheaded the program.

To learn more about our Biodynamic farming practices and vineyard sites, visit our website: wiemer.com/farming-vineyards/



We farm distinct vineyard sites that lie on the slopes of Seneca Lake.

HJW Vineyard

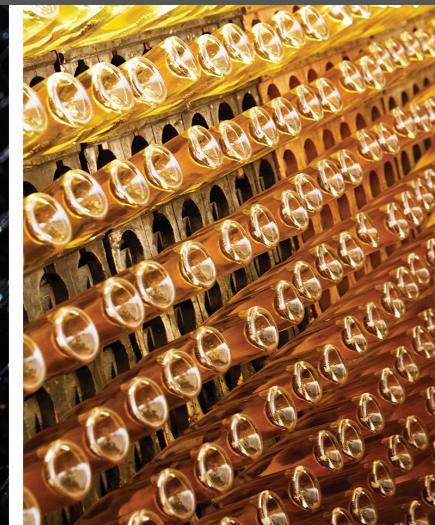
Our HJW Vineyard features Hermann's original plantings on Seneca Lake of Riesling and Chardonnay from 1977 and 1978. Mature vines, combined with the site's shallow topsoil and shale bedrock, produce lower yields, resulting in expressively vibrant flavors.

Magdalena Vineyard

The unique traits of our Magdalena Vineyard shine through the wines sourced from this site. A beneficial air exchange with Seneca Lake moderates the temperatures, creating a warmer and more protective site in the colder months and a cooling effect throughout the summer. The airflow keeps the vineyard dry, and deep soil provides room for spreading root growth. The lime silt loam soil that the site is celebrated for is crucial to the development of flavor intensity in the grapes.

Josef Vineyard

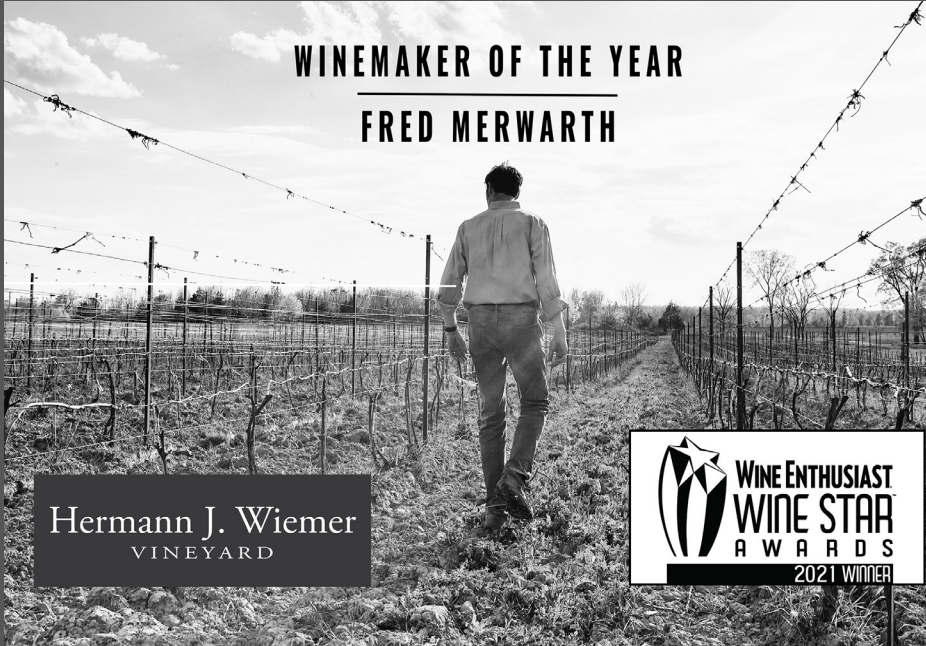
The Josef Vineyard is located 10 miles north of our HJW property home to the longest established plantings on our estate, Gewurztraminer planted in 1967 and Riesling 1974. These mature vines produce wines of intense flavor through lower yields and longer hang times. Josef's ideal slope, deep soils, and proximity to the lake add further to the site's potential ripeness.



Sparkling Wine Production

Vibrant and elegant, our sparkling wines are a classic expression of the traditional methode 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. The different disgorge dates impart variations and distinct nuances within each vintage.

Accolades



WINEMAKER OF THE YEAR
FRED MERWARTH



Hermann J. Wiemer
VINEYARD



WINE SPECTATOR'S
TOP 100
Wines of 2022



Wine & Spirits
TOP 100
Hermann J. Wiemer
VINEYARD

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."

Robert Parker
WINE ADVOCATE

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."



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.

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.

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 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 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.

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 cerberca edge to the juicy finish. -J.M.

Wine Spectator

Reviews for

Hermann J. Wiemer
VINEYARD

*Sample Score
One-Sheeters
from Magazines*



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 Late Harvest Riesling

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

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

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

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



Hermann J. Wiemer
VINEYARD

Trade Site

Our Trade Site offers a wealth of information and educational materials to assist with brand introduction, tastings, and more.

Visit wiemer.com/trade for tech sheets, accolades, educational materials & more!



Est. 1979

Hermann J. Wiemer

VINEYARD

RESERVE DRY RIESLING 2020

The finest qualities of the estate are expressed in our Reserve Dry Riesling, an exclusive wine spotlighting unique characteristics from each of our vineyard sites. Small selections of grapes are meticulously chosen from specifically identified lots, which are fermented separately and then blended to create the exquisite balance of juiciness, freshness, and minerality displayed in this specialty bottling. A brilliant, tangy nose heralds a burst of stone fruit and citrus zest on the palate. Fruit and minerality play into a lingering finish that continues to make the mouth water long after the wine is gone.

Appellation: Seneca Lake AVA, estate bottled & grown

Estate Selection: 80% Josef, 18% HJW, 22% Magdalena

Harvest Dates: Sept. 15th- Oct. 19th 2020
9 pickings, Hand picked & hand sorted
2.5 tons per acre

Yield: 0.7%

Residual Sugar: 12.5%

ABV: 12.5%

Vinification: Whole cluster press, indigenous yeast fermentation, no fining or filtering additives



Josef & Magdalena Vineyards

HJW Vineyard

Ratings and Reviews

95 points (2020), *Jamesuckling.com*

92+ points (2020), *Robert Parker's Wine Advocate*

93 points (2020), *Wine Enthusiast Magazine*

93 points (2020), *Wine & Spirits Magazine*

OUR FARMING & WINEMAKING PRACTICES

- As of 2024, 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

Hermann J. Wiemer

VINEYARD

DRY ROSÉ 2022

Our Dry Rosé is sourced from Pinot Noir grown on the slopes of Seneca Lake. Limited skin contact provides its color. Selections are made by hand, both in the vineyard and in the winery. The result is a Rosé with balanced ripeness and refreshing complexity.

Appellation: Seneca Lake AVA, Estate bottled and grown.

Varietals: 80% Pinot Noir, 20% Cab Franc

Harvest Dates: Aug. 31st - Oct. 10th, 2022

Alcohol by Volume: 12.0%

Vinification: Hand picked & hand sorted, portion crushed & destemmed, 12-18 hours skin contact, 1 month indigenous yeast fermentation. No fining or filtering additives



Josef & Magdalena Vineyards

HJW Vineyard

OUR FARMING & WINEMAKING PRACTICES

- As of 2024, 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



Newsletter Samples



Home on the HJW farm: Sheep, Geese, & foraging

The HJW farm and property is an established vineyard, workplace, and home to many. We wanted to share our newest additions to the farm and highlight some of the breakthroughs that we have had with our biodynamic project.

We have welcomed back a flock of sheep to the winery property. They are a cross of Katadhin and Dorper breeds and are being leased to us from local Starlight Acres Farm. They will live at the property throughout the growing season, spending time in the vineyards to help with weed suppression and contribute to the overall biosphere. This is the second time that we are working with sheep and as is true with most farming endeavors- we have learned a lot this time around! This year, we have avoided most of the beginner pitfalls of shoddy fencing and late-night sheep escapades. Sounds like progress.

We also introduced Heirloom Cotton Patch Geese to the vineyard team. They have settled in alongside the chickens and are a heritage breed known specifically for their expert weeding capabilities. When stewarding living creatures to be a part of the vineyard ecosystem, we are mindful of starting small and testing out not only the compatibility of the animals with the land but also our own learning curve and how to properly care for them. So far they seem to be flourishing!

And we would be remiss to skip over our adorable and energetic vineyard kitties, who joined the Wiemer team this year as well! If nothing else, they have been entertaining our many summer visitors with their playful antics and bringing us all sorts of “presents.”

Farming biodynamically has also compelled us to shift our viewpoint on other areas of the farm like the surrounding fields and headlands. For instance, we are now utilizing and repurposing existing flora on the property for our own farming ventures. During this growing season, we were able to forage yarrow, chamomile, horsetail, and nettle right from the HJW farm. We then dried these botanicals (which are immensely important to the biodynamic process) and are incorporating them into our teas and preparations for the vineyard. This was the first growing season that we were able to accomplish this on a large and impactful scale and it is inspiring that what might have been mowed away was able to contribute to the growing cycle and health of the biosphere.

It is essential to reflect that this working, breathing, and evolving farm with its fleeting growing seasons and many players (hands & hooves alike) can also be captured and preserved in the form of a bottle of wine and eventually shared among friends!



Exploring Varieties & Field Blends at Julia Vineyard

At Hermann J. Wiemer Vineyard, we are uniquely situated as a winery, vineyard, and grapevine nursery to explore potentially successful varieties and fast-track a time-consuming process in order to determine the viability of a grape in a wine-growing region. We are able to source vine material to graft specific varieties, plant vineyards, and then work with the fruit in our own cellars to learn about flavor profiles and whether the wines we make with them are distinctive and of merit. Our Julia Vineyard, located 15 miles north of the winery, is an extension of the vine nursery program Hermann started back in 1974 and represents our commitment to innovation in winemaking. We often speak about Hermann's original planting of Riesling and Chardonnay at the winery property from 1977 & 1978 which remains the cornerstone of our HJW Vineyard site to this day. However, it is important to note that his first plantings actually included dozens of varieties and those that remain are simply the ones that were successful! Plant maps from the 70's show Müller-Thurgau, Auxerrois, Osteiner, Weissburgunder, and Dornfelder (among others), alongside the Riesling, Chardonnay, and Gewürztraminer that are still present. Today, our Julia Vineyard feeds the nursery with rootstock and plant material and is the home of select heritage vines, clonal selections of classic cultivars, and many long-forgotten varieties. The site plays a vital role in our nursery, vineyard, and winery and is a continuation of the pioneering work that Hermann began many years ago.

One of the most striking aspects is the vast array of varieties planted at the vineyard. For reds, we have Nebbiolo, Schioppettino, Lagrein, Zweigelt, Affenthaler, Mondeuse, Pinot Meunier, Syrah, Blaufränkisch, and Merlot, as well as specific Cabernet Franc and Pinot Noir clones. For white varieties, we have planted Gouias Blanc (a parent of Riesling), Petite Arvine, Furmint, Tauberschwarz, Petit Manseng, Silvaner, Chasselas, Pinot Gris, Pinot Blanc, Rotgipfler, and Roter Veltliner (as well as Riesling and Chardonnay clones). Though some are well known, many are obscure cultivars grown almost exclusively in small, sometimes lesser-known European regions. We have taken the steps to source the budwood material from research entities (like UC Davis in the US, or ENTAV in France), graft them in our grapevine nursery, and plant them in our Julia site. The list of varieties is quite the mouthful (and may require a grape variety encyclopedia!)- and we continue to actively seek out additional cultivars that meet certain criteria indicating their ability to survive in our climate including late budding, cold hardiness, ripening ability, and cluster formation in order to keep the conversation and exploration going.

And so, what about the wines you ask? Isn't that the whole point? Well, we are glad you asked! Our Julia White Field Blend and Julia Red Field Blend mark the beginning of our winemaking journey with these varieties and represent ever-changing and evolving wines. The composition of each wine will differ from vintage to vintage as we make observations regarding their success and new varieties come into production. These are wines that are fleeting by design but are delicious in their own right. Ultimately, our goal is to determine whether one or many of these grapes might warrant being planted on a larger scale and being the focus of a single varietal bottling or a staple wine in our production. Thus far we have seen a few promising signs and made very small examples of an Affenthaler Dry Rosé, a Schioppettino, and a Petite Arvine after being impressed with their complexity and distinctiveness.

A region like the Finger Lakes is relatively young in the wine world. There are certainly historic vineyards and sites planted with vinifera that are 50 years old (and hybrids and native vineyards that are even older), however, in many established wine regions, they have experienced centuries of grape growing to determine successful varieties and regional identity. We are striving to make our Julia Vineyard and grapevine nursery a crucial part of the Finger Lakes regional story and continue the experimentation and innovation that drive us!

Julia Vineyard Wines



Our newsletters and blog posts offer educational insights into the winery, vineyards, and more!

Get to know our Standing Stone Vineyards property and wines here!



TOTAL ACREAGE: 43 ACRES
MAIN VARIETIES: RIESLING, CHARDONNAY, PINOT NOIR, GEWURZTRAMINER, SAPERAVI, CABERNET SAUVIGNON, PETIT VERDOT
PRODUCTION: 6-8,000 CASES

ABOUT STANDING STONE VINEYARDS:
 Standing Stone Vineyards is integral to the heritage and future of the Finger Lakes region. Located on the Eastern slopes of Seneca Lake, the site is not only visually stunning but also ideal vineyard land. Factors such as proximity to the lake, slope, and soil type are vital components that contribute to moderating lake effects and ripening, and contribute to the distinct nature of our wines.

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.

FARMING:
 In order to achieve the purest expression of place, we implement low intervention practices, both in the cellar and in our farming methods. We have increased biodiversity and ecosystem health and eliminated herbicides and synthetic inputs.

VINEYARD MAP

