



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.

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

Hermann J. Wiemer Vineyard
Finger Lakes Late Harvest Riesling 2022
SUGAR AT HARVEST BY WGT: 22.9%
RESIDUAL SUGAR BY WGT: 5.3%
8.6% ALC. BY VOL.
SENECA LAKE AVA

Back Label

Late Harvest 2022

This enticing rendition of Riesling is crafted in the traditional German Spätlese style, with moderate natural sweetness counterpoised by a bright, invigorating liveliness. In a yearly gamble against the weather, grapes for Spätlese wines are left to hang for a longer time on the vines, allowing them to develop riper flavor profiles. The later picking also increases must weight resulting in a more full-bodied wine. The outcome is a wine with an elegant yet luscious nose, followed by a generous palate of crisp ripe fruit and floral notes, lingering into a long, naturally sweet finish. Our exceptional late harvest wine pairs well with cheese and fruit, with lighter roasted or barbecued meats, or serves as a refreshing after-dinner wine.

Appellation:	Seneca Lake AVA
Estate Selection:	Josef, HJW, Magdalena, SSV
Harvest Dates:	-October 8th, - October 24th, 2022 5 pickings, Hand picked and sorted
Yield:	2.5-3 tons per acre
Brix at Harvest:	22.9°Bx
Residual Sugar:	5.3%
ABV:	8.6%
Vinification:	Whole cluster press, indigenous yeast fermentation 3 months, no fining or filtering additives, 25% Botrytis inclusion

Reviews & Ratings

91 points (2022) *Wine Enthusiast Magazine*

93 points (2020) *Wine & Spirits Magazine*



Herbicide-free
farming



Hand-Picked
&
Hand-Sorted



Wild Ferment



Vegan

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.



Josef & Magdalena
Vineyards



HJW Vineyard

SENECA LAKE