

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment



Vegan
No fining additives or adjustments

BACK LABEL

Hermann J. Wiemer Vineyard pushes the limits of wine excellence and sustainable farming to craft remarkable wines that reflect our enduring winemaking tradition.

VINEYARD SITE: 100% Magdalena Vineyard
Hermann J. Wiemer Vineyard
Finger Lakes Magdalena Vineyard Cabernet Franc 2024
12% ALC. BY VOL.
SENECA LAKE AVA

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

Ingredients: Sustainably-farmed, estate grown grapes, SO₂

PRODUCED AND BOTTLED BY:
HERMANN J. WIEMER VINEYARD
3962 Route 14, Dundee, NY 14837
(607) 243-7971
www.wiemer.com for Product Information



VINEYARDS

Seneca Lake AVA, Finger Lakes NY



Hermann J. Wiemer
VINEYARD

Cabernet Franc Magdalena Vineyard

2024

Cabernet Franc and Magdalena Vineyard are each important parts of our story, but in the 22 years since planting the 2.5-acre “East/West Rows” block, we’ve come to appreciate how naturally the two fit together. The orientation of the rows takes advantage of natural airflow, helping keep the fruit healthy and giving us the option to leave it on the vine a little longer. Tighter vine spacing encourages competition between the vines, while Magdalena’s warmer conditions help us find the balance of ripeness, freshness, and savory character we look for in Cabernet Franc.

TASTING NOTES

Picked on September 30 and October 10, the fruit captures different stages of ripeness from the Magdalena block. We included 25% whole clusters during fermentation, adding structure and a savory dimension without overwhelming the fruit. Nine months in large, neutral barrels allowed the wine to develop without adding noticeable oak character. The result balances ripe fruit and freshness with the savory character we’ve come to appreciate from this site.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Cabernet Franc

Alcohol By Volume: 12%

Harvest: Sept. 30 and Oct. 10

Estate Vineyards: Magdalena

Vinification: Crush/destemmed and 25% whole cluster inclusion. Combination of punchdown/pump over for 4 week fermentation in stainless steel. Aged in 500L neutral barrels for 9 months before bottling.

ACCOLADES

Decanter Cru-Americana: “One of the nation’s 10 most revered vineyard sites”



Fred Merwarth,
Winemaker of
the Year



wiemer.com

3962 NY-14 Dundee, NY 14837 • 607-243-7971