

Hermann J. Wiemer

VINEYARD

CABERNET FRANC 2020

Ideally suited to cool climate growing, Cabernet Franc is quickly gaining a reputation as a principal red wine grape in the Finger Lakes where long, brisk autumns allow for slow ripening. The outcome is a consistently ripe presentation with exceptional depth and body. An alluring black cherry color and a compelling nose precede a palate that is generous and round, marked by vivacious berry flavors, along with savory earth notes and a full structure. Firm tannins grip the tongue, then soften into a flavorsome finish.

Appellation: Seneca Lake AVA, estate bottled & grown

Harvest Dates: October 2-26, 2020 Yield: 3 tons per acre

ABV: 12.5%

Vinification: Indigenous yeast fermentation,
Combination of stainless steel and open top barrel
fermentation, mixture of some punchdowns and pumpover
throughout fermentation, about 30% whole cluster inclusion.
Aged for 11 months in combination of stainless (75%) and

neutral oak (25%).





Josef & Magdalena Vineyards

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.