

Est. 1979



Hermann J. Wiemer

VINEYARD

CHARDONNAY 2020

In this presentation of Chardonnay we strive to strike the balance between fresh and vibrant acidity and a round mouthfeel with weighty texture. In order to achieve this, we create a blend that incorporates both stainless steel and barrel fermentation. We also age a portion of the blend in neutral 500L Hungarian oak barrels. The result is a wine with invigorating balance. If enjoying this wine now, try it with all manner of brined poultry. It is also delightful with pan-seared sea bass or grilled salmon. As it ages the acidities will soften and you will want to feature the wine alongside more delicate fare such as sous vide chicken breast and flakier white fish.

Appellation:	Seneca Lake AVA
Vineyard Site:	HJW & Magdalena Vineyards
Vine Age:	15-40 years
Harvest Dates:	September 16- September 26, 2020
Yield:	3.5 tons per acre
ABV:	12.0%
Vinification:	Whole Cluster Pressed, Indigenous yeast fermentation, Fermented and aged in combination of stainless steel and 500L (neutral) Hungarian oak. 25% in oak, 75% stainless steel



Josef & Magdalena
Vineyards



HJW Vineyard

SENECA LAKE

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.

Produced and bottled by Hermann J. Wiemer Vineyard

Seneca Lake AVA, Finger Lakes NY