



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 Chardonnay 2022
12% ALC. BY VOL.
SENECA LAKE AVA

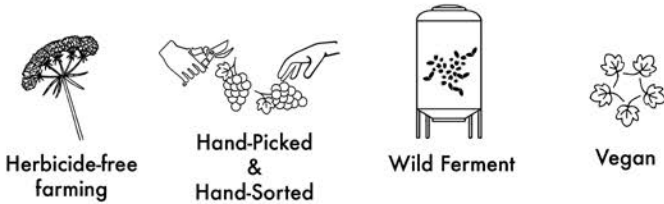
PRODUCED AND BOTTLED BY:
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www.wiemer.com for Product Information

HJW Vineyard

Chardonnay 2022

In this presentation of Chardonnay, we strike the beautiful balance between vibrant acidity and a round mouthfeel with a weighty texture. Harvested throughout September, we capture freshness with early picks and a riper presentation with later selections. For the 2022 vintage, we created a blend that incorporates both 60% stainless steel and 40% barrel fermentation and aging. The result is a wine with an invigorating balance and quintessential varietal character. This is a wonderfully food-friendly wine, try it with all manner of brined poultry, lemony risotto, or moules frites! As it ages the acidity will soften and you will want to feature the wine alongside more delicate fare such as flaky white fish or prawns.

Appellation: Seneca Lake AVA
Vineyard Site: Magdalena and Serenity Vineyards
Vine Age: 15-25 years
Harvest Dates: September 2- 24th, 2022, 3 picks
Yield: 3.5 tons per acre
ABV: 12.0%
Vinification: Whole Cluster Pressed, Indigenous yeast fermentation, Fermented and aged in combination of stainless steel (60%) and neutral barrel and large format (40%).



Herbicide-free farming

Hand-Picked & Hand-Sorted

Wild Ferment

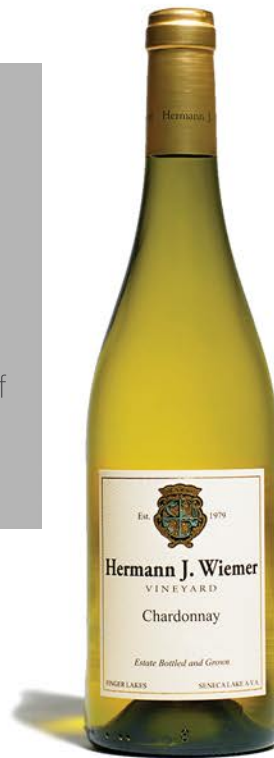
Vegan

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.

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.



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Label

Produced and bottled