

Hermann J. Wiemer Vineyard

RIESLING DRY



Hermann J. Wiemer
VINEYARD

ORIGIN	Finger Lakes
VINTAGE	2022
COLOR	White
WINE TYPE	Still wine

TASTING NOTE

The Riesling Dry is our signature wine. Sourced from each our three distinct vineyard sites, it epitomizes Riesling's dynamic range. Layers of citrus, stone, and tropical fruit are underpinned by taut acidities and a clean mineral finish.

RESIDUAL SUGAR

0.70%

ALCOHOL BY VOLUME

12.00%

ESTATE VINEYARDS

HJW, Magdalena, Josef, Seneca Lake AVA

VARIETAL COMPOSITION

100% Riesling

HARVEST

September 25- November 6, 2019

VINIFICATION

hand-picked, hand-sorted, whole cluster press, 4 month indigenous yeast fermentation

PRODUCER

Founded in 1979, Hermann J. Wiemer Vineyard is a pioneer of viticulture and winemaking in the Finger Lakes. The estate spans 90-acres of prime vineyard sites on the western slopes of Seneca Lake and the wines are among the most acclaimed in the region. Estate fruit is hand-harvested and hand-sorted, and vineyard qualities are worked in small lots and then blended to create wines of balance and texture. Fermentations rely on indigenous yeasts to ensure each wine embodies the truest expression of site. Our commitment to place draws on forward-thinking techniques and respect for the past.

VINEYARD INFORMATION

Site is by far the most important factor when it comes to winter survival, and the mesoclimates of the Finger Lakes can be extreme in their variation. Once a location is selected and a vineyard is established however, it is up to the vines to enact measures to make it through the coldest months. Like most natural cycles, there is no such thing as a blank slate and the health of a vine throughout the growing season determines the vine's ability to remain resilient through the wintertime. Preparation begins during the harvest months when we see vine growth harden or lignify. Instead of throwing new plant growth, the vine shifts its energy and focuses not only on completing ripening but on creating stores of carbohydrates and nutrients. Concurrently, we implement a technique known as "hilling up" where we mound the soil up over the base of the vine to cover and protect the union of the graft. A few inches of soil can preserve temperature by a couple of degrees and on the coldest nights, this can make all the difference.

VINIFICATION

Hand-picked and hand-sorted. Whole cluster press. No sulfur on the press pad. Settled for 24 hours, moved to fermentation tank.

ALCOHOL

12%

TOTAL ACIDITY

7.1 g/l (Tartaric)

RESIDUAL SUGAR

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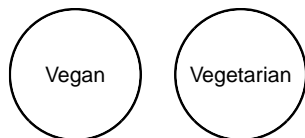
BLEND

100% Riesling

HIGHLIGHTS



CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl

CASE

BOTTLES 12