

## DESSERT WINES

NS Riesling Magdalena 2016 \$18 / n/a / \$75 / \$63.75

*100% Botrytized, Hand-picked & individual berry sorted*

NS Riesling HJW 2016 \$25 / n/a \$115 / \$97.75

*100% Botrytized, gravity filtered and bottled by hand*

NS Riesling Josef 2015 n/a / n/a \$115 / \$97.75

*100% Botrytized, sourced from our Josef Vineyard*

*Welcome  
to*

**Hermann J. Wiemer**  
VINEYARD

### *About*

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. Our commitment to place draws on the same forward-thinking techniques and respect for the past that has fueled our mission since our first block of Riesling was planted over forty years ago.

### *Reservations*

Reservations are required. Email [bookings@wiemer.com](mailto:bookings@wiemer.com).

### *Kabinett Members Receive:*

One complimentary 2.5 oz pour per Kabinett member & up to 2 guests.  
(4 max)

## *Wines Available*

### RIESLINGS

2.5 OZ/GLASS/BOTTLE/CASE

- Riesling Dry 2019 \$3.50 / \$7 / \$19.50 / \$16.58  
*Foundational bottling, sourced from each of our vineyards*
- Riesling Semi-Dry 2018 \$3 / \$6 / \$17.50 / \$14.88  
*Generously fruit-forward & refreshingly light, RS: 2.1%*
- Riesling Late Harvest 2019 \$4 / \$8 / \$24.50 / \$20.83  
*Late pickings, shows a subtle minerality and fruit-dense finish*
- Riesling Reserve Dry 2018 \$5 / \$10 / \$29.00 / \$24.66  
*Riesling with a weighty mouthfeel and a rich, balanced texture*
- Riesling HJW 2019 \$6.50 / \$13 / \$39.00 / \$33.15  
*Sourced from original Riesling planting, 1977-78*
- Riesling Magdalena 2019 \$6 / \$12 / \$35.00 / \$29.75  
*Layers of ripe fruit supported by lingering acidities*
- Riesling HJW Bio 2017 \$7.50 / \$15 / \$45.00 / \$38.25  
*Farmed Biodynamically*
- Riesling Josef 2019 \$6.50 / \$13 / \$39.00 / \$33.15  
*Ripe & balanced late harvest style from 1974 Riesling vines, RS: 5.9%*

### WHITE WINES

- Field White NV \$3 / \$6 / \$16.50 / \$14.03  
*Grüner Veltliner-based dry blend*
- Standing Stone Chardonnay \$3 / \$6 / \$17.50 / \$14.88  
*Sourced from 1974 plantings with a broad mid-palate and crisp finish*
- Chardonnay 2019 \$3.50 / \$7 / \$19.50 / \$16.58  
*Fermented and aged in stainless & large format barrel*
- Gewürztraminer 2019 \$4 / \$8 / \$25.00 / \$21.25  
*Floral aromas accompany hints of fruit in a lean, focused style*
- Grüner Veltliner 2019 \$4.50 / \$9 / \$27.00 / \$22.95  
*Combines subtle notes of citrus zest, bay leaf, and flint*

### RED WINES

2.5 OZ/GLASS/BOTTLE/CASE

- Field Red 2019 \$4 / \$8 / \$25.00 / \$21.25  
*Co-fermented blend of 4 varieties, red fruit & structured tannins*
- Cabernet Franc 2019 \$4.50 / \$9 / \$26.50 / \$22.53  
*Medium-bodied, balanced structure and flavor complexity*
- Cab Franc Magdalena 2019 \$6 / \$12 / \$37.00 / \$31.45  
*Medium-bodied, balanced structure and flavor complexity*
- Lemberger 2019 \$5 / \$10 / \$29.00 / \$24.65  
*Shows currant and blueberry aromas ahead of a long, peppery finish.*
- Standing Stone Farm Red \$3.50 / \$7 / \$19.50 / \$16.58  
*Saperavi-based blend, medium tannins, primary red & dark fruit flavors*
- SSV Teinturier Dry Rosé 2019 \$3 / \$6 / \$18.50 / \$15.73  
*Direct press Dry Rosé made with Saperavi*

### *We Take Pride in 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
- Our 33-acre HJW Vineyard is farmed biodynamically

*Follow Us!*

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*We Ship!*

Hermann J. Wiemer Vineyard can send wine right to your front door in forty-one different states. **Receive \$1 Shipping for 6-12 bottles!**