

Red Feet Wine Market
HANG TIME
“Hermann J. Wiemer Winery”
Thursday, May 27, 2010

PRICES ARE FOR:

1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing OK!)

Hermann J. Wiemer Dry Riesling 2008

100% Riesling

\$19 each - \$17.10 (6) - \$16.15 (12)

This wine opens with a little florality and orange skin on the nose, followed by apricots and stone. The palate offers lightly tropical fruit, orange and tangerine notes, and lovely minerality. Medium in both body and length.

Hermann J. Wiemer Chardonnay 2007

100% Chardonnay

\$15 each - \$13.50 (6) - \$12.75 (12)

Fermented in steel and aged in oak, this Chardonnay offers the best of both worlds. Pear and apple aromas with a touch of citrus lead to flavors of pineapple, ripe apple and pear balanced with light acidity, mineral, and a kiss of toast.

Hermann J. Wiemer Dry Gewürztraminer 2008

100% Gewürztraminer

\$21 each - \$18.90 (6) - \$17.85 (12)

Clean, fresh aromas of orange blossom, honeysuckle, spice, and apricots; flavors that are intense but not heavy, with elegant lychee, kumquat, ginger, and apricots; structured by medium acidity, with a long finish.

Hermann J. Wiemer Cabernet Franc 2007

\$19 each - \$17.10 (6) - \$16.15 (12)

Red fruit—plum and cherry—on the nose, with hints of roses and violets. Pure, ripe, juicy flavors of red fruits (cherries, grilled strawberries) with balancing acidity and a bit of cedary spice. Medium to light for Cab Franc, this would be an excellent mate for game birds.

Hermann J. Wiemer Pinot Noir 2007

100% Pinot Noir

\$23 each - \$20.70 (6) - \$19.55 (12)

Roses on the noses...

Hermann was born into a family in the Mosel Valley of Germany with over 300 years of winemaking experience on his mother’s side and a father who was in charge of restoring vines in the region after World War II. He was educated at the top viticultural institutions and then came to the Finger Lakes where he observed a similar cool climate with the moderating effect of water as he had seen in his native Germany. He bought land, set up a nursery to graft his own vines and began making fine wine, working tirelessly to reposition the Finger Lakes as a great winemaking terroir.

Today the winery produces 12,000 cases of wine per year and is owned by long time winemaker, Fred Merwarth and family, Hermann Wiemer serves as Consultant. The property consists of 3 vineyard sites:

HJW Vineyard: Located at the winery, this sustainably-farmed vineyard was planted in 1976. It is 1 mile from the lake and thus the coolest of the three sites. Riesling is the focus.

Magdalena Vineyard: Located 10 miles from the winery on Route 14, this 24-acre parcel was planted in 1999. It is the one of the warmest sites on Seneca Lake and is protected from frost. Soil types vary here and each vineyard block is planted with grapes that best capture the terroir.

Josef Vineyard: Located just south of Magdalena Vineyard, this parcel was planted over 30 years ago by Taylor Wine Company. It has a 6% slope and deep Honeoye silt loam soils. While the grapes can have higher acidity from this site than Magdalena, they also have the ability to ripen to dessert wine levels.

Check out the website at www.wiemer.com or visit the winery (located 14 miles north of Watkins Glen on the west side of Seneca Lake) Monday through Friday 10am-5pm and Sunday 11am-5pm.

See you next Thursday!

Our subject will be

“2009: The Fresh Vintage”

EXPLORE THE WORLD IN YOUR GLASS.

Hermann J. Wiemer Vineyard

This evening, we present wines from one of the most respected wineries in the Finger Lakes, Hermann J. Wiemer Vineyards. Along with Dr. Konstantin Frank, Hermann Wiemer was one of the leading proponents of growing Vinifera grapes in the region, and has been a pioneer in grafting to American rootstock, in winemaking techniques and in his focus on growing Riesling grapes.