

Day Trip: New York



Hermann Wiemer has proved the naysayers wrong by successfully growing European grapes at his Seneca Lake winery.

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Arbor Hill Grapery

Route 64, Naples, N.Y. 14512
800-554-7553
www.thegrastery.com

Acorn Inn Bed and Breakfast

4508 Route 64, South Bristol Center
Canandaigua, N.Y. 14424
585-229-2834 or 888-245-4134
www.acorninnbb.com

Hermann J. Wiemer Vineyard

Route 14, Dundee, N.Y.
800-371-7971
www.wiemer.com

Peter Pauls Nurseries

www.peterpauls.com

Sonnenberg Gardens

151 Charlotte St., Canandaigua, N.Y. 14424
585-394-4922
www.sonnenberg.org

The Violet Barn

County Road, Naples, N.Y. 14512
716-374-8592
www.violetbarn.com

back in Maine had serendipitously put the **Hermann J. Wiemer Vineyard** at the top of my list.

"I grew up in that area and my parents, Leo and Florena Goering, helped bring a young German vintner to the U.S.," said Dr. Elizabeth Serrage. "His name is Hermann J. Wiemer and you've got to visit him."

A vibrant man, Wiemer enjoyed sharing the story of his journey to the United States and his early years working for others, including the famous Taylor Winery. The first crop in his own winery on the west side of Seneca Lake produced only two barrels—a sharp contrast to the 16,000 cases created today on 140 acres.

Wiemer has long proved local experts wrong by successfully growing European *Vitis vinifera* grapes in the New York climate. His Pinot Noir, Chardonnay and champagnes are award-winning, and of higher quality than what I'm used to drinking.

"Americans drink the best and the worst of wines," he said. I am certainly a case in point.

Even larger than Wiemer's operation, the **Arbor Hill Grapery** offers wine and a whole lot more. John Brahm III, along with his wife, Katie, and daughter, Sherry, produce 30,000 bottles of wine per year in addition to grape jams, jellies, teas and their famous grape pie filling. Arbor Hill also has

1,500 customers who purchase grape juice for the home processing of wine.

For folks who want to produce their own wines from scratch, Brahm offered a few tips. Begin, he said, with short-season grapes for the cold climate, not the European varieties.

"A good red is 'Marechal Foch' and a white is 'Niagara,'" he said. "Plant on a slope with plenty of sun and good air drainage or movement. A light, deep soil is best, but you can add organic matter to improve soil if necessary. As far as pruning goes, get a good book and follow the diagrams." (See page 122 for a review of *The Grape Grower*.)

Arbor Hill, winner of a double gold medal at the New York Wine and Food Classic in 2000 for a wine known as Traminette, offers numerous first-class wines. I sampled a few while Brahm extolled the health benefits of drinking wine in moderation—and making sure you have a designated driver for those times when you surpass your limit.

With the wine sampling finally behind me, much more awaited on this Day Trip to New York. So much, in fact, that we'll save half of it for our next issue. Be sure to join us next time when we continue on to the Cornell Plantations in Ithaca, and numerous other botanical attractions.



Vintner John Brahm III holds a bottle of Rhine Street Red, a light and fruity local favorite.