

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment



Vegan
No fining additives or adjustments

BACK LABEL

Hermann J. Wiemer Vineyard pushes the limits of wine excellence and sustainable farming to craft remarkable wines that reflect our enduring winemaking tradition. The Riesling Dry is our signature wine. Layers of citrus, stone, and tropical fruit are underpinned by taut acidities and a clean mineral finish.

Hermann J. Wiemer Vineyard
Finger Lakes Dry Riesling 2023
12.0% ALC. BY VOL.
SENECA LAKE AVA

Herbicide-free farming,
Wild ferment,
No fining additives or
adjustments, Vegan

Ingredients: Sustainably
farmed, estate grown grapes,
SO₂

PRODUCED AND BOTTLED BY:
HERMANN J. WIEMER VINEYARD
3962 Route 14, Dundee, NY 14837
(607) 243-7971

www.wiemer.com for Product Information



VINEYARDS

Seneca Lake AVA, Finger Lakes NY



Hermann J. Wiemer
VINEYARD

Dry Riesling 2023

Dry Riesling is the signature wine at Hermann J. Wiemer Vineyard. Fruit is sourced from our estate vineyards around Seneca Lake where the diversity of meso climates allows for a layered expression of fruit character owed to different ripening profiles. Dry Riesling is typically created with over 40 different hand-picked selections; early picks to capture acidity, middle picks to help build body and texture, and late selections for ripeness and complexity of flavors. This picking style, along with thoughtful winemaking and sustainable agriculture, shapes the Dry Riesling into something that holds the essence of a place and represents our core identity

TASTING NOTES

Vibrant and aromatic, this wine features a distinctive mineral quality that has become our trademark. Tart fruits and fragrant spring blossoms set the stage for a succulent palate, balanced with a refreshing crispness, revealing the true qualities of the Riesling grape. We suggest pairing it with red curried shrimp, chicken teriyaki or herbed chicken.

See wiemer.com for recipes.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Riesling

Residual Sugar: <1%

Alcohol By Volume: 11.4%

Harvest: 37 selections from September 22 - October 28

Estate Vineyards: HJW, Josef, Magdalena, Seneca Lake AVA

Vinification: Hand picked, hand sorted, Whole cluster press, 5 month indigenous yeast fermentation, aged on fine lees for 4 months.

ACCOLADES

vinous 91 points

“sweet jasmine, honeysuckle, orange peel and white pepper... dare I say, crushable.”

—Billy Norris



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



wiemer.com

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