

FARMING AND WINEMAKING



Herbicide-Free Farming



Hand-Picked & Hand-Sorted



Wild Ferment



Vegan
No fining additives or adjustments

BACK LABEL

As founder of Fungi Hospitality, Salil Mehta channels his passion for wanderlust and hospitality into experiences that captivate locals and travelers alike, shaping New York City's ever-evolving dining landscape. This collaboration with Hermann J. Wiemer Vineyard represents an artistic and sensorial journey, forging a bond between the flavors of Southeast Asia and the bright, aromatic vibrancy of Riesling.

Hermann J. Wiemer Vineyard
Finger Lakes Dry Riesling 2024
12.0% ALC. BY VOL.
SENECA LAKE AVA

A collaboration with Fungi Hospitality Group for:
Laut, Kebab aur Sharab and Kanyakumari restaurants

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 NY-14, Dundee, NY 14837
(607) 243-7971 wiemer.com



VINEYARDS

Seneca Lake AVA,
Finger Lakes NY



Est. 1979

Hermann J. Wiemer
VINEYARD

Fungi Hospitality x Hermann J. Wiemer Vineyard

Dry Riesling 2024

In collaboration with Fungi Hospitality, this sustainably farmed Dry Riesling captures the essence of Finger Lakes at its finest, while offering a fresh lens through which to explore the variety. Sourced from older vines and given extended hangtime through the region's long, cool autumns around Seneca Lake, it brings firm structure and layered character, thoughtfully crafted to both balance and elevate the intricate flavors of Chef Salil's cuisine.

TASTING NOTES

The warm 2024 growing season lends concentration with generous aromatics of ripe citrus, orchard fruit, and a whisper of chamomile. Framed by vibrant acidity, it carries a persistent, textured palate that complements the heat, depth, and umami-driven elements of the dishes it accompanies.

AVAILABILITY INFORMATION

On Premise: Laut, Kebab aur Sharab, Kanyakumari, Singlish, Hermann J. Wiemer Vineyard Tasting Room

Off Premise: Hermann J. Wiemer Vineyard Retail & Online

Distribution: Skurnik Wines & Spirits

SRP (Suggested Retail Price): \$35

Release Date: Spring 2026

Production: 180 Cases

TECHNICAL DATA

Appellation: Seneca Lake AVA, Finger Lakes NY

Vineyards: 45% Josef, 36% HJW, 16% Magdalena, 3% Standing Stone

Varietal Composition: 100% Riesling

Viticulture: Hand-picked, New York Certified Sustainable, no herbicides

Vinification: Hand-sorted, whole-cluster pressed, 8-month indigenous yeast fermentation in stainless steel, aged on fine lees for 2 months. No fining agents or adjustments.

Harvest: October 9, 17, 18 & 22

Alcohol By Volume: 12.0%

ACCOLADES



Fred Merwarth,
Winemaker of
the Year

