

## FARMING AND WINEMAKING



**Herbicide-Free Farming**



**Hand-Picked & Hand-Sorted**



**Wild Ferment**



**Vegan**  
No fining additives or adjustments



**Hermann J. Wiemer**  
VINEYARD

## BACK LABEL

Hermann J. Wiemer Vineyard crafts wines that reflect both place and purpose. Our estate combines traditional techniques with a curiosity for innovation, driven by a respect for land stewardship.

The Dry Riesling is our signature wine, showcasing layers of citrus, stone, and tropical fruit, underpinned by taut acidity and a clean, mineral finish.

Hermann J. Wiemer Vineyard  
Finger Lakes Dry Riesling 2024  
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, SO<sub>2</sub>

PRODUCED AND BOTTLED BY:  
HERMANN J. WIEMER VINEYARD  
3962 Route 14, Dundee, NY 14837  
(607) 243-7971 [wiemer.com](http://wiemer.com)



## VINEYARDS

Seneca Lake AVA, Finger Lakes NY



## Riesling Dry 2024

Our Dry Riesling is the foundation of our portfolio and often serves as the first introduction to Hermann J. Wiemer Vineyard. Sourced from multiple estate vineyard sites, it is assembled from carefully selected lots across a range of pick dates, building balance and consistency while reflecting our style. More than any single bottling, this wine captures the continuity of our approach to Riesling. From the early plantings that established the estate to ongoing, forward-thinking work like our experimental Julia Vineyard and our 33 acres of Demeter-certified biodynamic vineyards, Dry Riesling is where past and future converge.

## TASTING NOTES

The 2024 vintage leans toward a riper expression, shaped by a warm growing season while maintaining the freshness and balanced characteristics of our Dry Riesling. Fermented with native yeasts and aged in stainless steel, it has aromatics and structure that are both fresh and inviting. Layered notes of citrus, ripe white peach, and subtle tropical fruit are supported by vibrant acidity and a clean finish. Approachable and versatile, it's as enjoyable on its own as it is at the table.

See [wiemer.com](http://wiemer.com) for recipes.

## TECHNICAL DATA

**Appellation:** Seneca Lake AVA

**Varietal Composition:** 100% Riesling

**Residual Sugar:** <1%

**Alcohol By Volume:** 12.0%

**Harvest:** 35+ picks from September 21 - October 22

**Vinification:** Hand-picked, hand-sorted, whole cluster press, 5 month indigenous yeast fermentation in stainless, aged on fine lees for 4 months.

## ACCOLADES



Fred Merwarth,  
Winemaker of  
the Year



[wiemer.com](http://wiemer.com)

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