

FARMING AND WINEMAKING



Herbicide-Free Farming



Wild Ferment



Vegan
No fining additives or adjustments

BACK LABEL

Hermann J. Wiemer Vineyard combines tradition with ingenuity through thoughtful winemaking and sustainable agriculture, highlighting the distinct qualities of our premier vineyard sites. Sourced from early picks in vineyard blocks surrounding Seneca Lake, our Semi-Dry Riesling offers aromas of wildflower and orchard fruit against a lean, citrus backbone.

Hermann J. Wiemer Vineyard
Finger Lakes Semi-Dry Riesling 2024
10.5% 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 NY-14, Dundee, NY 14837
(607) 243-7971 Wiemer.com



VINEYARDS

Seneca Lake AVA, *Finger Lakes NY*



Hermann J. Wiemer
VINEYARD

Semi-Dry Riesling

2024

The Hermann J. Wiemer Vineyard Semi-Dry Riesling showcases a refined interplay of sweetness and acidity, embodying the classic balance that defines the style. Sourced from vineyards along Seneca Lake, the diversity of mesoclimates yields a layered expression of fruit and aroma. Our meticulous approach begins in the vineyard, with carefully timed selections that capture the ideal harmony of ripeness and structure. Each harvest, early picks contribute vibrant acidity, while later selections bring depth, ripe fruit character, and a delicate touch of sweetness.

TASTING NOTES

Subtle aromas of peach blossom are followed by a juicy palate of fresh-squeezed lime and candied lemon peel. Bright, playful, tantalizing acidity is a result of early picks and is balanced by an undercurrent of ripe orchard fruit. Pair with fragrant spiced dishes such as Harissa-spiced roasted carrots, Sichuan Dan Dan noodles, or even Buffalo chicken wings.

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

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Riesling

Residual Sugar: 2.7%

Alcohol By Volume: 10.5%

Harvest: September 25 - October 10

Estate Vineyards: Seneca Lake AVA

Vinification: Combination of hand picked and machine harvested early picks. Hand sorted, 3 month indigenous yeast fermentation.

ACCOLADES



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



[wiemer.com](https://www.wiemer.com)

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