

Est. 1979



Hermann J. Wiemer

VINEYARD

Dry Riesling
2024

KEBAB
SHARAB



LAUT

KANYAKUMARI

Estate Bottled and Grown

FINGER LAKES

SENECA LAKE AVA

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



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES