

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 pushes the limits of wine excellence and sustainable farming to craft remarkable wines that reflect our enduring winemaking tradition. 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 2023
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 Route 14, Dundee, NY 14837
(607) 243-7971

www.wiemer.com for Product Information



VINEYARDS

Seneca Lake AVA, *Finger Lakes NY*



Semi-Dry Riesling

2023

Drawing inspiration from the German Kabinett style Rieslings, the Hermann J. Wiemer Semi-Dry is a classic Riesling marked by a refined interplay of sweetness and acidity. Sourced from our estate vineyards around Seneca Lake, the diversity of meso climates allows for a layered expression of fruit character and aromatic complexity. Our thoughtful winemaking approach begins in the vineyard, with carefully timed selections that capture the perfect balance of ripeness and structure. Each harvest season, a blend of early picks emphasize fresh acidity, while later selections contribute ripe fruit flavors and a touch of sweetness.

TASTING NOTES

Our Semi Dry Riesling style exhibits a rich mouthfeel and a satisfying finish. It's mango-like juiciness makes this crowd pleasing wine appropriate for summer cocktail parties or for pairing with a myriad of full flavor foods such as curry & yogurt marinated chicken, sherry-vinegar marinated olives or an aged cheese.

See wiemer.com for recipes.

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 100% Riesling

Residual Sugar: 2.7%

Alcohol By Volume: 10.0%

Harvest: September 28 - October 6

Estate Vineyards: Seneca Lake AVA

Vinification: Hand sorted, 3 month indigenous yeast fermentation.

ACCOLADES



Fred Merwarth,
Winemaker of
the Year



Top 100 Winery
of the Year 2023



wiemer.com

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