



Standing Stone, made by H.J. Wiemer

Perched above the eastern shores of Seneca Lake, Standing Stone captures sweeping views, offering an inspiring setting for both vineyard and visitor. This storied site holds the ideal conditions for cool-climate varietals.

When Hermann J. Wiemer Vineyard took the helm in 2017, the goal was to elevate Standing Stone's heritage and unlock its full potential. Our stewardship centers on thoughtful farming and gentle winemaking, encouraging wines that reflect its character with clarity and purpose.

Our techniques strengthen the vitality of the soils and their surrounding ecosystems, creating exciting possibilities in the bottle. From classic Chardonnay and Gewürztraminer to unexpected blends and sparkling wines, Standing Stone is a nod to the past and an invitation to the future.



Herbicide-Free
Farming



Wild
Ferment



Hand-Picked &
Hand-Sorted



Vegan
No fining additives
or adjustments

VINEYARDS

Seneca Lake AVA - Finger Lakes NY



STANDING STONE

By HERMANN J. WIEMER VINEYARD

SKIN FERMENT RIESLING 2024

Our first full skin contact white wine! This Riesling was handpicked in late September. The grapes were crushed, destemmed, and fermented on the skins for two weeks before being pressed. Finished fermentation in stainless steel before aging for 8 months in 500L neutral Hungarian oak. Bright, energetic, and just a touch rebellious, it bridges old-world roots with contemporary curiosity.

TASTING NOTES

Extended skin contact elevates its citrus and stone fruit profile into another dimension—lemon and apricot intertwine with subtle, tea-like tannins and a hint of savory spice, adding depth and texture. The resulting wine offers weight and complexity, an expressive match for spice or rich cheese.

TECHNICAL DATA

Appellation Seneca Lake AVA

Varietal Composition 100% Riesling

Residual Sugar <1.0%

Alcohol By Volume 12.0%

Harvest September 25 & 27

Estate Vineyards 100% Standing Stone

Vinification Crushed/destemmed and fermented on the skins for two 2 weeks before pressing. Finished fermentation in stainless steel.

