



Standing Stone, made by H.J. Wiemer

Overlooking the eastern shores of Seneca Lake, 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

GEWÜRZTRAMINER 2024

Standing Stone's history with Gewürztraminer dates back to 1994, when six acres were planted. Its success led to the addition of two and a half additional acres in 2005. This protected and temperate site allows this delicate variety to thrive. We have continued to explore its potential through a range of expressions and styles. The fruit was divided into two lots to capture a broader range of aromatics and textures: one was crushed and destemmed to emphasize varietal intensity, while the other was whole-cluster pressed to preserve freshness and lift.

TASTING NOTES

A lean style of Gewürztraminer that is dry and wine full of complexity—layered and textural with notes of lavender, nectarine, and fresh ginger. Ideal with aromatic and spiced dishes—think Thai coconut curry or Moroccan tagine.

TECHNICAL DATA

Appellation Seneca Lake AVA

Varietal Composition 100% Gewürztraminer

Residual Sugar <1.0%

Alcohol By Volume 12.5%

Harvest September 27 & October 3

Estate Vineyards 100% Standing Stone

Vinification Hand picked, hand sorted. A blend of 30% crushed/destemmed and whole cluster pressing. 10% barrel fermented, 90% stainless steel.

