



### 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



STANDINGSTONEWINES.COM



# STANDING STONE

By HERMANN J. WIEMER VINEYARD

## TIMELINE RIESLING 2023

In 1972, a five-acre parcel of Riesling was planted on the eastern slopes of Seneca Lake by Charles Fournier and Guy DeVeaux as part of Gold Seal's early evaluation of *Vitis vinifera* in the Finger Lakes. This planting marks the origin of Standing Stone's vineyard timeline. More than fifty years later, Hermann J. Wiemer Vineyard continues to steward this historic block, maintaining its long-term health through thoughtful site management and producing wines under the Standing Stone label that reflect its lakeside terroir.

### TASTING NOTES

Situated next to the shores of Seneca Lake, the Timeline block benefits from the lake's thermal moderation, which reduces frost risk and extends hang time. The site allows for ripeness with moderate sugar levels while preserving elevated natural acidity. Old-vine plantings yield lower amounts, resulting in higher flavor concentration. The fruit is hand-harvested and fermented in stainless steel to preserve aromatics and expressiveness. The resulting wine is dry, structurally driven, and defined by linear acidity and depth.

### TECHNICAL DATA

Appellation Seneca Lake AVA

Varietal Composition 100% Riesling

Alcohol By Volume 12.0%

Harvest Date October 18

Estate Vineyards 100% Standing Stone

Vinification Hand picked, whole cluster pressed. Fermented in Stainless steel for 8 months before bottling in August 2024.

### ACCOLADES

jamesuckling 93 points

9934 Route 414 Hector, NY 14841

(607) 582-6051

