



LAKEWOOD

VINEYARDS

4024 State Route 14, Watkins Glen, NY 14891 · Phone: 877-535-9252

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Our BIG Three-Oh Celebration Dinners

By *Chris Stamp*

Lakewood Vineyards was founded in 1988, but we didn't open our doors for business until the following year. 2019 marks the 30th anniversary of that occasion. Over those years Lakewood has evolved from a small upstart winery to, well heck, whatever we are today. So what's changed over the last 3 decades? To name a few of the more obvious changes, our production and sales have grown by 20 fold. To accommodate that growth, we've expanded our facility 7 times. Our original 7 wine tanks have been joined by an additional 61 larger tanks, not to mention over 250 barrels. The addition of gardens, a 3-season outdoor tasting deck and the doubling of our vineyard acreage have all been part of that evolution. In addition, my wife reminds me that I'm 30 years older. Fortunately,

the next generation has been sucked into Lakewood's labor pool. Yes, things have changed a little since opening day, but one thing remains the same: Our appreciation for those who have made this possible (that'd be you). So we hope you'll join in the festivities. To celebrate we are planning wine and food pairing dinners themed "Celebrating the Past, Present & Future". For these dinners, we're going retro, back to the cozy confines of our tasting room where our first wine and food pairing dinners took place. Dinner will feature 4 courses paired with a selection of older, carefully selected library wines (that's the "past" part) along with current releases (present) and 2018 vintage tank samples (future). In addition we will debut our 30th Anniversary Blanc de Blanc sparkling wine (see

article on page 2). We are excited to partner with the Brown

Hound Bistro of Rochester, NY for this occasion. This smaller venue accommodates only 40 guests per dinner, so we've scheduled 3 different nights, February 16, March 30 or April 27. Reservations are required. Please have your preferred date when you call 877-535-9252. Price is all inclusive, \$70 pp for Rose Guild members and \$80 pp for not-yet-Rose Guild members. We look forward to spending one of these evenings with you.



The deck wide open on a warm day.



The deck with sides down on a snowy day.

Outdoor Tasting Bar Goes "Three Seasons"

Lakewood's open air tasting bar, perfectly sheltered by an adjustable louvered roof, was the ideal spot to sip through a flight of your favorite wines this summer. But everything we loved about the outdoors in the summer became a liability when temperatures plunged south of 60° F. As much as everyone loves the open air venue,

who really wants to taste wine with mittens on? So, to extend the "outdoor" tasting season we've installed custom retractable sides designed to preserve the outdoor feel but fend off the seasonably chilly breezes. With the help of a couple heaters, we should be able to stay comfortable right up until the snow flies.

Blanc de Blanc 2017

By Chris Stamp

In my household, there are two categories of bubbly: “Everyday Bubbly” and “Special Occasion Bubbly”. The criteria for our everyday bubbly are: crisp, lightly fruity and affordable. Usually it’s a bottle of Lakewood’s Bubbly Candeo. Special occasion bubbly calls for something a little more complex, and due to inherent raw material and production costs it’s more expensive. In recent years, Lakewood’s Blanc de Noir 2011 has been a top candidate. It’s drinking magnificently right now, with hints of cherry, roasted nuts and toast. If you have a bottle secreted away somewhere, make up a special occasion and you’ll see what I mean.

Sadly, our Blanc de Noir is on the endangered wines list. But no worries, we saw that coming. Thirst is a recurring event, ergo, so must winemaking. Last year we began production on another batch of classically produced sparkling wine using 100% Chardonnay grapes. We produced this wine in the traditional, labor intensive Champagne method (AKA “Methode Champenoise”) using only the free run juice from handpicked fruit. It is bottle fermented and hand disgorged. Aptly named Lakewood Vineyards 30th Anniversary Blanc de Blanc, it will debut at our “Celebrating the Past,

Present & Future” wine and food pairing dinners (see article page 1).



Winemaker Chris Stamp holds a bottle of the 30th Anniversary Blanc de Blanc.

Rieslings Win Awesomeness Awards



Okay, there is no “Awesomeness” award that we know of, but we are happy to be named “Riesling Winery of the Year” by The New York International Wine Competition. In addition, the American

Wine Society named Lakewood’s 2017 Dry Riesling “Best Riesling”. That’s two big hoorah’s for Lakewood Rieslings and we think that’s pretty awesome!



2018 Harvest Shines Through Rain

Rain is both friend and foe to grape growers. It’s dosage dependent. This fall we OD’d. 2018 was the wettest Finger Lakes harvest I can recall, and I have made wine in 34 of them, so I can’t entirely vouch for my memory. The nearly incessant rainfall from August through October (and continuing at this writing) so saturated the ground that tractors were getting stuck mid-row and harvesters were sliding dangerously close to gullies. There were days we just couldn’t pick because there was no break in the rain, other days we couldn’t pick because it was still too muddy from the day before. The upside is, we sure didn’t have to worry about wildfires! On years like 2018, we must keep an especially watchful eye on the vineyards. Our aim being to allow the fruit to mature as long as possible and then harvest it just

before it succumbs to the wrath of Mother Nature. With one precipitation event after another, harvest was very compact as many varieties reached a tipping point all at once. One week in October, we harvested and pressed almost 150 tons of grapes. As the dust settles (intentional irony) on harvest 2018, I can honestly say the crew at Lakewood put in a Herculean effort, the fruits of which are just now being revealed in the emerging aromas and flavors of the newly fermented wines. Our crew’s efforts in the vineyards and cellar snatched victory from the jaws of defeat. Overall we anticipate the 2018 wines to shine despite the rains, to be beautifully food friendly, elegant and restrained, with nice acidity and slightly lower alcohol.

Peeking Behind the Curtain

For most people, a visit to Lakewood Vineyards entails a wine tasting and a conversation with one of our wine stewards, and then it's off to the next attraction. We get it. There's so little time and so much to see and do in the Finger Lakes. But for those who harbor the urge to see behind the curtain, we offer our Cellar Tour. Available at 10am and 11am on Saturdays and 1pm on Sundays, our Cellar Tour lasts about 30 minutes and is followed by a wine tasting. Tours are limited to 12 people. We request reservations 2 days in advance.

Cost is \$10 per adult and kids are free. We'll refund \$4 with a wine purchase.



Liz hosts a Cellar Tour.

Getting The Latest

Lakewood's printed newsletter has long been our primary outreach vehicle. We try to keep you informed about our major scheduled events, wine interest stories and all the other silliness that goes on around this place. But with only 4 scant pages twice a year, we can't possibly fit it all in. So, for the latest scoop on events, wine specials and other such news that didn't make the deadline for the headline, please check our website at: lakewoodvineyards.com/news-events/, and be sure to follow us on Facebook and Instagram.

Wines	Price/Btl.	#of Btls.	Total
2017 Chardonnay	\$14	_____	_____
2016 3Gen. Riesling	\$20	_____	_____
2017 Dry Riesling	\$14	_____	_____
2017 Riesling	\$14	_____	_____
2017 Full Monty Riesling	\$15	_____	_____
2017 Gewurztraminer	\$15	_____	_____
2017 Pinot Gris	\$15	_____	_____
2017 Long Stem White	\$9	_____	_____
*2017 Long Stem White (1.5L)	\$15	_____	_____
*Will only ship by 6-btl cs.-12 btl. UPS rate applies to 6 - 1.5L			
2017 Niagara	\$9	_____	_____
2017 Abby Rose	\$9	_____	_____
2017 Vignoles	\$11	_____	_____
2017 Valvin Muscat	\$11	_____	_____
2017 Lemberger	\$18	_____	_____
2017 Cabernet Franc	\$18	_____	_____
2016 Pinot Noir	\$25	_____	_____
2017 Glaciovinum(375 ml)	\$16	_____	_____
2017 Bubbly Candeo	\$13	_____	_____
2017 Bubbly Catawba	\$11	_____	_____
2011 Blanc de Noir	\$30	_____	_____
Wine Total:			_____
Subtract 15% for orders of 12 or more btls			_____
UPS Charge (sales tax applies to UPS chgs):			_____
Sub Total:			_____
8% Sales Tax:			_____
Total:			_____



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 Watkins Glen, NY 14891
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 e-mail: wines@lakewoodvineyards.com
Ask about becoming a Rose Guild member

Name: _____
 Shipping Address: _____
Must ship wine to an address where someone 21 or older can sign for the package.
 City, State, Zip: _____
 Phone: _____
 You must be at least 21 years old to order wine.
 Billing Address (if different than shipping address): _____

 Mastercard Visa Discover
 American Express
 Card #: _____
 Exp.Date: _____
 Signature: _____

UPS Charges:
 \$25.00/case (12 btls.), \$17.00/half case (6 btls.)

See lakewoodvineyards.com for current vintages, descriptions and prices of our wines and to order directly from our website.

Contact us for availability of Lakewood Vineyards wines outside of New York.
 We can be reached by phone (Mon. - Sat. 10am-5pm, Sun. noon-5pm), fax or e-mail (anytime).

Lakewood Saves Their Dirt, Wins Award

We've always taken pride in the environment inside Lakewood. Now we can brag about the environment outside as well! Lakewood Farms was the recipient of New York's 2018 Agricultural Environmental Management Award. Lakewood, cited as "a model of exemplary environmental management" is the first grape farm to receive the Empire State's top environmental award!

The award recognizes Lakewood for its numerous conservation measures,

including: composting, mulching, water and nutrient management and cover cropping. Using these practices it is estimated that Lakewood conserves 1000 tons of soil and nutrients annually. Ever humble about the award, vineyard manager, Dave says, "I'm just carrying on what was instilled in me growing-up. We've got to take care of the land." It's just one more reason to feel good about enjoying Lakewood wine.



Bev, Quinn, Dave & Erin with the Agricultural Environmental Management Award.

Reserve the Reserve

Occasionally made, always loved, Lakewood's Reserve Cabernet Franc is a limited production wine made in a big, concentrated style. A unique, labor intensive technique, developed at Lakewood, produces this muscular version of our Cabernet Franc. The downside is we can only produce this wine in certain vintages. The wine requires nearly 2 years in French oak barrels to achieve its supple roundness. Although we are currently sold out, we are hoping to release the 2017 vintage sometime in the summer of 2019. With only about 150 cases in the pipeline, we want to give our loyal readers the first shot at them. So, here's your heads up. Call now and reserve your bottle(s). Limit 12 bottles/ person. Priced at \$40/bottle. Case and Rose Guild discounts still apply!