



# LAKEWOOD

## VINEYARDS

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## Wine and ~~Food~~ Mood, Pairing

Over the years Lakewood's themed dinners have spiced up Finger Lakes winters with interesting food and wine experiences. Whether our "Chalice Challenge" theme in 2004 or "A Capella in the Cellar" in 2011 or last winter's 30<sup>th</sup> Anniversary Celebration, it's been our goal to always offer something a little different. This year's theme might just be our most original yet. While wine and food pairing will always be the backbone of these dinners, this year we've created a whole new concept, Lakewood's "Wine and Mood" pairing dinners. This winter we are working closely with Luke Szabo of Scratch Farmhouse Catering (Manlius, NY) to design four courses, each couched in a particular mood, and served with appropriately curated wine and music. Dinner will be served in the cozy confines of our tasting room and limited to 40 guests per night. If

you're in the mood for a unique experience, please select one of the three dates and make your reservation. Cost is \$70/pp, inclusive, for Rose Guild members and \$80/pp for not yet Rose Guild Members (see our website for how you can become a Rose Guild member). Dinners start at 6:30pm. Choose between Sat. Feb. 29th, Sat. Mar. 7th or Sat. Mar. 14<sup>th</sup>, 2020.



*In the mood to join us?*

## Harvest 2019: Late but Great

*By Chris Stamp*

It was late August as I poked among the vines at Lakewood Vineyards, randomly collecting berries of Niagara, Cayuga, and Baco Noir. The grape samples were tested in our lab for sugar, acid and pH. We use this



*Hand picked Pinot Noir on the way to the press deck.*

information to gauge the ripeness of a vineyard. We also compare the test results to those from past years, providing historical perspective. For example, are we on track, ahead, or behind a typical vintage? What I discovered this year was, despite a fairly normal summer, maturity was an estimated 1-2 weeks behind average. How did this come about? What researchers have known for some time is that harvest dates, although partly dependent on summer temperatures are more heavily influenced by the date of bloom, or flowering of the vine. Bloom dates are predicated by springtime weather, and spring 2019 was unusually cold. This delayed budding, and ultimately bloom by 1-2 weeks.

Fortunately, September was warmer and dryer than usual, which allowed the grapes to continue to mature without a lot of disease pressure. We didn't see a killing frost until the end of October, giving even the late season varieties, like Riesling and Cabernet Franc the time they needed to fully ripen. I've no doubt that 2019 will yield top-notch Rieslings. Beyond Riesling, I think the mid and early season varieties should be spot on and the reds will be a pleasant surprise for many. Reading this back to myself, I seem to be saying the entire 2019 vintage should be really good. No edits required!

# Sparkling Success

By Chris Stamp

In my humble opinion, bubbly wine is delicious no matter the season, but tradition has assigned it special significance in celebrations, especially during the holidays. With family and friends gathered, there is no better time to share in the delights of this vinous delicacy. As those days are now upon us, it seems appropriate to share some tips to avoid bubble trouble.

- 1) Chill the wine well before opening. Lower temperatures greatly increase the solubility of carbon dioxide, thus better preserving the bubbles. An ice bucket is ideal.
- 2) If the sparkling wine is finished with a cork and a wire hood, treat it with respect. The cork can dislodge at any moment once the cage is removed. Always point the bottle away from yourself and others. Try to ease the cork out with a whisper, not a pop.
- 3) Holding the bottle at a 45 degree angle when removing the cork maximizes the surface area and reduces the chance of a foam-over. For obvious reasons, one should avoid using a 180 degree angle when uncorking.
- 4) When pouring, tip the glass slightly so the wine runs down the side, avoiding undue agitation, which stimulates the release of the carbonation.

5) Don't drink directly from the bottle. Unless you've perfected the technique, bubbles might well come out your nose.

6) Most importantly, remember Lakewood when picking out your bubbles for the holidays. We have three distinct and delightful wines from which to choose.

**Bubbly Catawba:** A sweeter-style wine made from this classic American variety. Available in 750 ml bottles as well as 250 ml cans. Perfect for the sleigh ride home, but only if you're not holding the reins.

**Bubbly Candeo:** This Prosecco style bubbly is lightly fruity and on the drier side. Also available in 250 ml cans.

**30<sup>th</sup> Anniversary Blanc de Blanc:** 100% Chardonnay made in the traditional Champagne method. Dry, toasty and sublime. For this wine, definitely observe rule #5, above.



Lakewood's trio of bubblys.

## New Wine Club In Development (Redacted)



Emma Kaplan is ready to pack your wine club shipment.

Generous discounts on Lakewood wine, tastings and events are just some of the perks already available to Rose Guild members. Lakewood's Rose Guild is a passive case club through which we track member's purchases and automatically provide discounts and benefits throughout the year. It's

our way to thank you for your loyalty. But many folks have expressed an interest in a more traditional style wine club, where they could subscribe to regular wine deliveries. So, we tasked our team with designing an exciting new proposition. Although still under development, the organizers have provided a few teasers. First they stress, our current "Rose Guild" will remain unchanged. The new wine club, which will have an awesome memorable name that we haven't thought of yet, will have 3 levels of membership, where subscribers elect 1,2 or 3 cases a year to be delivered

during March, June, and October. They will enjoy complimentary tastings and discounts as well as fun pick-up parties, and other members-only events. Also, to inaugurate our new awesomely named wine club, our wine making team is producing a secret small batch wine, the likes of which the world has never seen. This secret wine, named [REDACTED] is a [REDACTED] made from the [REDACTED] grape. Expected wine club launch will be February 2020. Please watch our website and social media for more information.

# Farewell to Norrie

After 21 years of serving up wine and stories at Lakewood Vineyards, Norrie Cornelius will be returning to her old neighborhood in Ohio to care for her parents. Norrie's brand of educational entertainment will be dearly missed. We wish Norrie and her husband, Chef William, the best as they move on to the next chapter in their lives.

*My 21+ years at the winery have been a truly rewarding learning experience, both about wine and myself. I've always been a "people person", a story teller, a teacher, and someone with theater experience. Not at all intimidated by public speaking, I've felt energized when*

*describing and pouring Lakewood Vineyards wine, whether to a group of one or 50. I've had so much fun making tastings of Lakewood Vineyards wines not just a wine tasting but a memorable experience. It has given me a wonderfully wide and diverse circle of friends...friendships with folks I see once a year at the winery (and love to catch up with) as well as friends who've become a part of my daily life. Y'all know who you are! I hope you'll continue to stay in touch through Facebook (Norrie Cornelius), Instagram (norriev816), or even email (norrbill@yahoo.com). It would mean so much to me, as I will miss that part of my 21+ years of Wine Wenching (yes, it has evolved into a "proper verb", if you will, in this English teacher's world) so so much.*

*I'm proud of having been such a big part of a place that became a very big part of ME and that I so believe in and love.*

-Norrie Cornelius Nov 24, 2019



Norrie enjoying Lakewood's wine.

Wines	Price/Btl.	#of Btls.	Total
2018 Chardonnay	\$15	_____	_____
2017 3Gen. Riesling	\$20	_____	_____
2018 Dry Riesling	\$15	_____	_____
2018 Riesling	\$15	_____	_____
2017 Full Monty Riesling	\$15	_____	_____
2018 Gewurztraminer	\$15	_____	_____
2018 Pinot Gris	\$15	_____	_____
2018 Long Stem White	\$ 9	_____	_____
2018 Niagara	\$ 9	_____	_____
2018 Abby Rose	\$ 9	_____	_____
2018 Vignoles	\$11	_____	_____
2018 Valvin Muscat	\$11	_____	_____
2018 Long Stem Red	\$10	_____	_____
2017 Lemberger	\$18	_____	_____
2018 Cabernet Franc	\$18	_____	_____
2017 Pinot Noir	\$25	_____	_____
2017 Glaciovinum(375 ml)	\$16	_____	_____
2018 Borealis (375 ml)	\$16	_____	_____
2018 Bubbly Candeo	\$13	_____	_____
*2018 Bubbly Candeo -4pk cans	\$18	_____	_____
2018 Bubbly Catawba	\$11	_____	_____
*2018 Bubbly Catawba -4pk cans	\$16	_____	_____
2017 Blanc de Blancs	\$30	_____	_____
2018 Port	\$18	_____	_____

\*For shipping purposes a 4 pk = 1 btl; cannot be shipped in combination with bottles

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: \_\_\_\_\_

See [lakewoodvineyards.com](http://lakewoodvineyards.com) for current vintages, descriptions and prices of our wines and to order directly from our website.



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 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:  
 \$25.00/7-12 bottles, \$17.00/1-6 bottles

# Accounting for Taste

*By Chris Stamp*

Wine is a complex beverage, the production of which starts in the vineyard and culminates with bottling many months, or even years later. Good wine represents the essence of the vineyard and its heritage, providing the taster with something more than just a drink. Not all wine has to be contemplative, but even a simple wine has hundreds of naturally occurring chemical compounds that originate with the grape, fermentation or aging. The taster has the option of meditating on them, or just enjoying them as a whole. That's part of the fun. That's also why I'm utterly baffled by the rise in popularity of alcohol infused seltzer water.

To better understand this drink, I dropped into the local Walmart and picked up one of the popular brands, selecting the lime flavor because I worried the cherry would smell like cough medicine. It killed me to pay \$10 for a 6 pack of 12oz cans of something that was essentially Zima, reincarnated. I could've had a six of good beer for the same money. But this is research. I poured the chilled can gently into a wine glass to give it every chance to express itself (for the record, I

was no longer at Walmart). Visually it was crystal clear and pale as water. No surprise. I'm guessing not too many people actually give the aromatics much attention, but my impression put it akin to a green lollypop marinated in a gallon of distilled water. The carbonation was barely more than an opened can of seltzer fresh out of a paint mixer. There was a hint of lime in the after taste and the slightest indication of ethanol by way of heat. I could see how this could sneak up on you, as I calculate each can contains alcohol roughly equivalent to a shot of vodka. In summary, I could despise it for what it represents in cultural tastes, but I couldn't hate it because there wasn't anything there to hate. It would be like hating water. I can only hope that the millennials clamoring for this insipid drink (some of whom are my nieces) will someday realize how much more interesting a beverage born in a vineyard, rather than a laboratory, can be. Especially since their generation supposedly favors authenticity and experiences over its opposites. When they are ready, we will still be here, waiting to wake up their taste buds and rock their world.