



# LAKEWOOD VINEYARDS

4024 State Route 14, Watkins Glen, NY 14891 · Phone 607-535-9252

December 2021 · Volume 32 · No 1

## Deliver Joy with Holiday Wine Packs



*Lakewood's Limited Edition Ceramic Ornament*

Our tasting room is warmly decorated with fresh cut pine trees, red velvet bows and twinkling lights. This enchanting backdrop has inspired our tasting room elves to pack up some holiday cheer in our 2021 Holiday Wine Packs. Included inside each pack is an exclusive, limited-edition Lakewood Vineyards ceramic ornament.

Our carefully curated packs take the guesswork out of giving, so you have more time to enjoy

yourself with a glass of Lakewood wine by the fire. With names inspired by Santa's reindeer, these holiday packs are guaranteed to deliver joy and move you to the top of Santa's Nice List. The only hard part is choosing which one you want for yourself...

● **Prancer (3 bottles):** 3Generations Riesling, Chardonnay, Cabernet Franc, \$53\*

● **Dasher (3 bottles):** Abby Rose, Long Stem White, Long Stem Red, \$31\*

● **Comet (6 bottles):** Riesling, Long Stem White, Long Stem Red, Bubbly Candeo, Abby Rose, Niagara, \$69\*

● **Blitzen (6 bottles):** 3Generations Riesling, Dry Riesling, Lemberger, Cabernet Franc, Pinot Gris, Bubbly Candeo, \$99\*



*Lakewood's Prancer Holiday Wine Pack*



*Lakewood's Comet Holiday Wine Pack*

\*Holiday Wine Pack pricing does not include tax and shipping. Wine Packs are available in our tasting room and online at [lakewoodvineyards.com](http://lakewoodvineyards.com)

## Détente in the Cellar

*By Chris Stamp*

For 34 years now, I've been locked in an epic battle with Pinot Noir. I've always gotten along great with other grape varieties. With other varieties we follow the lead of the fruit, rather than trying to shape it into something it didn't lend itself to. But when it came to Pinot, for some reason, I was determined to make it bend to my will. Some years Pinot would happily go along, other times it kicked and screamed. Then two years ago, I had an epiphany: "Why am I married to making a dry red wine with this grape on those years when it has little intention of cooperating?" In that instant, my Pinot-view changed. I realized the problem was me, not the grape. My obsession with it blinded me to other possibilities!

I am happy to say, thanks to self-counseling, Pinot and I are now much happier together. I'm a far

better listener. There is détente in the cellar. In 2020, Pinot agreed to be a dry red wine, with aromas of dried cranberries and savory herbs, on a palate of dark cherries and toast, with just a wisp of fennel. In 2021, her inclinations were toward rosé and sparkling wine (Blanc de Noirs). I readily complied. Our first Pinot Noir Rosé will be released in the spring of 2022. As for the 2020 dry red versions, both reserve and standard release, I'm still waiting for her to tell me when she is ready to greet the public. I'll be listening closely. In the meantime, our 2018 Pinot Noir is just arriving in its happy place. Having the benefit of 2 years of bottle age, it is blossoming into a nice, lighter style red, and will do well with turkey and pork dishes.

# Blended Results

Blending wines from different grape varieties is a winemaking tool utilized for numerous reasons. Sometimes made for economy or convenience (or by mistake?), blending is also a tool for achieving consistency and/or improved quality. A classic example is Bordeaux's well known blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot (and to a lesser extent, Malbec and Carmenere) known simply as "Bordeaux Blend". At Lakewood, our two most popular blends are Abby Rose and Long Stem Red. Abby Rose is a blend of Concord, Ives, Delaware and Vincent. The proportions vary from year to year because grapes vary from year to year. Our goal while creating this wine is to make the best possible wine in its category, while not straying too far from its roots. The same is true for our Long Stem Red, which is usually some proportion of Baco Noir, Leon Millot, Marechal Foch, Dechaunac, Frontenac and Vincent. Using 5 or 6 varieties in these blends gives us a lot of latitude when putting these wines together. Well before we fire up the pumps in the cellar, we

focus our efforts in the lab, tasting all the potential components, noting their strengths and weaknesses and how they might complement each other. Small-scale trial blends are made and tasted against benchmarks from previous vintages. While consistency is important, *consistently better* is our ultimate goal. Every variety used has to bring some positive influence to the final blend. The process can take days or weeks. A well-made blend will yield a wine greater than any of its parts. Once the actual blend is made in the cellar, you can't unblend it, so it's worth the extra deliberation at this early stage. As fermentation winds down in the cellar, our winemaking team will soon start working on these blends. There will undoubtedly be impassioned arguments, discussions, and eventually, consensus. That's when we know we have arrived at the most successful combination.



# Effervescent Personalities!

The terms "sparkling" and "carbonated" might seem interchangeable, but not in the wine world. By law, sparkling wine "must be made effervescent with carbon dioxide resulting *solely* from the fermentation of the wine within a closed container". Carbonated wine is bubbly because of added carbon dioxide. "Oh no", some might say, "I only want sparkling wine!" To which I respond "Can we talk?"

Consider that classic sparkling is produced using the Champagne Method. This is a very time consuming, labor intensive process wherein the still wine is put through a secondary fermentation in heavy (so they don't 'splode) champagne bottles, thus trapping the natural carbon dioxide in the wine. This process leaves a slug of yeast in the bottle that after aging 2 plus years must be removed through riddling and disgorging. All of this adds significantly to the cost.

Now imagine taking the same carefully made base wine and chilling it in a tank, dissolving CO<sub>2</sub>, then bottling it under pressure to retain the bubbles, eliminating the most time consuming and expensive aspects of "sparkling wine" production. The two will taste different, with the carbonated wine being more youthful and fruit forward, but lacking the complex toastiness that develops during long aging with the yeast. But one is not necessarily better than the other.

While the sparkling wine is by virtue of its production costs, more expensive, it really depends on your tastes, the company and food it's paired with. Does your occasion call for the distinctive flavors and aromas created with the Champagne Method or the simpler fruit forward personality of the carbonated style? Personally, I like both. That's why we produce examples of each at Lakewood. Our Bubbly Candeo and Bubbly Catawba carbonated wines sell for less than half the cost of our classic sparkling wines and are affordable, everyday go-tos. But if someone drops a cooler of fresh oysters off, you can bet we'll be popping a cork on a bottle of our Blanc de Blancs. Not that that happens every day. The point is, they are all exquisitely enjoyable wines that shine brightest when fit to the right occasion. To be truly prepared, we recommend having both.

*Editor's note: Bubbly Catawba is currently out of stock until spring, and Blanc de Blancs is in short supply.*



Jaclyn pouring Bubbly Candeo

# Lost in the Mail?

By Chris Stamp

I heard plenty of complaints this summer from folks not receiving our spring edition newsletter. I'm not sure whether to blame the postal service, or the fact that we didn't send one out. Hmm... As we all know, the last year and a half have been unusual. Rapidly evolving rules, mandates and guidance all collided to render advanced planning a joke. So, not being sure what to write, I just didn't. In retrospect, that was a foolish decision. I say that because as I ponder these words I realize, even during this crazy point in history, how incredibly supportive you have been. Our Lakewood family is truly blessed and grateful for your understanding, patience and patronage. To communicate that is reason enough to write this newsletter. So, from the bottom of our hearts, thank you! We hope your holiday season is filled with friends, family, safety, love and of course a wee bit of Lakewood wine.

# Riesling Reigns

(even when it rains)

Winemakers have long recognized the Finger Lakes as a premier growing region for Riesling. Even in challenging years like this, with record setting rain, Riesling came through. But, let's not dwell on the future when we have a *Wine Enthusiast* "Best Buy" waiting for you in our tasting room right now! Lakewood Vineyards 2019 Riesling: 90 points, just \$15/bottle.



Riesling grapes during a break in the rain.

Wine	Price/Btl	# of Bts	Total
2020 Chardonnay	\$15	-----	-----
2020 3Gen Riesling	\$20	-----	-----
2020 Dry Riesling	\$15	-----	-----
2019 Riesling	\$15	-----	-----
2019 Gewurztraminer	\$15	-----	-----
2020 Pinot Gris	\$15	-----	-----
2020 Long Stem White	\$10	-----	-----
2020 Niagara	\$10	-----	-----
2020 Abby Rose	\$10	-----	-----
2020 Long Stem Red	\$11	-----	-----
2018 Pinot Noir	\$25	-----	-----
2019 Lemberger	\$18	-----	-----
2019 Cabernet Franc	\$18	-----	-----
2020 Bubbly Candeo	\$13	-----	-----
2020 Port	\$18	-----	-----
Total Bottles:		-----	-----
Wine Total:		-----	-----
Subtract 15% for orders of 12 or more bottles:		-----	-----
UPS Charge (sales tax applies to UPS charges)		-----	-----
Sub Total:		-----	-----
8% Sales Tax:		-----	-----
Total:		-----	-----

UPS Flat rates apply as follows:  
 Flat rate: \$17 (1-6 btl), \$25 (7-12 btl) for the following states: DC, FL, MA, MI, NH, NY, OH, PA and VA.  
 Flat rate: \$32 (1-6 btl), \$50 (7-12 btl) for CA  
 The following states have variable shipping rates which will be applied when ordering online at: lakewoodvineyards.com  
 AK, AL, CO, GA, HI, IA, ID, IL, IN, KS, LA, MD, ME, MN, MO, NC, ND, NE, NM, NV, OK, OR, SC, TN, TX, VT, WA, WI, WV, WY



## LAKEWOOD

VINEYARDS

4024 State Route 14  
 Watkins Glen, NY 14891  
 877-535-9252, Fax: 607-535-6656  
 wines@lakewoodvineyards.com

Name: -----  
 Address: -----  
 -----  
 City, State, Zip: -----  
 Phone: -----

You must be 21 years old or older to order wine. There must be someone 21 or older to sign for the package when it is delivered.

Billing address (if different than shipping address)  
 -----  
 -----

( ) Mastercard ( ) Visa ( ) Discover  
 ( ) American Express  
 Card #: -----  
 Exp Date: ----- CVV Code: -----  
 Signature: -----

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

# Ask Abby!

We love hearing from you! Assistant winemaker Abby fields some of our FAQ.

**Question:** Will you have a winter event in 2022?

**Answer:** We hope to host some winter dinners but are hesitant to announce anything until we are super duper sure. We have a theme picked out (it's awesome!) and would love nothing more than to celebrate with you.

**Q:** How will you announce the event if it happens?

**A:** The best way to find out what is happening at the winery is by signing up for our emails. If you'd like to be added to the list, drop us a line at [wines@lakewoodvineyards.com](mailto:wines@lakewoodvineyards.com) with your email. Also, make sure to follow us on Facebook and



Instagram for the latest winery news on events, new releases and special offers.

**Q:** I have a cellar full of Lakewood wine but am clueless when it comes to pairing ideas. Any advice?

**A:** First off, drink and eat what you like and thank you for stocking up on Lakewood! Secondly, our website is loaded

with recipes and pairing suggestions. We just released a handful of fun and quick (30-second) videos of some of our most popular wines and in addition to describing the wines, they offer great pairing suggestions. Check them out on our website and Facebook page. Here's the link to my favorite video:

<https://lakewoodvineyards.com/wines/abby-rose/>

**Q:** Will you be releasing new wines in 2022?

**A:** Yes, the cellar crew is busy working on some new projects but we are sworn to secrecy. Stay tuned to our social media and emails.