



# LAKEWOOD

## VINEYARDS

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

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## What Grows Together Goes Together

We all know that the Finger Lakes region is blessed with delicious wine, but man cannot live on wine alone. One must clear the palate on occasion, and that's where food comes in. Happily, the Finger Lakes and greater upstate New York area produces a wide range of wonderful food. What better way to clear your palate than with locally produced food? Thus was our inspiration for Lakewood's 2017 *What Grows Together Goes Together* dinner.

Please join us on March 3rd at Lakewood Vineyards as we stick a fork (and a corkscrew) in New York's amazingly diverse agricultural bounty.

Doors open at 6:30 pm with seating at 7 pm. Price is \$70 per person for Lakewood Loyals and \$80 per person for all others, inclusive. Space is limited and reservations are a must. Please call 877-535-9252.

## Lakewood Vineyards Wins Judges' Choice!

This past summer, New York Upstate Media Company launched a survey to ascertain Upstate New York's "Best Winery". The online survey collected votes from all over the U.S.. Once the votes were counted, they dispatched three judges on the grueling assignment of visiting the top 5 vote-getters. They swirled, sipped, and tasted — "all for the sake of finding the best

the region has to offer". Fortunately for us, their collective choice was Lakewood Vineyards. To brighten our day even more, they cited our 2016 Lemberger as the region's best dry red wine. Hugs to everyone who voted for us. To see other top winners and read the complete article, find the link at [NYup.com](http://NYup.com).



Photo by Stu Gallagher

Thank you to all who heeded our invitation to toast the arrival of 3 new, locally produced 2,500 gallon tanks last July. Originally conceived as a low key, mid-week event, "Toast FLX Tanks" garnered more attention than we expected, due partly to a surprising amount of media coverage, mostly lauding the "locally made" theme. The tanks concluded their short 40- mile journey from Vance Metal Fabrications to Lakewood whereupon we raised our glasses of Bubbly Candeo.

# 2016 Vignoles Takes Top Honor



As wine competitions go, the American Wine Society (AWS) Commercial Wine Competition is one of the most respected events of its kind. Conducted annually for more than 30 years, their tasting panels are composed of AWS trained and certified judges and professional experts.

That is why we are so excited to have received this year's highest honor: Best of Show, for our 2016 Vignoles. "This is a wine I knew was going to be great even before we picked the grapes," says winemaker Chris Stamp. "The dry summer of 2016 is something Vignoles loves and the grapes were perfect." The wine is finished with around 6.5% natural residual sugar and 9.8 g/L acid to perfectly balance the palate. It displays pineapple and tangerine aromas with sweet flavors of grapefruit, pear and honey. Our winemaker said it was great, and now it's got the creds to prove it. Give it a try with the recipe below for a great tailgate snack.

Lakewood's Buffalo Flowers

Ingredients:

Cooking oil spray

¾ cup flour (can use gluten free flour)

1 cup water

½ tsp. garlic powder

Salt & ground black pepper to taste

2 heads of cauliflower, cut into bite sized pieces

2 tablespoons butter

½ cup mild wing sauce

1 tsp. honey

Blue cheese dressing for dipping

Preheat oven to 450°. Lightly coat a baking sheet with cooking spray.

Mix flour, water, garlic powder, salt and pepper together in a bowl using a whisk until batter is smooth and somewhat runny. Add cauliflower to batter and mix until cauliflower is coated. Spread onto the baking sheet. Bake until lightly browned – 20 to 25 minutes.

Melt butter in saucepan over medium heat. Remove saucepan from heat and stir wing sauce and honey into butter until smooth. Brush mixture over cauliflower until all pieces are coated and mixture is used-up.

Bake in the oven until cauliflower is browned – about 10 minutes. Remove from oven and allow to cool about 10 minutes. Enjoy with Lakewood Vineyards Vignoles. Serve with blue cheese dressing (optional).

# 2017: The Dark Horse Vintage



*Grapes early in the growing season.*

In mid-August, after enduring 3 months of nearly incessant rain, Finger Lakes vintners comforted themselves with the fact that "at least it was a

warm rain". Unfortunately, even that thread of optimism was dashed with a 3-week cold spell that ran into September. Our situation was worsened by a larger than average crop load. Larger crops take more energy to ripen and with summer slipping away, the likelihood of a nice vintage was becoming a real long shot. The chances of getting 3 weeks of 80°F weather in what remained of the growing season were remote. But not impossible. About the second week of September, the jet stream moved north and brought clear skies and temperatures in the 90's. Like a gift from the heavens, that weather pattern dominated the region for more than 3 weeks. The heavy vine canopy, brought on by the warm wet summer, presented lots of leaf area to collect the late season sun, allowing the vines to fully mature the crop. For many vintners, 2017 will be remembered as the "Dark Horse Vintage," the one that came from way behind to surprise everyone.

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## Tasting Alfresco

As prognosticated in our spring newsletter, the rather worn deck on the south end of the winery was gleefully razed and replaced with a spiffy new version. This is all well and good, but at Lakewood Vineyards, we don't stop at "well and good." When it comes to providing for our visitors, we shoot for the moon. By next spring our new deck will be sheltered with an adjustable louvered roof, designed to let in just the right amount of sunshine, or keep you comfortably dry, depending on Mother Nature's disposition. In addition, we built a beautiful new deck tasting bar, so guests can take in the fresh air while sampling our wines just a stones toss from the vines themselves.

# NY Times Picks Lakewood!

At Lakewood Vineyards, sometimes we're a little hesitant to toot our own horn, but when a source like *The New York Times* toots it for us, we'd be foolish to not tout their tooting. A November 9<sup>th</sup> article written by *New York Times* wine critic Eric Asimov noted the "superb rieslings" from the Finger Lakes, but focused more on Finger Lakes reds. In the column Mr. Asimov wrote "the most consistently good and distinctive reds I've had from the Finger Lakes have been cabernet francs." For the piece, Mr. Asimov and several cohorts tasted 20 Finger Lakes cab francs, concluding:


"Our top wine, a 2014 from Lakewood Vineyards, epitomized the prevailing Finger Lakes style. The wine was fresh, with an almost crunchy texture and nuanced, savory flavors of flowers, herbs and spicy fruit."

To be sure, Mr. Asimov and his panel spoke highly of a number of our neighbor's cab francs as well, and we salute their fine efforts. After all, it takes a certain level of critical mass to rise to the attention of *The New York Times*. We are grateful to be singled out in their company. With all this special attention, we think it is important to mention that our 2014 cab franc has been sold out for over a year. BUT, in our humble opinion, our current 2016 vintage is even better.

For the full NYT article, find the link on our web site at [lakewoodvineyards.com](http://lakewoodvineyards.com)



Wines	Price/Btl.	# of Btls.	Total
2016 Chardonnay	\$14	_____	_____
2016 3Gen. Riesling	\$20	_____	_____
2016 Dry Riesling	\$14	_____	_____
2016 Riesling	\$14	_____	_____
2015 Gewurztraminer	\$15	_____	_____
2016 Pinot Gris	\$15	_____	_____
2016 Long Stem White	\$9	_____	_____
*2016 Long Stem White (1.5L)	\$15	_____	_____
*Will only ship by 6-btl cs.-12 btl. UPS rate applies to 6 - 1.5L			
2016 Niagara	\$9	_____	_____
2016 Abby Rose	\$9	_____	_____
2016 Vignoles	\$11	_____	_____
2016 Valvin Muscat	\$11	_____	_____
2016 Long Stem Red	\$10	_____	_____
2016 Cabernet Franc	\$18	_____	_____
2016 Pinot Noir	\$25	_____	_____
2016 Lemberger	\$18	_____	_____
2016 Borealis (375 ml)	\$14	_____	_____
2015 Glaciovinum(375 ml)	\$14	_____	_____
2017 Bubbly Candeo	\$13	Coming soon!	_____
2016 Bubbly Catawba	\$11	_____	_____
2011 Blanc de Noir	\$30	_____	_____
2016 Port	\$16	_____	_____
Seifu's Tej (187 ml)	\$3	_____	_____
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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*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.  
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**You must be at least 21 years old to order wine.**  
 Billing Address (if different than shipping address): \_\_\_\_\_  
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 American Express  
 Card #: \_\_\_\_\_  
 Exp.Date: \_\_\_\_\_  
 Signature: \_\_\_\_\_

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

**See [lakewoodvineyards.com](http://lakewoodvineyards.com) for current vintages, descriptions and prices of our wines.**

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).

# Ambiance Infused

Everyone loves wine barrels. They lend an artisanal ambience with the whisper of hidden treasures; warm, mysterious and beckoning. But I've got news for you. Barrels are a huge pain. They're heavy, awkward, space inefficient, expensive and difficult to clean and maintain. Why then, might you ask, do we use them? Despite their shortcomings, there are certain wines, in our opinion, that benefit from barrel aging. We have found no substitute their equal. Barrel time can soften tannins, richen the palate and heighten the bouquet. The evolution of wine in a barrel can be magical. But just like a particular spice in cooking, barrels don't marry well with every flavor. Therefore, we don't use barrels with every wine we make. In fact, only our Pinot Noir, Lemberger, Cabernet Franc and Chardonnay ever see the inside of a barrel. On an average year, we'll rotate out about 12% of our barrels and bring in the same number of new barrels. If the crop is larger, we'll keep more of our old barrels as well as purchase new barrels. In addition to having enough barrels to hold the wine, we try to balance the impact of the barrel on the wine. New barrels have a

much greater impact on the bouquet and flavor of the wine while older barrels are progressively more subtle. The bountiful crop of 2017 was such that we held onto all of our older barrels and brought in as many new barrels as we dared to introduce in a single vintage. But, we still needed more. To avoid the risk of "over-oaking" the wine with too much new oak, we purchased 36 one, two and three-year-old barrels to maintain the proper balance. With 236 barrels tucked in our barrel room, the atmosphere is undeniably rich in warm, toasty ambience. Next summer, we'll knock the bungs out and bottle that ambience so you can take some home.



*Lakewood's toasty barrel room.*

*"Let us celebrate the occasion with wine and sweet words." - Plautus*

Happy holidays from the Stamp family and Lakewood team.

We invite you to visit us this winter - we are open all year long and would love to see you.