



LAKEWOOD VINEYARDS

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

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30th Anniversary Blanc de Blancs

By Chris Stamp

In our fall 2018 newsletter, I wrote about our 30th Anniversary Blanc de Blancs 100% Chardonnay sparkling wine. At that time, the wine was aging in tirage. Aging in tirage refers to the stage of Champagne production where after fermenting in the bottle, the wine rests on the yeast. As the wine ages on the yeast, it develops a complex bouquet the French call “gout de champagne” (no relation to the affliction of the same name that I’m aware of). To my nose, *gout de champagne* is an interesting tone of toastiness that marries with the fruit aromas. In addition, aging in tirage often lends a greater sense of volume to the wine.

In February, we disgorged a portion of our 30th Anniversary Blanc de Blancs in preparation for our upcoming anniversary celebrations. Well folks, the time to celebrate is neigh! While our current excuse to pop the cork on one of these beauties is our 30 year anniversary,

I’m sure you can conjure up a reason of your own. We encourage you to pick up a bottle on your next visit. Maybe even secure a picnic table on our lawn and enjoy a dash of bubbles in the midst of our vineyards. If you do, please raise your glass in celebration to whatever the moment dictates. We’re just grateful we’ve been here to help for the last 30 years!



Deck Party 2019!

Last year we completed construction of our spectacular new deck. Naturally, we had to break it in with a party, which was also spectacular. I recall it being a beautiful evening with a balmy breeze carrying the sounds of outdoor music, mingled with conversation and the sweet smell of summer. It was so much fun we could hardly wait to do it again. Finally the wait is nearly over, and we hope you’ll join us for our second annual Deck Party, on Friday, July 26, 6:30pm-9pm. We are pleased as punch to have The Void Union making the trip down from Boston to play their irrepressible brand of Ska*. Also on hand for the night, Milliner’s Southern Smoke and Burns’ Dog Pound food trucks, to satisfy your hunger. All the while, our deck bar

will be selling glasses of Lakewood wine and local beer. \$10 pp and kids 12 and under are free. Reservations not necessary.

**Ska originated in Jamaica and was a precursor to Reggae, combining elements of American jazz and calypso.*



The Void Union

The Level Truth

Seneca Lake is essentially a very big puddle of water caught between two glacier-carved slopes. Lakewood Vineyards is located on the west slope. Slopes are great for lots of things, like growing grapes, beautiful vistas and skiing. They don’t work so well for picnic tables. In the last few years, we’ve seen an increasing number of our visitors wanting to relax with a picnic lunch and a glass of wine. At times the demand outnumbered our picnic tables. It’s not that we’re too cheap to buy more picnic tables, we simply ran out of flat space in our lawn. This spring we moved a whole bunch of top soil we’d saved from earlier excavation projects and leveled the sloping

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You Can Take It With You

By Chris Stamp

Wine is available in a number of different container types, but the most popular is the glass bottle. Glass is favored by producers because it is affordable, surprisingly durable, inert and capable of protecting a wine for extended aging. Wine in a glass bottle is perfect for the dinner table, where wine is traditionally served, but what if you're headed off to the hot tub, poolside or beach, where glass isn't generally welcome? Must one forego their wine cravings anytime they venture into less domestic environs?

This conundrum has, no doubt, kept many wine lovers from participating in "glass-hostile" events. Author included. To address this problem, some wine producers have recently turned to cans. Light weight and sturdy, the aluminum can has opened up a whole new world of wine enjoyment opportunities. It is the ideal vessel for so many places we here-to-for hesitated to cart our wine bottles (concerts, the beach, PTA meetings). Last year Lakewood experimented with a small, 500 gallon run of our Bubbly Catawba in cans. The popularity proved such that there was nary a can left to take to the hot tub myself, which is okay, since I don't have a hot tub. But if I did, the disappointment would have been epic, as I'm sure you'd agree. With summer now upon us, the call for the convenience of bubbly in cans



is a tidal wave waiting to crash down on us, so we leapt into action by canning another batch of Bubbly Catawba (Best Sparkling Wine, Florida International Wine Competition) and adding a maiden run of our popular Bubbly Candeo. So, whether you're headed to a concert, your hammock or anywhere in between, leave the glass on the table and pick up one of Lakewood's brightly colored 4-packs of Bubbly Candeo or Bubbly Catawba in 250ml cans to elevate your occasion.



Do it Yourself Steak Dinner

By Chris Stamp

I'm no historian, but I suspect that hanging with your clan and cooking meat over an open fire may well be the oldest form of social bonding known to humankind. Drinking wine while doing so is probably a close second, and in my opinion, tons better. Perhaps that's why Lakewood's "Do it Yourself Steak Dinners" have been so popular over the decades. At Lakewood's "Do it Yourself Steak Dinners", you arrive with nothing but your friends and your appetite. We supply all the fixings: cheese



Chris prepping the grills for you.

tasting, steak, baked potato, roll, garden salad, bottle of wine (per couple), dessert, and a glowing bed of coals. You work your magic on the grill and we take care of the rest. Entertainment included. Cost \$68/couple for Rose Guild members and is \$84/couple for "not yet" Rose Guild members. Start time is 6:30pm. Chicken breast or veggie burger available if requested at reservation. Reserve your date and gather your clan for one of this summer's cookouts.

On July 27th enjoy the music of Uncle Joe and the Rosebud Ramblers, providing a lively mix of traditional songs and fiddle tunes.

On August 10th we'll feature Jimmy D singing Sinatra tunes.

Call (607)535-9252 for reservations. For more information on how to become a card-carrying Rose Guild member with all the special perks, visit our web site at lakewoodvineyards.com/the-rose-guild/

Tasting Room Re-christened

Lakewood Vineyard's original fermentation cellar, located just off our main tasting room, has long been outgrown by our winemaking operation. With the exception of a few superficial amendments, it has remained relatively unchanged since we moved the tanks out 27 years ago. Over that time, it has been re-purposed to everything from barrel storage to, most recently, our overflow tasting room. As guests to Lakewood, we always want you to feel special and it occurred to us that perhaps this particular tasting venue, which felt a little like your neighbor's garage, might not be sending that message. Thusly inspired, we transformed this utilitarian room into an aesthetically pleasing and more comfortable tasting area. The overhaul entailed many things, including windows making it the only tasting space that has a view of both the vineyards and the cellar. From garage bar to penthouse suite, it has been officially re-christened the

"Cellar View" tasting room. We hope these renovations enhance your visit and make you feel as special as you are!



The renovated "Cellar View" tasting room.

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south end of our lawn, doubling that useable space. The new lawn area may not be perfectly flat, but you probably won't have to worry about which side of the table you're on if someone spills their wine.

Wines	Price/Btl.	#of Btls.	Total
2017 Chardonnay	\$15	_____	_____
2017 3Gen. Riesling	\$20	_____	_____
2017 Dry Riesling	\$15	_____	_____
2017 Riesling	\$15	_____	_____
2017 Full Monty Riesling	\$15	_____	_____
2017 Gewurztraminer	\$15	_____	_____
2017 Pinot Gris	\$15	_____	_____
2018 Long Stem White	\$9	_____	_____
2018 Niagara	\$9	_____	_____
2018 Abby Rose	\$9	_____	_____
2017 Vignoles	\$11	_____	_____
2017 Valvin Muscat	\$11	_____	_____
2017 Lemberger	\$18	_____	_____
2017 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	_____	_____
<i>*For shipping purposes a 4 pk = 1 btl; cannot be shipped in combination with bottles</i>			
Wine Total:		_____	_____
Subtract 15% for orders of 12 or more btl:		_____	_____
UPS Charge (sales tax applies to UPS chgs):		_____	_____
Sub Total:		_____	_____
8% Sales Tax:		_____	_____
Total:		_____	_____



4024 State Route 14
 Watkins Glen, NY 14891
 (877)535-9252 Fax #: (607)535-6656
 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:

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

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

We can ship to the following states: DC, FL, MA, MI, NH, NY, OH, PA and VA

We can be reached by phone (Mon. - Sat. 10am-5pm, Sun. noon-5pm), fax or e-mail (anytime).

Wines & Spirits Delivers “not fake” News

We're always pleased when national wine publications direct their attention to wine growing regions other than the usual West Coast or European appellations. In the June issue of Wines & Spirits magazine, Lakewood, along with fellow Finger Lakes wineries Chateau LaFayette Reneau, Fox Run, and Lamoreaux Landing, made the magazine's list of "100 best for \$15 or less". Of Lakewood's 2017 Finger Lakes Riesling (89 points) they said "This lean white has a powdery mineral tone that overlays the apple and passion fruit flavors, and gives the wine an elegant texture. It has the heft and lift [to pair with] yellow curry." Lakewood's 2017 Dry Riesling and 3Generations Riesling were also cited as fresh fragrant white(s) that would do well with Sunday brunch. So, say goodbye to those silly Bloody Marys, and try a glass of Riesling instead.

RENEW YOUR FREE NEWSLETTER SUBSCRIPTION!

We know, in this age of digital media, a printed physical newsletter delivered by the US Postal Service is a bit of an oddity, but we think it's a pleasant change from the barrage of stuff that turns up every time you light up your computer screen. Assaulting your inbox with email is dirt cheap... and annoying. On the other hand, printing, sorting, labeling and mailing a paper newsletter to 20,000 addresses twice a year gets a little pricey. In a perfect world, we'd send our newsletter to everyone who wanted it and not to anyone who didn't give a hoot. To achieve this, it was suggested that we put an article in our newsletter that invites people who don't read it to let us know, so we can take them off the list. After careful consideration, this approach succumbed to logic. I guess it

doesn't hurt though, so please, if you don't read this let us know. As a back-up strategy, we ask everyone who would like to continue receiving our newsletter to simply email us at wines@lakewoodvineyards.com to express your desire to stay on our mailing list. Just say "KEEP US ON" and give us your name and address so we don't mix you up with the other Mr. Smiths. Or better yet, stop in and let us know. Any purchase that can be tied to your address will also suffice. Just give us your name at check out. Be assured, we don't want to lose you and we'll never share our mailing list.

RENEW YOUR FREE
NEWSLETTER
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