



LAKEWOOD

VINEYARDS

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

November 2020 · Volume 31 · No. 1

Editor's Note



Lakewood's newsletter endeavors to be lighthearted and informative.

So how does one write that newsletter in the age of COVID? We don't do gloomy very well. At the same time, it's

impossible to ignore a disease that has upended everyone's life. Day-to-day media is filled with grim stories. We don't need more of the same. By now, I suspect we can all agree this whole COVID thing sucks. Our challenge is to navigate a balance between upbeat wine-centric fun while acknowledging the real difficulties, loss and fear

many are experiencing. Truly, our hearts and prayers go out to those suffering hardship through this mess. There has certainly been plenty of bad to focus on, but we're going to take a break from it. We've discovered that wine helps in this regard. We wish you all well and look forward to when we can see your mask-free faces again!

-Chris Stamp

Holiday Cheer At Lakewoodvineyards.com

The internet is an incredible thing. We can zip messages across the globe in the blink of an eye, or virtually meet with family, friends, and associates in real time. And more importantly, you can order your favorite Lakewood Vineyards wines with the press of a button! Lakewood is now licensed to ship wine to 38 states (if you're not in one of them, you might want to consider moving).

You can mix and match your own holiday selection, or if you don't feel like choosing, we have curated three different holiday 6-packs: The Collector, The Connoisseur and The Champion. In addition to an assortment of wines that will shine with your holiday festivities, each pack will include a limited-edition, ceramic, Lakewood Vineyards ornament and an invitation to join us on a Zoom call for a "welcome walk" virtual tasting. During the Zoom call, we will pop open one bottle to taste together, discuss all of the wines you have in

your pack and offer holiday pairing suggestions. The "welcome walk" is a fun, casual way to get into the holiday spirit with like-minded wine lovers and learn more about Lakewood and your wines. Details on how to register for a Zoom call will be included in your shipment.

Rose Guild members ordering online for the first time, please call us prior to placing your order so we can ensure you receive your membership privileges.

Other reasons to drop by our website...

You never know what online special will show up, so we hope you'll visit our website often.

If you're planning to visit us "in-the-flesh", please check our website first to stay abreast of the latest health regulations. Also, reservations, while not required, are encouraged. Call ahead so we can save you plenty of space to socially distance while tasting wine.



[The Collector \\$148](#) (pictured above)

Blanc de Blanc, Reserve Cabernet Franc, 3Generations Riesling, Lemberger, Full Monty Riesling, Pinot Noir

[The Connoisseur \\$94](#)

Chardonnay, Dry Riesling, Cabernet Franc, Pinot Gris, Bubbly Candeo, Port

[The Champion \\$65](#)

Riesling, Long Stem White, Long Stem Red, Bubbly Catawba, Valvin Muscat, Abby Rose

**All holiday packs include a ceramic ornament and "welcome walk" virtual tasting.*

NY Ag Society Business of The Year Award

Each January agricultural industry leaders gather in Syracuse, NY at the NYS Agricultural Society Annual Meeting & Forum to discuss issues and recognize peers for outstanding achievement. This historic event, now in its 188th year, draws a wide-range of producers, suppliers, regulators, educators and promoters. The coveted Business of the Year honor was awarded to two operations in 2020, including Lakewood Vineyards, the first winery to receive this award. Sponsored by Northeast Agribusiness and Feed Alliance and Gold Star Feed and Grain,

LLC, the award recognizes both a producer and an agribusiness for quality, leadership and innovation they demonstrate that enhances the integrity of the agricultural industry. We are deeply honored by this recognition and will continue to strive to meet the high standards of this award.



Members of the Stamp family, with the award sponsors at the NYS Ag Society Annual Meeting.

“Wish We Could” Winter Wine & Food Feast

If you crave a relaxing night filled with candlelight, exceptional food, wine and camaraderie, then you're just like the rest of us. That's why we invite you to *not* come to Lakewood's first annual “Wish We Could” Winter Wine and Food Pairing Feast, that we *aren't* having.

On this special night we won't be serving 4 beautifully prepared creative courses with the best wines from our cellar. And the dessertOMG! (Master Card and Visa accepted) Although we will miss our intimate dinners with you this winter, in the interim, why not paw through your ice box and throw something tasty together, select a bottle of Lakewood wine, light a couple candles at your table and enjoy. But before you dig in, take a picture of your dish with your selection of Lakewood wine and send it to us so we can live vicariously through you, and with your permission, share it on our social media. Our fav photo will earn the photographer a special something from us.

Photos to:
Liz@Lakewoodvineyards.com



*Dessert from 2020's
Wine & Mood Dinner.*



Lakewood dressed up for the holidays.

Dear You,

This newsletter would be sorely lacking without a word or two about you. For all the trials of 2020, we have been profoundly touched by the kindness, patience, and understanding you've shown throughout this off-the-rails year. Your incredible support has made it possible for us to keep the entire Lakewood staff working, even through the spring “shut down”. We are truly grateful for you. From all of us at Lakewood Vineyards, thank you. We wish you all a safe and happy holiday!

2020, The Sunny Side

There is no need to list reasons we can all hate on 2020. Yes, it's been a cruddy year for humans, but for what it's worth, it was a great year for Finger Lakes grapes. The warm, sunny, dry summer of 2020 produced a stunningly perfect Finger Lakes vintage. Our soggy spring supplied enough ground water to sustain the vines through one of the driest summers in years. Fortunately, grapevines can withstand droughts better than most crops, thanks to their extensive root systems. The drought negatively impacted overall crop size, but provided exceptionally sweet, pristine fruit. All varieties were picked at the peak of perfection and are busy bubbling away in the cellar, filling the air with their enticing aromas. As Mark Twain said, "it is difficult to make predictions, particularly about the future," but

generally speaking, our 2020 whites promise generous varietal fruit with nice mid-palate weight and slightly softer acids. The reds, which typically exhibit more pronounced vintage signatures than whites, will show excellent extraction with dense color and rich, ripe berry aromas. We plan to start bottling the 2020 whites in March followed by the reds throughout the summer. Just one more reason to look forward to 2021.



One of many beautiful days in 2020 taken from the tasting deck.

Wines	Price/Btl.	#of Btls.	Total
2018 Chardonnay	\$15	_____	_____
2018 3Gen. Riesling	\$20	_____	_____
2019 Dry Riesling	\$15	_____	_____
2018 Riesling	\$15	_____	_____
2018 Full Monty Riesling	\$15	_____	_____
2019 Gewurztraminer	\$15	_____	_____
2018 Pinot Gris	\$15	_____	_____
2019 Long Stem White	\$ 9	_____	_____
2019 Niagara	\$ 9	_____	_____
2019 Abby Rose	\$ 9	_____	_____
2019 Vignoles	\$11	_____	_____
2019 Valvin Muscat	\$11	_____	_____
2019 Long Stem Red	\$10	_____	_____
2018 Lemberger	\$18	_____	_____
2018 Cabernet Franc	\$18	_____	_____
2017 Reserve Cab Franc	\$40	_____	_____
2017 Pinot Noir	\$25	_____	_____
2019 Glaciovinum (375 ml)	\$16	_____	_____
2018 Borealis (375 ml)	\$16	_____	_____
2019 Bubbly Candeo	\$13	_____	_____
2019 Bubbly Catawba	\$11	_____	_____
2017 Blanc de Blancs	\$30	_____	_____
2019 Port	\$18	_____	_____
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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 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: _____
 *E-mail: _____
 *Phone: _____
 *Required to fulfill order.
 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: _____ CVV Code: _____

*UPS Charges flat-rate for the following states:
 DC, FL, MA, MI, NH, NY, OH, PA and VA
 \$25.00/7-12 bottles, \$17.00/1-6 bottles
The following states are processed through
VinoShipper and shipping rates vary:
 AK, AZ, CO, GA, HI, ID, IL, IN, IA, KS, LA, ME,
 MD, MO, MN, NE, NV, NM, NC, ND, OR, OK, SC,
 TN, TX, VT, WY, WA, WV, WI

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

Lemberger's Rose' Disposition

By Chris Stamp

Once considered an oddity, Lemberger has become a common and well respected variety in this region, offering a distinct red vinifera alternative to Cabernet Franc. As one of the earliest Finger Lakes producers of varietal Lemberger, we have always treated it as a red wine grape, with skin fermentation followed by barrel aging. This is still our standard protocol for most of our Lemberger, but this year we earmarked a few tons for a rose'. Our inspiration for this came after tasting a remarkably delicious rose' of Lemberger made by a neighboring winery (I might as well throw them a bone here-Barnstormer Winery). I've always been a red or white wine kinda guy. I regarded rose' as rather wishy-washy, but this wine, served with grilled duck, got my attention. After resisting years of hounding to make a rose', this single experience changed my mind.

Rose' has been called the "most seasonal of all wines", and that season is centered on summer. So why am I talking about rose' in December? For two reasons: One, you might live in Australia, but that's probably

not the case, which makes reason number two more salient. We only produced about 400 gallons, which translates to just 168 cases. We hope to bottle our Dry Rose' sometime in March, so it will probably disappear long before most people are even thinking pink wine and sunshine. As a newsletter subscriber (and perhaps even reader), we thought we owed you a heads-up. If you are a rose' lover, keep an eye on our website for a release date. Serving suggestions include medium rare lamb, duck, salmon and chicken. Oh, and don't forget the sunshine.

