



LAKEWOOD VINEYARDS

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

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Something Worth Writing About

By Chris Stamp

Lakewood's newsletter has always been about building relationships with our readers. For better or worse, we've never farmed out its authorship. Our content has always been generated 100% in-house, with articles meant to be fun, honest and informative. And honestly, selling wine is almost an afterthought. But, if I don't include just a wee bit of sales pitch, they might stop letting me write the thing. I would miss that. So rather than think of this as a "sales pitch," may we call it a "buying opportunity?" Read on for a couple buying opportunities worth writing about!



Three generations of the Stamp family and the Lakewood team wish you a great holiday.

Riesling 4-Pack

This selection showcases our entire range of Lakewood's award-winning Rieslings, from our bone dry 3Generations Riesling to our sensuously sweet Full Monty Riesling, with Lakewood's Dry

Riesling and medium sweet Riesling in between. Our Riesling 4-pack is \$59.

Our other special buying opportunity is:



Cover Your Bases Holiday Wine Pack

This six-bottle collection is designed to address the full spectrum of holiday wine needs. It consists of a bottle each of Bubbly Candeo (to get the party started), Chardonnay (great with poultry and pork), Riesling (a show stopper with seafood), Long Stem Red (my favorite with spaghetti and red sauce), Abby Rose (a crowd favorite with, or instead of, holiday cookies) and Port (when all the dishes are put away).

This quality-packed deal is just \$83 through the end of the year.

Both of these selections are available online, by phone, or in our tasting room.

Winter Dinner Returns: Beauty and the Feast

At Lakewood, our winter wine and food events have always come with a twist. As we brainstormed for this winter's theme, I eagerly suggested "Green Eggs and Ham," but they gave that the gong. "Maybe another time," they said. Fortunately, a more appetizing concept got the nod: "Beauty and the Feast," a three course meal inspired by our rich history with the rose. Be assured, we won't be using any of those "wacky buds" from the dispensary. All of our "feel good" will be from Lakewood wines, good company and delicious food prepared by Scratch Farmhouse Catering. We are limited to just 40 people per night, so rally your "buds" and make your reservations ASAP.

Beauty and the Feast Wine Dinner

Saturday, March 4, 2023
Saturday, March 11, 2023
Cocktail wine at 6:30pm,
dinner at 7pm.

Reservations required by
calling: 607-535-9252

\$80 pp, and \$70 pp for Rose
Guild and Wine Club
members, all inclusive.

Vineyard News

By Chris Stamp



Chris and Dave reflect on the 2022 vintage.

I was sitting at my desk about midday, pondering another newsletter article while absent-mindedly nibbling on a PB&J. Next to my computer there's a notepad where I occasionally scribble thoughts in the hope it might offer inspiration for times like this. Some are good ideas, like, "Why was this fall's grape crop so small?" but most are just passing thoughts. For instance, "Dave makes terrible coffee." To get some insight on this year's harvest, I sent Dave, our vineyardist, a short text.

Me: Dave, do you have a minute to discuss the 2022 harvest?

Dave: I didn't receive your text.

Me: Then how...Never mind.

It's never easy, I grumbled, looking up from my desk, only to be startled by Dave, cell phone in hand, silently smirking through my office door. I shook my head to acknowledge his juvenile witticism. It runs in the family. "Have a seat," I beckoned, "I need some hard facts for the newsletter." Dave entered my office, accompanied by his enthusiastically chubby Australian Shepherd named Cake Pan (because that's what happens when you promise a 4-year old they can name the new puppy). Dave took a seat. Cake Pan stuck his head in my waste basket.

"Did he learn that from you?" I asked, motioning toward his dog.

"He's always looking for food."

"Looks like he's pretty successful."

"He's just fluffy," Dave defended.

Turning my attention to business I asked, "Can you help me understand why this year's crop was less than half of last year's?"

"Have you ever heard of the 'triple whammy?'" he replied gravely. I gave a confused nod. He went on. "Whammy number one was a year ago last spring when it rained throughout June."

I crinkled my brow. "How does that affect this year's crop?"

"Grapevines are peculiar because the buds responsible for the 2022 crop were actually formed in the late spring of 2021."

"Whoda thunk?" I murmured. "And whammy number two?"

"Last January," he stated simply, "The temperatures started out in the 60's but plunged to single digits by the end of that week. The vines weren't ready for such a drastic change. This damaged the vines and many of the already compromised buds. Do you want to hear whammy number three?"

"I'm not sure now," I said.

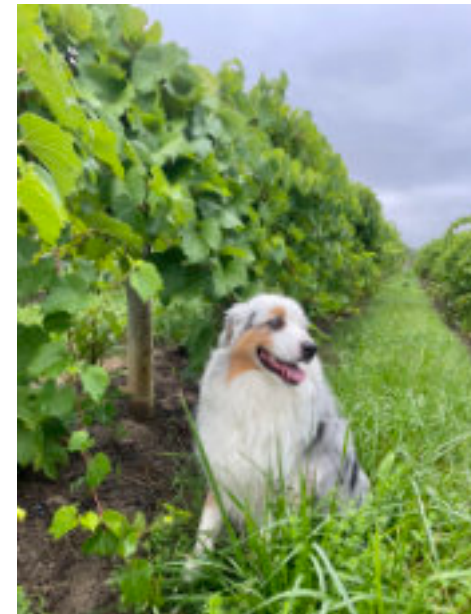
"It was this summer."

"Are you kidding me?" I yelped, "It was a glorious summer. Warm and dry."

"Exactly," he agreed, "but it was a little *too* dry. After whammy one and two, we were already starting with a small crop potential. The vines responded to this summer's drought with smaller berries. Smaller berries mean an even smaller crop."

"Kind of a perfect 'not storm'," I quipped. "At least the quality was excellent." Looking over I noticed that Cake Pan had fairly emptied my trash can.

"Sorry about that," Dave said, rather insincerely. I gave him a "whatever" wave and started gathering the



Cake Pan in the vineyard.

scattered trash. Dave stepped out the door as Cake Pan shot out around him. "What's his rush?" I asked blankly. "You'll find out" he snickered as he shut the door behind him. I shrugged as I returned to my desk. Now where was I? AND WHERE'S MY SANDWICH?

Hit the Library

By Chris Stamp

Over the last 35 years, we've covered a slew of topics in this newsletter. Nowadays I have to research past articles to be sure I'm not covering old ground. Fortunately, my search is made easy by our library of every Lakewood newsletter since our very first issue in January 1990. But that's not the only library we have here at Lakewood. Infinitely more interesting than our newsletter library is our wine library, where multiple bottles of every wine from every vintage are squirreled away for future reference by our winemakers and other less foreseeable occasions. Like thirst. But, unlike newsletters, which take up very little room, our

wine library is outgrowing its allotted quarters. That's why we need your help drinking these little gems. So, throughout February and March we'll select one sweeter and one drier wine as our "Library wines of the week", providing you the opportunity to taste and purchase some of these otherwise unavailable wines. All at no additional charge for Rose Guild and Wine Club members (\$5 pp for non-members). Watch our posts to Instagram, Facebook or emails (if you are on our email list), for each week's featured library wines and pop in for a taste of vintages long past.

Wine Club: The Gift That Keeps Giving

Looking for the perfect holiday gift for someone who loves Lakewood wine? Gift them a Wine Club membership. Select the level you wish (Vineyard, Cellar or Legacy) and we'll take care of the rest. The lucky recipient will be delighted with the fall 2022 selections and will think of you fondly every time a new selection is released. And just maybe they'll share.

Sign-up online, by phone or in person.



Wine	Price/Btl	# of Btls
2021 Chardonnay	\$15	-----
2021 3Gen Riesling	\$20	-----
2021 Dry Riesling	\$15	-----
2021 Riesling	\$15	-----
2021 Full Monty Riesling	\$15	-----
2021 Gewurztraminer	\$15	-----
2021 Pinot Gris	\$15	-----
2021 Long Stem White	\$10	-----
2021 Muscat	\$12	-----
2021 Ravat 51	\$12	-----
2021 Niagara	\$10	-----
2021 Abby Rose	\$10	-----
2021 Long Stem Red	\$11	-----
2020 Res. Pinot Noir	\$40	-----
2020 Lemberger	\$20	-----
2020 Cabernet Franc	\$20	-----
2021 Bubbly Candeo	\$14	-----
2021 Port	\$18	-----
Total Bottles:		-----
Wine Total:		-----
Sub Total:		-----
8% Sales Tax:		-----
Total:		-----
UPS Flat rates apply as follows:		
Flat rate: \$17 (1-6 btls), \$25 (7-12 btls) for the following states: DC, FL, MA, MI, NH, NY, OH, PA and VA.		
Flat rate: \$32 (1-6 btls), \$50 (7-12 btls) for CA		
Other states have variable shipping rates which will be applied when ordering online at: lakewoodvineyards.com		



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

A Vignoles by Any Other Name



The grape variety commonly known as Vignoles was developed in 1930 and was originally called “Ravat 51”. It wasn’t until 40 years later the name “Vignoles” was adopted. This odd historical tidbit proved useful to us when facing a small production dilemma

this year. The 2021 vintage yielded two tanks of Vignoles, each from a different vineyard. From the outset, the plan was to blend the two tanks and bottle it as our usual Vignoles. But it turned out the tanks exhibited distinctly different sides of Vignoles. Both wines spoke of the same grape, just in different languages.

Tasting Notes

Tank #1: pineapple and tangerine aromas with grapefruit and pear on the palate.

Tank #2: sweeter with apricot, honey, passion fruit and citrus peel notes.

We agreed that blending the two wines just dumbed them both down, so we decided to bottle them separately. Tank #1, which is our classic Lakewood style, maintained our “Vignoles” label. Tank #2 was bottled under the grapes original name “Ravat 51”. With the Vignoles nearly gone, we will soon release the Ravat 51. So if you drop in for a bottle of our Vignoles and find it out of stock, don’t go stomping off in a huff. Instead, stomp over to the tasting bar and try a sample of our Ravat 51.

Find the Perfect

Wine-Fit

Does wine shopping ever leave you feeling a little bewildered? Have you ever questioned, “Was it the Long Stem White or the Riesling that really popped my corn last time?” Now, imagine an easy-to-use tool that can instantly guide you to your favorite bottle of Lakewood wine. For this magic to happen Lakewood has partnered with *Wine4.Me*, to add a “Search by Flavor” button to our Website. Pop over to LakewoodVineyards.com and give it a try. It’s fun and as easy as 1, 2, 3.

1. Tap the new Search by Flavor button
2. Move a few sliders to indicate what flavors you want
3. See the top 3 picks for the profile you indicated

