



LAKEWOOD VINEYARDS

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

December 2024 · Volume 35 · No 1

Red and White Food Fight!

By Ben Stamp

Have you ever been that person who brings a Cabernet to a seafood dinner? Or a Riesling to a goat roast? No? Well then Lakewood's 2025 winter dinner series may not be for you. We have a passion for food-friendly wines here at Lakewood, and we like all sorts of foods. The oft-cited rules of wine and food pairing seem so limiting sometimes. Rules are for squares, so we are putting on a dinner series to challenge those pairing rules and see what we can get away with.

Whites with red meats, reds with seafood, hybrids with French cuisine, dry wines with dessert, and other scandalous pairings will be attempted, so this dinner will not be for the faint of palate.



If you are interested in writing some new rules with us and digging into some pairings that will surprise and delight your taste buds, join us for a mouthwatering dinner challenge catered by Scratch Farmhouse Catering.

The talented farm-to-table chefs at Scratch will help us investigate some off-the-map flavor combinations that will expand your gastronomic horizons.

Please join us at one of the Red and White Food Fight Dinners:

Saturday, March 8, 2025

Saturday, March 15, 2025

Each evening starts at 6:30pm

Tickets will be available for \$90 per person, \$80 per person for Wine Club and current Rose Guild members starting Dec. 1st at Lakewoodvineyards.com or by calling 607-535-9252 and will go fast as seating is limited. *40 tickets are available for each evening.*

Find Your Best Fit

When joining a wine club, membership can look different from winery to winery. How do you begin to decide what club is the best fit? We'd like to make this choice as clear as day. At Lakewood we have two distinctly different offerings: Rose Guild and Legacy Wine Club, but which one is best for you?

Our Legacy Wine Club is for wine lovers passionate about our wines but are always ready to try our latest offerings.

Legacy Wine Club members receive a case (12 bottles) of hand selected Lakewood Vineyards wines three times a year- in the spring, summer, and fall, either shipped or picked up in person. Selections are customizable, ensuring each case is a perfect fit. Members also get first access to new releases and members-only wines, a 25% discount on any purchase of Lakewood wines, and complimentary tastings for yourself and up to 5 guests. In addition, members receive discounted event pricing for themselves and up to 3 guests, and an invitation to our exclusive Pick-up Parties!

On the other hand, if you are someone who prefers a less structured experience, Rose Guild might be right for you.

If you have a few favorites you like to stick with, Rose Guild is the perfect chance to enjoy what you already know and love. Rose Guild status is automatically applied to your account when you spend \$200 or more on wine within a 12-month period, and continues as long as you make \$200 in wine purchases annually. By tracking your purchases on our end, we are able to easily update your member status. No muss, no fuss. As long as we have your e-mail address you will receive advanced notice of periodic wine specials and new releases, and early invitations for events with a discounted price. You also receive complimentary tastings for each member plus up to 5 guests. Rose Guild members save 10% on the purchase of 1-11 bottles, 20% on 12-35 bottles, and 25% on 36+ bottles.

Both clubs give you unique benefits leaving you the decision of what club fits your life best. Both programs were created knowing not everyone is looking for the same benefits when becoming a wine club member. That is why at Lakewood, our goal is to give everyone an option, regardless of what being a club member means to you.

Vineyard News

By Chris Stamp

Every year after harvest, Lakewood treats our deserving crew to a delicious catered dinner. Besides the great food, one of the evenings favorite attractions is a selection of wines from other regions as well as some Lakewood wines mined from our library, some dating back to the late 1980's. At this year's harvest dinner, surrounded by the din of cheerful conversation with a glass of 21-year-old Lakewood Riesling in my hand, it dawned on me this wine was the same age as some of our crew. Over the years, this wine had morphed from bright and fruity to a complex mix of toffee, walnut and honeyed notes. It's once pale hue now a medium shade of amber. As I pondered the wine before me, my thoughts were interrupted by Dave, our Vineyardist. Dave has been working Lakewood's vines since he could reach the tractor pedals. He's essentially had a farmer's tan since he's been out of diapers. And will probably still have one when he's back in them. "What are you tasting, Mr. Cellar Dweller" he chided, motioning toward my glass. I pointed out the bottle. "Hmm, 2003" he reminisced, looking at the label. "Cold, wet spring and summer with a long frost-free fall. I remember picking grapes into November that year. Compared to this year, it was a smaller crop and less ripe". "So, this year was a big crop?"



Dave and Chris

"Yes and no" he said. "If a vine is carrying excessive crop, the fruit might not fully ripen. So, we went through in the spring and removed excess fruit. So yes, we *had* a large crop, but we made it an average sized crop." "How do you know how much fruit to leave?" I asked. "You don't. But you give it your best guess because at that point you don't know what summer has in store. Fortunately, it turned out to be a warm one, providing plenty of energy to ripen the remaining fruit." Dave poured himself a small glass of the wine. "Looks like it's getting a little long in the tooth" he observed while raising his glass.

"I think it's aging well" I countered. "We should be so lucky", he mused. "This harvest kicked my butt". "That's understandable. You're no spring chicken" I poked. "Oh, listen to you" Dave said skeptically. "It was just another day at the office" I lied. "Sure, old man. You're a half decade older than me." "No, only 5 years" I retorted. "Besides, people are like wine, they age at different rates. Leave a bottle of wine in broad sunlight and it'll be joining AARP in a month." "What's that got to do with anything?" "Nothing. By the way, nice farmer's tan."

New Talent Comes to Lakewood



Our Lakewood family welcomed two new full-time team members in 2024.

Meet Tara Perkins, who joined in September as our marketing associate. Tara is from Ithaca and a recent graduate of Ithaca College with a BS in Integrated Marketing Communications. In addition to social media and other marketing

duties, you will find Tara in the tasting room and helping with winery events.



Joining our cellar team is Drew Kessler. After graduating from Corning Community College, Drew went on to earn his certificate of Enology & Viticulture from Cornell Agri-Tech. He works alongside the rest of the winemaking crew doing everything from soup to nuts.

Please help us extend a warm welcome if you see them at Lakewood.

No Level of Alcohol Consumption is Safe

This is certainly an odd title to put in our winery newsletter. But, this is what is being pushed by the latest of the never-ending prohibitionist movement. As winemakers, we are forbidden to make health claims about our products. However we encourage everyone who has enjoyed a glass of wine with family and friends to visit: <https://daily.sevenfifty.com/> and read "What the Headlines Get Wrong About Alcohol and Health", for an enlightening article by Dr. Laura Catena. Perhaps enjoy it over a glass of wine. We did.

Wines That Are Easy To Love

By Tara Perkins

Excellent wine made by real people – that idea is one of the first things that sparked my interest in joining the family at Lakewood. In the months I have been at the winery, I've seen it consistently delivered. Not only through the wines produced, but also through the knowledgeable tasting room staff who are always ready to share their insights, and the cellar crew who let me snap pictures while continuing to educate me on the purpose of every step in the production process. Consistent quality shared through versatile wines encompasses not only the art, but also the level of care within our crew that makes that art an immersive experience.

From dry, barrel aged reds to luscious, fruity whites, their goal remains the same: to remind people that wine is for everyone. Whether you're new to wine, much like I was when joining the team, or a seasoned connoisseur, there is a Lakewood wine made just for you. You can enjoy a glass of Cabernet Franc with dinner or Bubbly Candeo in a mimosa - either choice reflects the dedication Lakewood has to exceptional winemaking. Through the years, Lakewood wines have stayed accessible and fun while serving as proof of the excellent quality and high standards that define each vintage. The 2022 and 2023 vintages perfectly exemplify this.

This year, every Lakewood wine submitted to competitions received a medal. Notably, we had 4 gold medal winners and 8 wines that scored 90 points or above. 2022 Bubbly Candeo took Gold at the NY Wine Classic, while the Atlantic Seaboard Wine Association awarded both the 2023 Pinot Noir Dry Rosé and 2023 Bubbly Catawba gold medals, shining a light on the versatility of our wines. The 2023 Muscat earned 93 points and a gold medal, while the 2023 Long Stem White, 2023 Vignoles and 2023 Lemberger all received 91 points at the American Wine Society Commercial Wine Competition, again highlighting the care and craftsmanship behind every bottle. The 2022 Dry Riesling was ranked #55 on *Wine Enthusiast's* 2024 Top 100 Best Buys, earning 92 points. This vintage is sold out, but the 2023 Dry Riesling, though just released, has already received 92 points. I think this not only speaks to the 2022 vintage but also offers a proper introduction to the 2023 vintage.

As we look toward the future, Lakewood will continue to make wines that are easy to love, and I am excited to share that promise as the newest member of the Lakewood team.

Find Our Wines

Most of those reading this newsletter have likely visited us at the winery and tasted our wines. We are always happy to see you coming through our doors, but realize it is not always possible to come here to get your favorite Lakewood wines.

We continue to expand the ways we can get our wines to you. In addition to being able to ship wines directly to our fans in 41 states, we currently have distributors who sell some of our wines to stores and restaurants in 7 states (DC, FL, MD, MI, NY, VA and WV). To find where the wines are in these states we have a handy wine finder tool on our website. While the distributors do

not carry all of our wines, you may find one of your favorites in a shop or restaurant near you. We advise calling shops or restaurants before heading out. They might be willing to order something you are interested in, if they do not have it already.

Please scan this QR code to find where Lakewood wines are sold near you



Lakewood Closed

Lakewood Vineyards is open 361 days a year (362 on a leap year), so we hope you'll excuse us for slacking off a couple days in 2025.

Specifically, June 14th and August 16th, as we celebrate two family weddings.

Congrats to Emma Knapp/Biagio Bucciferro and Allison Stamp/Derek Frasier.

“What is the definition of a good wine?
It should start and end with a smile.”
William Sokolin

All I Want for Christmas is Wine

Holiday shopping can be stressful. But fear not, holiday warrior, we are here to help. Surf on over to lakewoodvineyards.com/shop and pick from our selection of tasty wines to help you survive and thrive this holiday season. With a few simple clicks, you can check off all the adults on your Christmas



Glad Tidings Pack

list with our curated holiday wine packs. This Yuletide season, we are offering three different selections of Lakewood wines. “The Glad Tidings” dry wine pack (\$94) and the “Holly Jolly” sweet wine pack (\$79) each contain six hand-selected wines. The third option, our “Merry and Bright” wine pack (\$32) includes two fan favorites, Bubbly Candeo and Port, the perfect duo to bookend your holiday dinner. As a bonus, each pack includes our annual custom Christmas ornament. If you’re a real rebel, you can still design your own gift pack. If your still in a quandry, we have



Holly Jolly Pack

a solution for that too: Lakewood Vineyards gift cards are now available on our website. You can elect to have e-gift cards delivered on Christmas Day, or any day within the next year. Last minute? You can have our e-gift cards delivered same-day. There is no shipping cost for e-gift cards, which are delivered via email. Recipients can use them on our website or in our tasting room, where we have Lakewood apparel and other gifts, in addition to our full line-up of wines. This makes it easy to support a small business from the comfort of your couch. So, go ahead and win Christmas with a Lakewood Vineyards gift.



Merry and Bright Pack

4024 State Route 14
Watkins Glen, NY 14891