

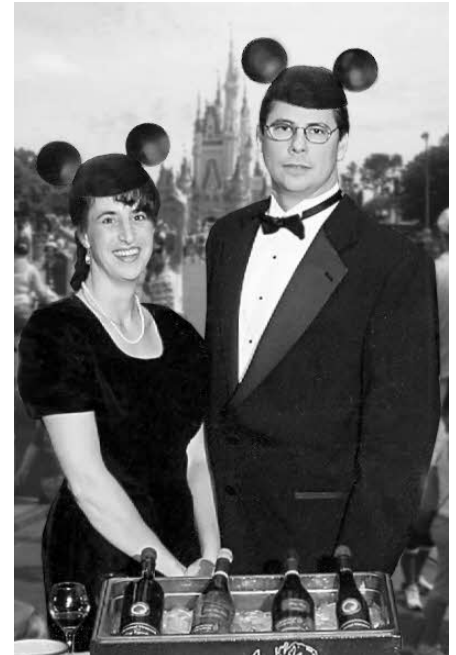
Get In Line for Lakewood's "Great Recession Souper Supper"

Tough times come and tough times go, but do we stop living? Stop laughing? Heck no! We just find ways to do it within our budgets. And even though times are tough, most of us still find a way to give something to those less fortunate. It is with this spirit Lakewood Vineyards presents the "Great Recession Souper Supper".

If it's a \$100-a-plate steak dinner with over-priced wines and black ties you're looking for, go to Beverly Hills, but don't expect it to be as much fun. Unlike their hoity-toity soiree', Lakewood's "Great Recession Souper Supper" features the world's first gourmet soup line! With a light hearted nod to the great depression we're bringing back the soup line, but this time with special gourmet soups all paired with Lakewood Vineyards wines. Four soups: An appetizer soup, two main

course soups and finally a dessert soup, all created by our own local soup guru, Carol Bower. Fresh hearty bread, music and preview samples of some of our wonderful new 2009 wines will round out the night. And don't let security catch you trying to sneak out the door *without* your "Great Recession Souper Supper" soup bowl, because on this night, we insist you "steal" our china.

Wine tasting starts at 6:30PM, and the "soup lines" form at 7. Grab your friends and join us at Lakewood Vineyards on April 10th, for this unique event. The cost is \$25 and a can of soup. The canned soup will be donated to a local food bank and matched by Lakewood Vineyards. Reservations are necessary so we have enough soup for all. 877-535-9252.



Teresa & Randy, looking "easily" familiar.

Another Mickey Mouse Event!

Apparently Disney is not just for kids anymore. This October past, Disney's Epcot Center hosted the 14th annual Epcot International Wine & Food Festival. Lakewood Vineyards was one of several wineries proudly representing the Finger Lakes region at this popular fall event. The Festival offered participants seminars on international food, wine and beer. Highlights included the Grand Tasting with wines from all over the world paired with the creations of numerous Disney Chefs. Teresa and Randy Knapp (see above) represented Lakewood. Rumor has it Teresa was booted out for drinking too much wine and feeling "Goofy".

Bubbles for Your Buds

Nothing rings in the New Year like the pop of a Champagne cork. But why pay for the stuff carted all the way across the big pond when you can enjoy a classic style bubbly made in the Finger Lakes for less? Skeptical? Lakewood's 20th Anniversary Brut, hand made from a traditional blend of Chardonnay and Pinot Noir recently received a "Great Wine" designation in the Jefferson Cup Invitational Wine Competition. It's a steal at \$24.99/btl. And if you're watching your budget or just want something a little less dry? Try our Candeo. New this year, this

lightly carbonated white wine comes with a crown cap and is perfect when Champagne is too much but beer not enough. At just \$14.99/btl, it deserves to be invited to your celebration. No matter how you roll, we've got the bubbles to usher your buds into 2010!



Global Warming?



Some vintages are easy to write about. Words such as “rich” and “ripe” seem to spring effortlessly from my keyboard. And then there are vintages like 2009.

The summer of 2009, if we can all agree we had one, was one of the coldest on record. Global Warming theories were a tough sell around here. Typically we begin harvest the first week of September. By the middle of September, I was dreading the task of dealing with so many out-of-balance grapes. But we’ve been in business a long time, and, if nothing

else, experience has taught us patience. We knew our best course of action was to keep the vines and fruit healthy. And wait. More than 2 weeks later than normal, the early season varieties were finally ripe and ready for harvest. Similarly, the mid-season varieties were ripe by late-season. By the end of October, Riesling, the crown jewel of the Finger Lakes Wine Industry, clawed its way to ripeness.

Finger Lakes winemakers, myself included, were full of apprehension regarding the prospects for the late season varieties. But (strike me dead where I sit if I’m lying) our 2009 Riesling will be excellent. Why, in such a tough year, does Riesling still shine? Much of the credit goes to the grape growers who worked so hard to maintain the vines and fruit quality. But I believe the biggest reason is that Riesling just makes great wine in the Finger Lakes. It almost can’t help it!

So, if not “rich” and “ripe”, what words would I use to describe the 2009 Riesling? “Bright”, “elegant” and “fruity” certainly fit. Fortunately for us, that’s exactly how great Rieslings are supposed to be.

Chris Stamp

What’s In Your Wine?

One of the great attractions of wine is its complexity. The endless array of aromas that can emanate from fermented grapes have entertained the senses of mankind since the first grape was stomped. Being linguistically inclined, ancient humans probably set about trying to describe wine to others. Early descriptions were no doubt simple in nature, like: “Wine good” or “Wine bad”. But with time, the utility of more refined and concise descriptors became apparent, whereupon our more highly evolved ancestors might have remarked: “Wine taste like apple” or conversely “Wine taste like rear end of dog”. The use of descriptors, such as “apple” or “rear end of dog” were much more informative than simply good or bad. Wine descriptors give our mind a preview of the sensory experience

the wine provides. Wine descriptors exploit our knowledge base of familiar tastes and smells. This is why wine descriptions always contain references to non-grape elements. Without cross-referencing other aromas and flavors, wine descriptions would be bland and uninformative. For instance: “This is a white wine with wine-like aromas.”

Over time, wine nomenclature has evolved to encompass a spectrum of other wine qualities, such as color, aroma, bouquet, palate weight, texture and aftertaste, which can all contain their own unique set of sensory elements. Contemporary wine descriptions make, at the very least, some reference to aroma, flavor and aftertaste. While referencing each of these aspects of a wine with well-known aromas and flavors like apple, peach, pear, or

rear end of dog, words can provide a meaningful description of a wine.

The problem with wine descriptions is that many people misconstrue them to be an actual ingredients list. For example, they might guess that a wine described as having “aromas of strawberries” actually contains strawberries. But unless specifically noted on the bottle, this is considered cheating and is not allowed in grape wine. Sometimes a wine may have such a distinct fruit character that it’s easy to see how one might come to this erroneous conclusion. Certainly this is one of the neat features of grape wines. Flavor chemists have isolated 1000’s of compounds in wine, many of which are similar or even identical to those we associate with other fruits. So the scent of strawberries you get in the nose of Abby Rose

Wine? Cont. on pg. #3

Barrels For Sale

At first glance, wine barrels appear to be little more than a wooden container. But upon closer inspection one begins to appreciate the amount of engineering that goes into fabricating a sturdy, cylindrical, oval, watertight container out of a tree. No doubt, it is our appreciation for this craftsmanship that makes it so difficult to part ways with a barrel once it has served it's 7-8 year tenure at Lakewood Vineyards. They are like a great piece of furniture you no longer have room for. While they possess little oak character anymore, they are still water tight and ready for your wine, cider or vinegar. They also make great planters, rain barrels or, in these

tough times, clothing. We have a limited number of wine barrels ready for your adoption on a first come first served basis at the token price of \$35 each.



The room our barrels call "home".

Wine? Cont. from page #2
 might be coming from the same odor active compound we identify with ripe strawberries. But be assured, Abby Rose is made exclusively from grapes. By the same token, if the nose is reminiscent of the south end of a dog, you can be assured of two things. 1) It doesn't contain any real dog parts and 2) it's not Lakewood Vineyards wine!

"The aristocrat of the table, the nature's gentleman of the cellar...the deeply knowledgeable, is rarely, if ever, a snob."
Michael Broadbent

LAKEWOOD VINEYARDS ORDER FORM



Wines	Price/Btl.	# of Btls.	Total
2007 Chardonnay	\$12.99	_____	_____
2007 Dry Riesling	\$12.99	_____	_____
2007 Gewurztraminer	\$16.99	_____	_____
2008 Carpe Vinum (1.5L)	\$11.99	_____	_____
2007 Riesling	\$12.99	_____	_____
2007 Long Stem White	\$7.99	_____	_____
2007 Pinot Gris	\$16.99	_____	_____
2007 Long Stem Pink	\$7.99	_____	_____
2008 White Catawba	\$7.99	_____	_____
2008 Niagara	\$7.99	_____	_____
2008 Abby Rose	\$7.99	_____	_____
2008 Vignoles	\$8.99	_____	_____
2007 Long Stem Red	\$8.99	_____	_____
2007 Crystallus	\$16.99	_____	_____
2007 Pinot Noir	\$15.99	_____	_____
2007 Cabernet Franc	\$15.99	_____	_____
2008 Crianza	\$11.99	_____	_____
2007 Borealis (375 ml)	\$13.99	_____	_____
2007 Glaciovinum(375 ml)	\$13.99	_____	_____
2008 Port	\$14.99	_____	_____
Mystic Mead Wildflower	\$7.99	_____	_____
Seifu's Tej	\$7.99	_____	_____

Lakewood Vineyards
 4024 State Route 14
 Watkins Glen, NY 14891
 (877)535-9252 Fax #: (607)535-6656
 e-mail: lwoodwine@aol.com

Name: _____
 Shipping Address: _____
Must be shipped 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: _____

Wine Total: _____
 Subtract 15% for orders of 12 or more btl: _____
 UPS Charge (sales tax applies to UPS charges): _____
 Sub Total: _____
 8% Sales Tax: _____
 Total: _____

UPS Charges:
 \$21.00/case (12 btl.), \$15.00/half case (6 btl.)

See www.lakewoodvineyards.com for current listing of wines.

Contact us for availability of Lakewood Vineyards wines outside of New York.
 We can be reached by phone (Mon. - Sat. 10-5, Sun. noon-5), fax or e-mail (anytime).

Lakewood Acquires New Human



Ben Riccardi, the newest member of the Lakewood Vineyards crew.

Winemaking is a team effort, and last August, Lakewood's team was one human short. Far and wide we sent our scouts searching for that rare candidate possessing the qualities requisite to being part of our Lakewood Vineyards winemaking team. We needed someone who charged enthusiastically into work, someone who put wine quality ahead of making last-call at their favorite pub. Someone who was a self-starter with a solid knowledge of the winemaking process, not to mention a high pain threshold and the ability to withstand their fair

share of razzing. Our search ended fortuitously with the discovery of Ben Riccardi. A native of Dryden, N.Y., Ben is a graduate of Cornell University's Viticulture and Enology program (AKA "Wines and Vines") with wine making experience in Chile's Maule Valley. Ben is an avid mountain biker with a long history of crashing (a definite plus around here) and he enjoys X-country skiing. Now a veteran of his first Finger Lakes harvest, Ben still loves to make wine. And that is the most important criteria of all.

Surprise Goody Boxes

When it comes to gifts, a box is far more dramatic than an envelope. Too often, gift certificates go unused, get lost or forgotten, or accidentally washed with your jeans. But the box holds that element of surprise and instant gratification that an envelope can seldom muster. That's why the little elves at Lakewood have developed the "Surprise Goody Box". Perfect for everyone since each box is custom made to order. Simply call one of our Goody Box Elves and name your price. Our elves will help you construct your custom gift by selecting from the hundreds of wine and food related items we carry in our gift shop. Experts in their field, our elves will

festively pack and ship your custom gift with a personal note from you. How about a bottle of award winning Cabernet Franc with a cork puller and 2 wine glasses for the red wine lover on your list. Or a bottle of our fabulous 20th Anniversary Brut sparkling wine with two of our classy Champagne flutes for your bubbly friends? Whether it's locally roasted coffee, New York maple syrup, a Lakewood Vineyards sweatshirt, or any of our large selection of wine gadgets, the choice is yours and the options are endless. Call today and ask for a free consultation with one of Lakewood's Goody Box Elves! 1-877-535-9252. The Elves are waiting.

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