



A Capella in the Cellah The Encore

Winter events at Lakewood have long been our venue for new, different, and sometimes nutty ideas. But last year's "A Cappella In The Cellah" left so many songs unsung, we felt encore performances were in order. So in breaking with our tradition of ever-changing winter events, we invite you to join us on

Saturday, March 31st for "A Capella in the Cellah - The Encore", featuring "Last Call" and "Absolute", two highly regarded A cappella groups from Cornell University.

The evening begins with an appetizer wine at 6:30pm. Dinner and entertainment start around 7pm. Cost is \$48pp, all inclusive. This event sold out last year, so get your reservations early or you'll be singing the blues. A great Christmas present! Call, email or stop in to reserve your seats. MC/V/Disc/AMEX all accepted. Phone (607) 535-9252.



Lakewood Loyals' Secret Gazebo

Off the beaten path, nestled far from the crazy hubbub of the winery, the Lakewood Loyals' Gazebo sits quietly amongst the vines. A beautiful, panoramic view of Seneca Lake spreads out before it. While accessible by vehicle, you need to know where you are going, or you simply can't get there from here. But, if you are a Lakewood Loyal member, we'll give you the secret directions. Winter may not be the best time to picnic in the Finger Lakes, but a seed of thought planted now will blossom in the spring. Of course, if you're not already a Lakewood Loyal, we'd love to have you. To see all the benefits that could be yours visit us at: www.LakewoodVineyards.com/loyalty.html

Big Wine, Small Supply

In our last newsletter we mentioned an experimental Cabernet Franc wine we produced using a unique method developed by our winemaker. In late August we de-barreled and bottled a scant 84 cases. Official release date for this wine is December 1, but only at the winery. If you are a card-carrying Lakewood Loyals member, you received pre-release information already. Labeled as "Reserve Cabernet

Franc", it is, by design, unlike any Cabernet Franc you have ever tasted. Highly extracted with a natural alcohol content of around 16%, it exhibits a bouquet of raspberries, currants, vanilla and dried fruit, finishing with supple tannins and flavors of cassis. You won't find it on our tasting sheet or any store shelf, but if you ask one of our wonderful servers, they will probably slip you a taste from the hidden stash!

How To Use A Corkpuller

A wine cork is a small cylindrical plug of bark (or sometimes plastic) that stands between your wine and the outside world. For obvious reasons, there comes occasions whereupon said cork must be removed. I am ceaselessly amazed by the creativity of humankind when presented with thirst, a bottle of wine and no patented means of uniting the two. Who among us can honestly say they've never faced this dire scenario? But we didn't rise to the top of the food chain by letting a chunk of bark stand in our way.

Over the years, I've seen corks removed with the employ of clothes hangers, screw drivers, and my all-time favorite: a shoe! It's true (if you don't believe me, Google it). But, as fun as this creative exercise is, these unorthodox methods usually leave

something to be desired, what with the cork debris and lost wine that usually results. In fact, even with a tried and true cork extraction device, the risk of failure looms, especially if not used properly. In fact, the proliferation of synthetic corks in recent years has cultivated some bad habits even among people who pull corks for a living, like waiters. The elasticity and durability of plastic corks is very forgiving of poor extraction technique, allowing a once highly skilled cork screw operator to develop sloppy cork removal habits. Then, when faced with a high quality natural cork, their waning skills are found wanting.

The most common cork screw operator error is failure to insert the worm as far as the mechanics of the particular extraction device will allow. Extraction should be as

straight as possible. Inadequate insertion and sideways pulling will often result in the cork breaking in two, leaving half the cork still defending the wine. That second half is always tougher to remove cleanly, so getting it right the first time is worth the extra effort. Just remember, while you'd be hard pressed to break a synthetic cork even if you were trying, natural corks require a gentler, more refined technique. Think, more Beethoven, less Spinal Tap. But, if you're like me, you are a kinesthetic learner, so stop reading and go practice your cork pulling! Preferably on Lakewood Vineyards wines, where we use all natural cork products to hold the wine in. Go on now, get practicing!



Vineyard News

By Chris Stamp

Harvest planning is a critical aspect of winemaking, requiring careful coordination between winemaker and grape grower. Tank space requirements, number of barrels and all necessary winemaking supplies must be considered ahead of harvest, and are absolutely contingent on the volume of fruit an operation expects to process. It's important to know well before actual harvest time, how many tons of grapes are hanging in each vineyard.

Dave, our Vineyardist, is legendary in his crop predictions. And, wildly inaccurate. This has been a recurring source of irritation. Irritation for me that is, as it doesn't seem to have any particular resonance with Dave whatsoever. Which is also a source of irritation for me.

It was a warm afternoon in mid-July when Dave appeared at my office door with a tattered piece of notebook paper in his hand.

"What's up?" I greeted, swiveling in my chair to face him.

"I've got your 2011 crop estimate."

"Oh, thanks. You can put it right there," I said, gesturing toward my waste basket.

"Hey, I spent a lot of time analyzing data to provide you with this information" he said in a hurt voice.

"Alright", I recanted, "but I hope you're a little more accurate than last year. And the year before. And the...."

"You should know", he interrupted, "we've adopted a new protocol".

"Really?", I questioned with the slightest amount of renewed faith. "Tell me about it".

"Well there are basically three accepted methodologies for crop prediction. First there's the Traditional Method. For this method we determine the average number of clusters per vine and the average number of vines per acre. We then use harvest data to ascertain average cluster weight. This average cluster weight is used the following year when we go through the whole cluster count process again. So basically we use the vineyard's historical cluster weights combined with the current years cluster counts to project our yield. Except for the leg work, it's all simple math."

"What are the other two methods?" I asked.

"Well, there's the 'Lag phase Method'. Its general formula is the same as the traditional method but instead of using historical cluster weights in our formula, we weigh a sampling of clusters about 55 days after bloom. At this point, berries have reached approximately half of their final weight. We multiply that weight by two and plug in the rest of the data and viola!" he said shaking his paper in my face.

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In The Cellar

A bottling line can be a temperamental collection of equipment. Adjustments and minor repairs are all in a day's work. It was a July morning, and our 35-year old filler and corker were chugging along at 42 bottles a minute. The clinking of glass bottles mingled with the spirited conversation of our crew as we all settled in for a good day of bottling. What happened next was a convergence of things, each on their own not unusual, but oddly synergistic in their confluence. First, our filler decided to throw a tantrum. This little game involves working perfectly just long enough to get your guard down, then tossing a bottle on its side for no apparent reason, while somewhere deep inside its stainless steel heart, it laughs as wine glugs from the overturned bottle. Our winemaker, perhaps a little uncharacteristically impatient on this particular morning, called the bottling machine a naughty name and started tinkering with its gears and chains. After some time, the relationship between winemaker and filler had soured considerably. Then,

almost like it was scripted, a friend appears at the door. This friend, coincidentally, also sells one of the most popular lines of fillers in the industry. Witnessing our winemaker's frustration, he smelled opportunity. "I'll make you a heck of a deal on a new filler and corker and it will go 25% faster," he said. Normally not one to make rash decisions, our winemaker, crouching vulnerably on the floor in front of the filler, grease up to his elbows, replied "I'll take it". The two shook hands on the deal and just like that, the old filler started working like a champ. For the next three weeks, as we waited for delivery of our new filler and corker, bottling continued with our old machine. During that time the old filler purred like a kitten, never missing a beat. It was uncanny. Debate continues as to whether the ol' girl wanted to go out with good will, or just make our winemaker feel guilty. But one thing is for sure, if we'd known ordering a new filler would make the old one work this well, we'd have done it years earlier!

Wines	Price/Btl.	#of Btls.	Total
2009 Chardonnay	\$12.99	_____	_____
2009 Dry Riesling	\$12.99	_____	_____
2008 Gewurztraminer	\$16.99	_____	_____
2009 Carpe Vinum (1.5L)	\$11.99	_____	_____
2010 Riesling	\$12.99	_____	_____
2009 Long Stem White	\$7.99	_____	_____
2008 Pinot Gris	\$13.99	_____	_____
2010 Catawba	\$7.99	_____	_____
2010 Niagara	\$7.99	_____	_____
2010 Abby Rose	\$7.99	_____	_____
2009 Vignoles	\$9.99	_____	_____
2009 Long Stem Red	\$8.99	_____	_____
*2008 Crystallus	\$10.99	_____	_____
2008 Pinot Noir	\$15.99	_____	_____
2008 Cabernet Franc	\$15.99	_____	_____
2010 Res. Cab Franc	\$29.99	_____	_____
2008 Crianza	\$11.99	_____	_____
2008 Borealis (375 ml)	\$13.99	_____	_____
2010 Glaciovinum(375 ml)	\$13.99	_____	_____
2010 Port	\$14.99	_____	_____
2009 Candeo	\$14.99	_____	_____
2005 Brut	\$24.99	_____	_____
Mystic Mead Wildflower	\$9.99	_____	_____
Seifu's Tej	\$9.99	_____	_____
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:			_____
*Holiday Red Wine Special			



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Must ship wine to an address where someone 21 or older can sign for the package.
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You must be at least 21 years old to order wine.
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 Exp. Date: _____
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UPS Charges:
 \$21.00/case (12 btls.), \$15.00/half case (6 btls.)

See lakewoodvineyards.com for current vintages, descriptions and prices of our 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).

IRF Trophy



Dave, Bev & Chris show-off the IRF Trophy and winning Riesling.

The International Riesling Foundation (IRF) is an international organization whose mission is to increase awareness and understanding of Riesling wines. This year they lent their name to the Double Gold Riesling Trophies awarded at the Riverside International Wine Competition, one of California's most respected wine competitions. We are pleased that Lakewood's 2009 Riesling

was awarded the IRF "Chairman's Award", their highest designation. That said, please be informed the 2009 is sold out at the winery, but you may still find some in stores. If not, you should immediately acquire some of the rapidly disappearing 2010 Riesling before I have to recycle this article next year by just changing the vintages!

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Flinching backwards, I snatched the paper out of his hand. "So which method did you employ this year?" "We used number three." "Which is....?" I coaxed. He paused for a moment as he rubbed his chin, then said with manufactured authority "The Eyeball Method". "Oh go on!" I shouted. "That's the same pathetic method you use every year! You should just call it the 'bad guess' method." I wadded the paper and lobbed it

at the trash can, missing. "Perhaps", he agreed, scooping up my errant shot, "but we added another layer. I call it the 'revised estimate'," he smirked ever so slightly, "and I guarantee its accuracy." Calming a little, I leaned back in my chair. "Now that's something I can use. When can I get it?" He slapped the paper back in my hand. "No later than the first of December."

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