

LAKEWOOD

VINEYARDS

Lakewood Vineyards Bubbly Candeo

2019

Finger Lakes, NY, USA

Alcohol by Volume: 11.4%

Total Acidity: 8.4g/L

Residual Sugar: 17 g/L

PH: 3.16

Cases Produced: 2000

Retail Price: \$13/btl or \$18/4 pk 250 ml cans

Varietal Composition: 100% Cayuga White

Vineyards Selection: 50% Estate Grown -
Lakewood Farm, 50% Tabora Farm

AVA: Finger Lakes

Description: Prosecco style, off- dry carbonated
white wine. Crisp, bubbly and refreshing.

Produced & bottled by:

Lakewood Vineyards

4024 State Route 14

Watkins Glen, NY 14891

607-535-9252

www.lakewoodvineyards.com

Lakewood Vineyards is a family owned and operated farm winery established in 1988. Chris Stamp, grandson of the farm's founders, has been making the wines for each of the winery's 31 vintages. David Stamp, another grandson, oversees the grape growing, and has been working the farm his whole life. The 85 acres of vineyards includes some vines dating back to 1952, and currently consists of 15 varieties.



BUTTONWOOD GROVE WINERY



2019 RIESLING BUBBLY

TECHNICAL NOTES:

Country: USA

Region: New York

AVA: Finger Lakes

Varietal: 100% Riesling

Harvest Date: September 2019

Winemaker: Susan Passmore

Fermentation: Stainless Steel

Residual Sugar: 2.66

Titration Acidity: 7.7

pH: 3.08

Alcohol: 11.6

Cases Produced: 232

ABOUT US:

Located on the western shore of Cayuga Lake in the Finger Lakes region of New York State, we produce small batch hand-crafted wines on our family's farm. From our estate vineyards, we produce a wide variety of old-world style wines, including Riesling, Cabernet Franc, Chardonnay, Cabernet Sauvignon, Gewürztraminer, Pinot Noir, and Sauvignon Blanc. Each vintage is carefully crafted to reflect the unique terroir found in the glacial soil of our area.

ABOUT OUR RIESLING BUBBLY:

One of nine Rieslings produced in 2019, the Riesling Bubbly is the newest addition to our Riesling family. A blend of Riesling grapes from around our various vineyard sites, this wine was force carbonated and bottled under pressure. Enjoy it with your favorite party foods!

2019 VINTAGE NOTES:

The 2019 growing season was considered excellent for cool-climate varieties in the Finger Lakes. Late bud-break in the spring was followed by moderate summer temperatures, delaying harvest somewhat. In conjunction with sunny, dry days and cool nights throughout the fall, the wines produced from these growing conditions exhibit good acidity and structure along with enhanced flavors and complexity.

Channing Daughters Winery

2018 Tocai Friulano Petillant Naturel

Variety: 100% Tocai Friulano

Alcohol: 10%

AVA: Long Island

We finally made enough to go around...Bubbly Tocai...need we say more! Straw colored, alluring aromas and flavors of white flowers, biscuits, apples and pears, yeasty bread, talc and salty minerals. Dry with refreshing acidity and great balance of mousse, alcohol, acid and fruit character. Mouthwatering...irresistible stuff and only 10% alcohol. 479 cases produced. 8 bottles...yes EIGHT...per customer. *We suggest standing bottle upright and chilling for 30 minutes prior to serving to avoid bubbling over.*

Winemakers Notes

In 2018 we did again produce ten, yes 10 different, distinct and delicious Pét-Nats! We will again have them available throughout the year, released one or two at a time as appropriate to the season. This is our third Pét-Nat to be released from the 2018 vintage...our 2018 Tocai Friulano Pétillant Naturel.

These wines we have produced are part of an ancient tradition and are made in a process known as "Methode Ancestrale" and the wines are often referred to as Pétillant Naturel or Pét-Nat's. This is how it works...we hand harvest the grapes, whole cluster-press them and settle the juice. We started wild/ambient fermentations in small stainless-steel tanks and watched the ferments very carefully until they were at their tail-end. Then we coarsely filtered the wine and bottled it (with no sulfur dioxide or stabilization) in sparkling wine bottles closed with a crown cap to contain the carbon dioxide being given off by the continuing fermentation in bottle, trapping the gas in solution and making the wine sparkling. The wines are also not disgorged like traditional method sparklers and Champagnes...so you will see some sediment in the bottle from yeast lees and tartrate crystals. This is part of the charm, rusticity and deliciousness of this style of wine. Embrace the slightly cloudy nature when pouring out the end of the bottle...it is yummy (and arguably good for you), so bottoms up!

These wines are referred to as Petillant because sometimes there is a bit less pressure than in a bottle of Champagne. Ours contain just between 3-6 bar whereas Champagne and other sparkling wines have about six bar. We recommend you drink these Pét-Nat's very cold and suggest you drink them in larger white wine glasses as opposed to flutes to take advantage of their lovely primary aromas and delicately creamy mousse. We also suggest you drink these wines sooner than later (though we are finding these wines are aging very well). While they will develop beautifully and develop autolysis like Champagne from sitting on their lees, they are just too irresistible to not drink in their youth. Reminiscent of Prosecco and Moscatos and Champagne and sparkling wines all at once our Pét-Nat's are delicious unique creatures that illicit tons of smiles and great pleasure.

While these really are just so good on their own, they are fantastic in cocktails and with so many different menu options. With the alcohol being quite moderate (8-11%) these also make fine companions at the brunch and lunch tables, you don't have to wait till the sun sets to crack these bottles. And don't forget the bottle opener...no need for a corkscrew with the crown cap closure! We really have had so much fun making and drinking these Pét-Nat's, so get what you can while they last and have as much fun as we are! Again, we made TEN variations this year; four whites, five pinks and a red! Right now, we are releasing the Tocai Friulano Pét-Nat so everyone can get ready for the seasonal change and the eventual shift to Springtime!



Hermann J. Wiemer

VINEYARD

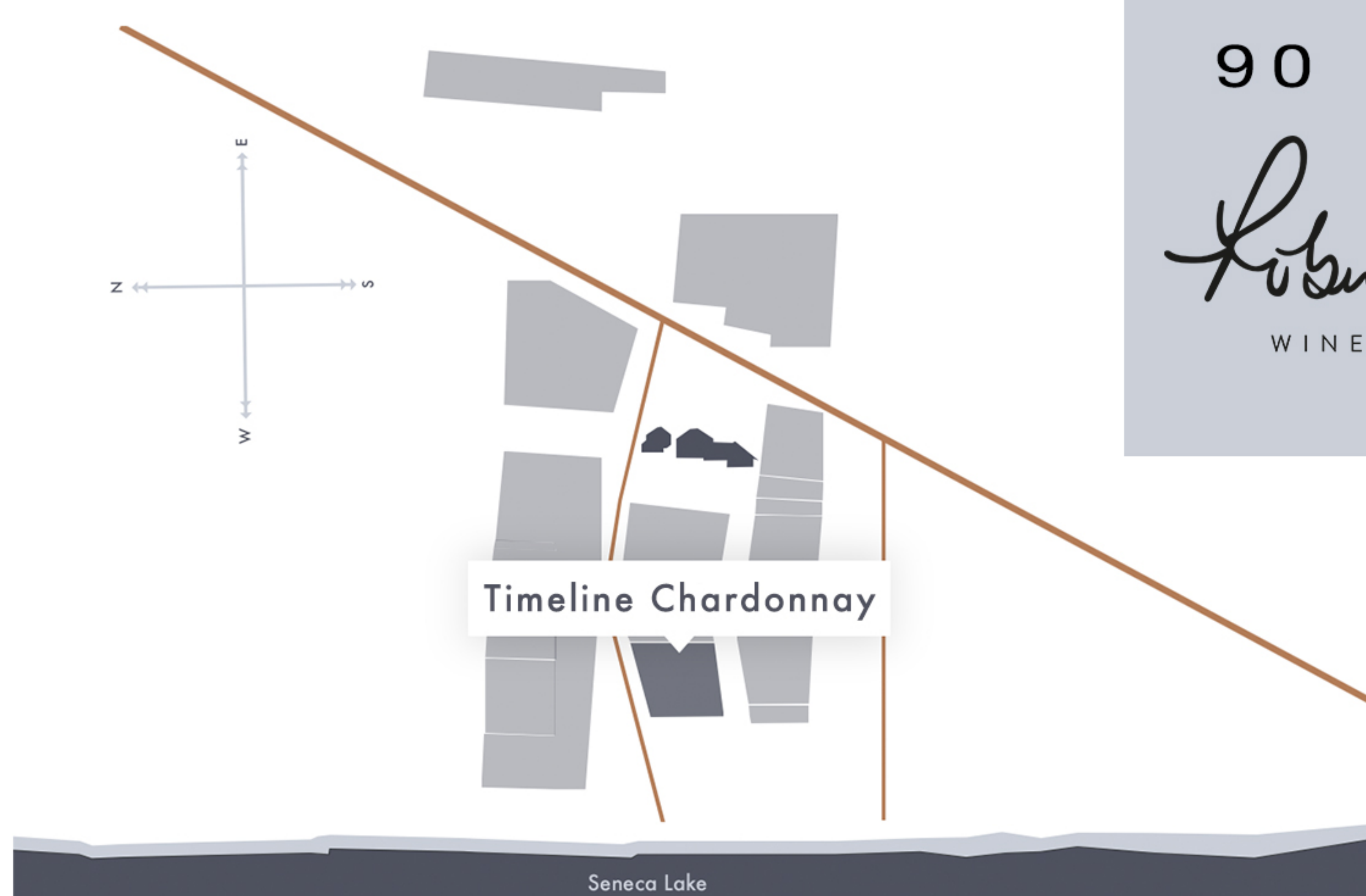


BLANC DE BLANC 2017

From the very beginning of our journey at Standing Stone, we have been anxiously awaiting the release of this wine. After 28 months resting on the lees and 0 g/L dosage, this is a zippy sparkler, and the start of something quite special. Mark Squires of Robert Parker's Wine Advocate writes of the Blanc de Blanc, "This is the first sparkler made from the 1974 vines at Standing Stone.... This is an impressive start to a new single-vineyard bottling. It has enough fruit, but it is still dominated by its acidity. Powerful, pointed and intense..."

SPECS

Vintage:	2017
Varietal(s):	Chardonnay
Vine Age:	43 years
Harvest Dates:	9/22
Alcohol by Volume:	12.0%
Vinification:	Hand-picked & hand-sorted. Indigenous yeast ferment, methode champenoise.
Bottle Date:	August 2018
Disgorge Date:	December 2020



ABOUT STANDING STONE VINEYARDS

Standing Stone Vineyards is unique in that it combines historic vineyards and an established past with endless prospects and avenues for exploration. The wines we make look to showcase all that this exceptional site has to offer. In order to achieve the purest expression of place, we implement low intervention practices, both in the cellar and in our farming methods and are working to increase biodiversity and ecosystem health and eliminate synthetic inputs.

2013 BRUT

MÉTHODE CHAMPENOISE

VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered-in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

VINEYARD SITES

87.5% East side of Seneca Lake
12.5% West side of Cayuga Lake

DRINK WINDOW

Drink through 2024+

SERVING TEMPERATURE

39° - 46°F

TASTING NOTES & FOOD PAIRING

We here at Damiani have always been a little crazy for bubbles. Our classic, méthode champenoise Brut, has been aged on the lees for five and a half years and we do small batch disgorgement, so each subsequent batch spends even a little longer, languishing on the lees. For 2013 we dosaged with 2019 Pinot Noir to keep this bottling bright and lively. In Addition, we are pleased to bring Pinot Meunier, that classic Brut grape, back into the mix. Pair this wine with a variety of foods from succulent Alaskan king crab legs to a decadent sfogliatella pastry, and remember any occasion can be a considered a special occasion.



WINEMAKING

Blend:

63% Pinot Noir,
25% Chardonnay,
12% Pinot Meunier

Dosage: 2019 Pinot Noir

Dosage TA: 10.5 g/L

Tirage TA: 26 g/L

Harvest Dates: 8/26 - 9/2/2013

Harvest Brix: 19.4°, 19.5°, 19.0°

Total Acidity: 10.5 g/L

Bottling Date: 3/26/2014

Cases Produced: 274

Disgorged in Small Batches

Unfined

pH: 2.89

Alcohol: 13.0%

Residual Sugar: 0.6%



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