



# Cogdal Vineyards Little Man Club Notes

2020 Volume V (Nov)



What a long strange trip 2020 has been. A promising start curtailed by a pandemic in March led to a late summer revival at near record levels. Both the weather and our expanded outdoor space provided a small respite for those looking for a brief escape in a safe environment. We now are returning to takeout and curbside for the time being to support the current Covid-19 guidelines in the state of Michigan. During this 2020 roller coaster ride it is always great to see old friends and meet new ones and appreciate your support. When the tasting room is open you will find our outdoor patio enclosed with vineyard views, a heater and socially distant seating for twelve. Send us an email, check the website or Facebook for more information.

We want you continue to enjoy your favorite wine and are having a holiday wine sale for both online/shipping and takeout/curbside pickup. We are sold out of LMS Riesling, American Riesling, and Cab Franc, but Maple is now back.

Takeout/Curbside Discounts: 20% (1-11 bottles); 25% (12-23 bottles); 30% (24+ bottles)

We also have some new items in the gift shop

Online Discount: 10% on order quantities of 4, 6, and 12 bottles plus

Shipping Cost Discount: \$5 (4 bottles); \$10 (6 bottles); \$20 (12 bottles)

Order through the website or give us a call and we can help

We are pressing our last grapes (Cab Franc) this week and starting the next phase of wine making. This includes filtering, cold stabilization, and blending followed by bottling in Feb/Mar. The quality of the grapes in 2020 has been very good and we look forward to presenting these wines to you in 2021.

## Events:

Currently planning our new events for 2021

## Hours:

Open Noon to 4pm,  
Sat & Sun Thru Apr

We appreciate your business. Please let us know how we are doing.

**Thanks! Deb and Jack**

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Hello Wine Lovers!

Welcome back to Judy's Corner!

As a reminder, there are three main types of pairings: #1. Matching wine and food flavors, #2. Matching wine and food intensity/body, and #3. Complimenting wine styles.

Dry Red Pairings: In general, all of these wines are filled with red fruity flavors and would go nicely with heavier fare dishes, but some of their unique styles can offer complimentary food pairings as well. (#1)

Vision, Reflection, Vin Rouge: These delicious and easy drinking red wines are full of distinct red and blue fruit flavors on your palate. They would pair very nicely with a fruit and cheese plate (pairing #1). Because they are more medium bodied, pairing them with proteins of similar intensity, such as salmon, chicken, turkey, pork and as well as hearty pasta dishes, pizza and a juicy cheeseburger will really bring out their flavors (pairing #2).

Big Lake, V.P.S., Cabernet Franc, Merlot: These wines are more complex than the previous three and offer additional characteristics on your palate, such as oak and spice. They can also leave your mouth feeling very dry (I call it "cotton ball mouth"), which is why they pair very well with juicy proteins such as steak, ribs, roast, and brisket. Those juicy proteins soften the dryness in the wines, bringing out their complex flavors (pairing #3). A unique pairing with these wines that I love is with dark chocolate. Dark chocolate has the same effect as the proteins previously mentioned, but because of their complex and fruity flavors, the wine will not be over powered by the chocolate, making for a fabulous dessert (pairing #3)..

See the website for all available pairings.

Cheers, Judy