



Cogdal Vineyards Little Man Club Notes

2024 Volume III (September)



This is a very picturesque time in the vineyard. Vines are trimmed, grapes are turning colors, and the weather is transitioning to fall. On the drive to the tasting room you will probably see deer, turkeys, and our red-tail hawk family.

Harvest has started. Marquette grapes (to be used for Rose) were picked, crushed, pressed, and fermentation started this past week. Over the next 6 weeks the harvest schedule will be Marquette (Reds), Chambourcin (Rose), Traminette (White), Chambourcin (Red), Riesling (White), Cabernet Franc (Red), and Merlot (1st harvest of our own grapes). The actual harvest dates are dependent on weather, health of the vines, and sugar levels in the grapes. These are very fluid dates with short lead times, but if you are interested in participating in processing the grapes, let us know and I can text you the specific date for a harvest.

Do you want to learn more about wine? Sign up for our last Wine 101 classes presented by Judy Ciesla. Everyone will taste 3-5 wines and learn about wine tasting, wine development, and wine making. A small charcuterie is included along with a glass of wine to enjoy after the class. The date is September 6. Starting time is 5:30 and the cost is \$40.

We are excited to have our 1st Nouveau Wine Festival weekend, December 7 and 8. Nouveau wine is a type of wine that is sold in the same year it is harvested. These wines are typically light, fruity, easy-drinking reds for immediate consumption. Join us for our first experience making a nouveau wine. The nouveau wine will be sold under the Reflection label. Additionally all of our wines will be available, including a new release of Maple. Join us for wine samples, glasses, charcuterie, goat cheese and discounted bottle prices.

Our Wednesday night music series concluded August 28 with another fine performance from Michael Hulett. We were blessed with great weather every Wednesday, new and old food trucks, and good times. Thanks for supporting this series and making it a go to event in South Haven. We are looking forward to another year of outdoor music.

Starting October 28 the tasting room will only be open Friday, Saturday, and Sunday. December 7 and 8 is the last weekend the tasting room will be open on a regular basis until February. **When the tasting room is closed, wine pickup appointments are available. Free shipping available on orders through our website (cogdalvineyards.com).**

Thanks!

Deb and Jack

Tasting Room Schedule

Open Daily through October 27: Mon, Tues, Thurs, Friday, Saturday, Sunday - Noon to 5pm
Noon to 3:30pm Wednesday

Open Fri, Sat, Sun October 28 through December 8: Noon to 5pm

Tasting Room Closed December 9 through February 6

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Find us on cogdalvineyards.com, Facebook, and Instagram

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