



# Cogdal Vineyards Little Man Club Notes

2024 Volume IV (November)



The wines are silent. All the grapes are harvested and the vines are losing their color with no fruit to support. The vines will continue the process by eventually dropping all of its leaves in preparation for winter.

The wines have all completed initial fermentation. Some of the reds will need to complete a secondary fermentation called malolactic fermentation. This process reduces malic acid in the wine and improves its texture, flavor, and stability. Over the winter the new wines also need to be cold stabilized. Whites receive the most benefit because they are clear and typically served chilled. Cold stabilization causes tartaric salts to crystallize and separate from the wine. This results in a clear and flawless wine. In warmer climates wineries must use chillers to reduce the temperature of the wine below freezing, but here in Michigan we just put it outdoors to accomplish this. We do this for the month of January

## **Nouveau Fest is December 7 and 8**

Nouveau festivals celebrate the annual harvest by making, bottling and selling a wine from grapes harvested from the current year. The original nouveau wine was from the Beaujolais region of France. It was declared that it would be released the third Thursday in November and made from the Gamay grape. These wines are typically light, fruity, easy-drinking reds for immediate consumption.

We will celebrate the spirit of the nouveau wine with our 1st Nouveau Fest. 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.

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

**Tasting Room Closed December 9 through February 6**

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