



Cogdal Vineyards Little Man Club Notes

2025 Volume III (Sep)



The vineyard is beautiful this time of the year. The vines are green and healthy, the grapes are starting to ripen and plump out, and the fall days and cool nights have arrived.

This summer's weather was very hot with little rain. We are always asked what impact this type of weather will have on the grapes. The vine root system will always look for moisture in the ground and keep the vine sustained during hot weather. During August the vine will transition from the root to the photosynthesis of the leaves providing its nutrients. The timing of this year's rain in August means there was limited impact to date, but we still have 6-8 weeks left of growth. In prior years, the deer damage would have been the largest impact on our harvest. Fingers crossed: the new fence has not yielded any openings for the deer.

The harvest schedule started this past Sunday and will continue through October. Here is the predicted sequence, but impossible to designate a specific date. Text/email me if you want to be notified when ready. Otherwise, come prepared when you visit and be part of the harvest. Harvest can be crush only, crush and press, wine inoculation from juice, or press only.

Marquette Rose (grapes from Grand Junction), Chambourcin Rose (Juice), Marquette Red (grapes from Grand Junction), Traminette (Cogdal grapes - new field this year), Chambourcin Rose (Cogdal grapes), Chambourcin Red (Juice), Riesling (Cogdal grapes), Merlot (Cogdal grapes - new field this year), Cabernet Franc (Cogdal grapes)

The Finger Lake International Wine Competition resulted in a Silver for Haven Kiss and Vision and a Bronze for Cabernet Franc. This complimented our medals from the Michigan Governor's Cup earlier this year.

Another amazing year of music. We always have our favorites back, but this year we debuted four new entertainers. Great crowds, great music, good times. Already looking forward to planning the music and food for next year. Food trucks on Saturday has been extended through Oct 18. Check the website.

Our Nouveau Festival is Saturday, December 6. There will be 2 nouveau wines this year. A Chambourcin Red and a Traminette White.

Thanks to everyone for supporting us through our first 11 years. Eleven years would not have been possible without you.

Thanks Jack and Deb

Tasting Room Schedule

Open Noon to 5pm

Daily until Oct 26

Friday, Saturday, and Sunday Oct 31 through December 6

Closed December 7 through February 12

**When the tasting room is closed, wine pickup appointments are available.
Free shipping available on orders through our website (cogdalvineyards.com).**

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