



THE POINT

Dear Cameron,

Imagine walking along a pathway in the forest surrounded by swaying pines. The sound of a loon calling in the distance echoes across the lake, finding its way to you.

Along the trail, a bright red maple leaf catches your eye and the smell of autumn immediately envelops you—as if the loon has announced the first day of fall begins now!



Yet as the seasons change, the rustic splendor of The Point remains. That moment of poetic inspiration awaits: not only on your morning walk, but also on your mid-day paddle to Windy Island to enjoy luncheon as the Rockefeller family did decades ago. As you lounge on your private terrace, allow late afternoon sun warm and soothe away your worries.

Do not let the end of an Adirondack summer pass without seizing its last precious moments clinging to Earth, almost in protest of winter off in the distance!

As temperatures decline and days grow shorter making way for perfect bonfire nights, s'mores are served endlessly and champagne is poured late into the evening. Join us at the lean-to overlooking Upper Saranac Lake for a night of storytelling with new friends, and a chance to create new memories to cherish for a lifetime.

There is always another adventure awaiting in the land of 1,000 lakes, whether it be exploring local mountainsides or sitting fireside in a plush armchair with your favorite book and beverage in hand. Immerse yourself in the splendor of the Gilded Age, alive and thriving in one of the only historic Great Camps open to guests. The experience – authentic, simplistic and the perfect end to a lakeside summer.

We look forward to welcoming you!

Sincerely,

Cameron Karger
General Manager





Cast off while the waters are warm and the shoreline is alight with colors of deep red, warm orange and the last remaining greens! Fall is still the perfect time to hop in our mahogany Hacker-Craft and explore Upper Saranac Lake while the ambiance is at its maximum. For the ambitious, there's also time left to don a wetsuit, pick up a paddle, and become one with the lake before the colors pass us by...



ORNELLAIA

AT THE POINT

October 26th - 28th

This autumn, we invite you to experience our highly anticipated Ornellaia Wine Weekend! Alessandro Lunardi, Ornellaia's Director of North America, will be our featured guest host for this extraordinary culinary weekend. Coveted Ornellaia wines from Bolgheri, Italy's Tuscan coastal vineyards, will be paired with Executive Chef Loic's culinary talents to delight your savory palate at Friday and Saturday evening dinner parties.



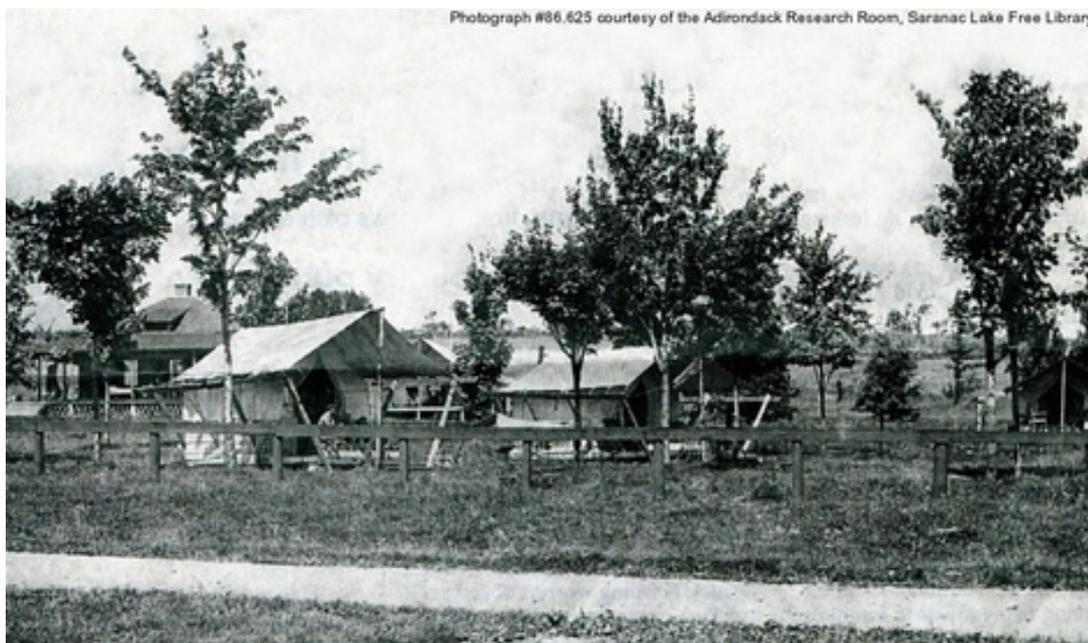
Wine tastings will occur throughout the day on Saturday, culminating with our 7-course black tie dinner in the evening. This offers a great opportunity to learn about the Ornellaia wine-making process. Under ownership of the lauded Frescobaldi family, Ornellaia is among the world's most celebrated historic vineyards; their philosophy and obsession with excellence ensures that the combination of Mediterranean soil, distinctive grapes, and maritime climate align to produce exceptional Cabernets, Merlots, and Sauvignon Blancs. Every wine is crafted with the utmost intention and an all-consuming attention to detail. At no point in the production process are shortcuts allowed or tolerated.

For more information on Ornellaia, please visit their website [here](#).

Limited spaces are available during this culinary weekend.

Please call 1.800.255.3530 or visit our website below to reserve your guestroom today!

» *Check availability*



A Historic Fall Tasting - Harvest time in Upstate NY

Depicted above is Fletcher Farm, 15 miles east from our estate. In years past, fresh produce would have been sourced from this historic location for the pleasure of the Rockefeller family and their guests!

The mouthwatering taste of late-season, locally grown comfort food transcends as the growing season nears its end. Picture a spread of pumpkin pies, cinnamon rum flavored ciders, or fresh beet & goat cheese salads to accompany our favored culinary traditions.

Chef Loic shares his favorite fresh, locally-sourced produce items at this blessed time of the year which harkens to the past:

*Red Apples, Goat Cheese, Pumpkins, Pears,
Eggplants, Sweet Corn, Carrots, Swiss Chard,
Squash, Melon, Beets, Cabbage*

All such local items took center stage at the Rockefeller table. Historically, fresh, local produce was the only option available and limited obviously to what was in season! This lends itself to a creative mix of fruits, vegetables and dairy products sometimes delivered by horse & buggy right to the back door of our kitchen in the Main Lodge. This was truly "farm-to-fork" before the trend was even born! Please join us for a modern interpretation of how the local environment inspired our talented culinary team to create delicious meals for our guests.

Craft your perfect day at The Point...

