

# LLWC Fall 2018 Newsletter

## Club Wine

To keep our club lively, responsive & evolving, our fall release this year will feature **3** wines as opposed to the normal 2 pre-releases. We hope that by doing this we make 100% of our club members happy!

**Fume Blanc 2017** is the headliner this time & our 2<sup>nd</sup> release to date. 100% Sauvignon Blanc grapes touched with oak, this vintage is a powerful statement of fruit & will be wine that can be laid down for a while. Powerful enough to accept decanting upon opening, savor this wine & give it some air to be totally rewarded. **Riesling 2017** is the 2<sup>nd</sup> of the trio & is a dry stony wine, excellent with food & also age worthy. A fabulous harvest allowed us to produce dry & sweet Riesling in 2017, the latter already on the tasting room floor! Lastly, **Emergence 2017**, our semi dry white blend of Chardonnay, Riesling & Pinot Gris. This is what we call our Signature wine & can be used as your house white, versatile to satisfy both dry & sweeter wine drinkers. Pair with Pimento cheese & enjoy an incredible taste sensation!

## Weather/Vineyards

A long chilly wet spring burst into a long hot dry summer! Certainly, we experienced a Pandora's box of temperatures & wetness but the last dump of 7" of rain in 7 days helped reinvigorate the vines to complete their annual task: getting the grapes ripe! Although the harvest is in swing as I write this newsletter, we will not know the outcome for a few months as we take all the parameters into account. Our 9<sup>th</sup> harvest & we keep our fingers crossed!

## Club Happenings

We had great turnout for our annual **August Vertical Cellar Sales** which allows members to complete vintages of their favorite wines from Pinot Noir, Sauvignon Blanc, Semi Sweet Riesling & Chardonnay series. We are happy to make your cellars full, allowing us more room in our cellars for each new vintage where we hold back cases!

Several members took advantage of **Private Vineyard Tours & Private Small Plates**. Last date for Vineyard Tours this year is a function of the weather. Please call to reserve a spot. Private Small Plates continue on a limited basis throughout the winter. Contact us to discuss a date & I'll design a menu for you & your party in front of the fireplace.

**10/27/18 Fall Release Pickup Party!** Special pre release tasting, club pickup, recipe & appetizers from Laurentide!

If you are a shipper, we will continue to honor a **FLAT RATE for 2018 at \$18 only for 6 & 12 pack LLWC members for the Fall LLWC shipments**. Laurentide will absorb the considerable remainder of the cost of shipping.

We thank you in advance for your patience in getting the literally hundreds of shipping boxes out the door **starting 10/29/2018!** If you are scheduled for a pickup but do not pick up your wine, it will be shipped out by **11/30/18**.

Please Note: Any other shipments beside LLWC releases will retain their standard rates.

**Retention Winner: Melani Rice** Come in to Laurentide by **4/27/19** & your prize awaits! Thank you for being a long-term member of the LLWC!

## At Laurentide & Beyond

Please check out our new website which is chock full of information including our recipes, event calendar, staff bios, photos, festivals to ordering wine online from a secure website. Now, you don't have to be on Facebook to find out what is going on! Just visit [www.laurentidewinery.com](http://www.laurentidewinery.com) & click the **Contact** tab if you ever have questions!

New at Laurentide this summer: **Artisanal Cheese Flights**. If you love cheese with your wine, we have 4 excellent flights that you may purchase to enjoy at our tables with a glass of wine or to take to your next adventure. Peruse our Cheese book & choose a couple of snacks to make it a picnic for here or to go.

See you next summer at the **Westside Farmers Market** in Ann Arbor as we just ended our 4<sup>th</sup> summer selling wine as a market vendor. We thank all our friends that stopped by for a great buy!

Save the date: **12/9/18** for a vertical tasting of our Rieslings at **Michigan By the Bottle (MBTB) in Auburn Hills**.

We continue to be a very active partner with many of our wines on their shelves at the same price points.

Consider **The Premium Club** & enjoy **Reserve Meritage 2017 & Reserve Chardonnay 2017!** This is separate from the standard LLWC & is comprised of 1 annual shipment in December of oaked premium wines. Please inquire for more information & about the benefits of joining!

**Lastly & with great pride, we can finally announce that we are licensed to be a featured winery at VinBar in downtown Ann Arbor with original owners Black Star Farms effective 10/5/18! We are extremely happy to be working with their team & designing wine events at our new "down south" locale! Look for Wine Down Wednesdays with William, to meet & greet, sip & savor!**

**Thank You** for your many kinds reviews on Google, FB & Trip Advisor this year & sharing your club experiences with friends. Please keep on reviewing, clicking & liking...

**Cheers & one more Thank You for reading! Susan & William Braymer, owners Laurentide Winery**