

LLWC Fall 2019 Newsletter

Club Wine

Thank you for being an “ExpLaurentide” member- willing to explore new wines and new blends, boldly going where no wine has gone before! The wines included in this pre release harken to our roots (no pun intended), the backbone and fundamentals of Laurentide philosophy as we present noble vinifera grapes and our signature blend planted, grown and expressed as Leelanau fruit.

This fall, our 13th club release will offer 3 wines to our members:

Chardonnay 2018 (unoaked), Riesling 2018 (dry) Gold Winner and Emergence White 2018

This means DRY ONLY will receive the 1st 2 wines and NO PREFERENCE will receive all 3 wines evenly divided.

From Susan’s Laurentide tasting desk:

Chardonnay 2018

When our Chardonnay’s rock, they rock. This one will roll you over and then some. The Chardonnay varietal is not known for excessive nose notes but 2018 is out of the ordinary. Youthful, ripe and fresh apples and pineapple nose, with perhaps some citrus like tangerine and mandarin orange. There is a hint of a floral perfume, slight prickle in the mouth feel and an acidic breadiness. Very dry with no residual sugar, I find limestone and a touch of earth rounds out the mouth and of course, this is our stainless Chardonnay so there are no oak touches to interfere with the fruit components. Drinking smooth now, this will have some longevity. Pure “French” Chablis crisp style with a New World Leelanau nose.

Riesling 2018

Already a Gold winner at the Michigan State 2019 wine competition, this Riesling is destined for great things. Classic dry Riesling in the green hock, expect the best from this release. (Bill thinks it tastes similar to our Best of Show 2011 Riesling...) Nose is reminiscent of fresh cut peaches. Aromatic and elegant with soft citrus, there seems a slight effervescent dance on the tongue.

Emergence White 2018

This vintage blend of Riesling, Pinot Gris and Chardonnay is a lovely light straw color. Delicate nose, beautiful hint of orange and pineapple tropical notes, hints of Muscat, honeysuckle, and perfume. Clean, bright, refreshing acid but balanced and very food friendly, another great house white to share with family.

Weather/Vineyards

Although a very cold winter with temperatures that hit southern state vineyards extremely hard, our location was moderated by the big Lake. We survived the wet spring and moderate summer, saved again by the sun late September and October. Even so, harvest is always a nail biter. Rain, cold weather, pests, disease pressure, manpower, all factor into how well it can go. Harvest 2019, our 10th, is almost complete and we are happy to announce that so far, so good. We have pulled the Pinot Noir, the Pinot Gris, the Sauvignon Blanc, the Chardonnay, the Merlot and Cabernet Franc. Riesling is still on the vines waiting for another window of opportunity. The tonnage is good and the chemistry is surprisingly on target so we are pleased. The proof however awaits, as always, in the bottle.

Club Happenings

October 27th, Sunday is our pickup party and official release date. We will have tastes of the 3 releases and nibbles all day in the tasting room.

Wine Shipping will commence **October 28th!**

We honor a flat rate of \$10 for 6 packs and a flat rate of \$15 for 12 packs for the rest of 2019 club shipments! We will not be supporting 4 pack variable rate club shipments after this fall, converting to flat rate 6 packs. Laurentide picks up the balance of the cost allowing our LLWC members to spend their dollars on wine not shipping.

Special Note: The October Wine of the Month is our Reserve Meritage 2017. Piggyback a 4 pack onto your 6 shipper and add 2 more wines to make a case shipped for \$15. This is ONLY for the adding onto the club wines. Let me know if you want to upgrade to a 12 pack before shipping starts October 28th!

If you do not pick up your wine as scheduled, you will be billed and it will be shipped out by 11/30/19 unless you have made prior arrangements.

Retention Winner: Norman Bistodeau you are the FALL 2019 winner! Stop in Laurentide by 11/30/19 & your prize awaits. Thank you for being a long-term member of the LLWC!

Save The Date: Premium Club pickups start December 2019. If you love your oaked premium white and red wines, this is the club for you to save big. This year PC Club will feature **Reserve Meritage 2018 AND Fume Blanc 2018!**

At Laurentide & Beyond

We have started **Fall in Fridays Sip and Supper Series** fixed prix and menu in October and continues through most of November. See pictures and the menu on line. Feedback has been excellent and requests for a similar **Spring Sip and Supper Series** have been duly noted! Get tickets on line and enjoy your weekend up north or just have a great Friday date night at Laurentide with a 4 course wine paired meal. Artisanal cheese has been a great hit at Laurentide. **Wine Not Wine Down Wednesdays** feature ½ price on our cheese flights with a purchase of a glass of wine. This special ran all summer and finishes this October. We’ll restart in the spring.

Last call for the following vintages: **Pinot Gris 2017, Pinot Noir Rose 2018, Reserve Chardonnay 2016 and Bubble de Bubble 2018.**

First call for a brand-new wine, our **Bubble de Bubble Cerise**, a slightly fizzy, slightly sweet Cherry wine that will delight, just in time for the holidays. Can’t visit us in person but once a year? Then visit us anytime online! Place a wine order for any wines on our current menu online and if the total is **\$160 or more, you receive free shipping and packaging!**

We continue a great relationship with **Zingerman’s Roadhouse**. Look for meet and greets coming this fall and winter. Another new partner is **Zingerman’s Creamery** which carries several of our wines and will be co hosting several events with us in December, February and April. **Martha’s Leelanau Table** in Suttons Bay is also featuring our Emergence. Check out **Michigan By the Bottle (MBTB) in Auburn Hills** as we continue to be an active partner with many of our wines on the shelves. We will have a Wine Dinner late in the year so keep an eye out for the announcement and reserve your spot quickly as they sell out.

Keep up to date on ALL we do on our website, www.laurentidewinery.com or on FB. Please keep reviewing, clicking & liking on Google, FB & Trip Advisor. Your Laurentide Lovers advocacy truly matters!

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