

## Spring 2019 LLWC Newsletter

### Club Wine

We commend and thank you for being part of a club of people that like to expand their horizons based on the experience you have had in the past at Laurentide and trust us to provide you with wines that are delicious and exciting to open in the near and far future! Every vintage is a novel experiment, if not a new wine outright, and it is always our mission to produce wines that stylistically match your expectations of Laurentide wine as well as meet the typicity of the varietal. This spring, our 11<sup>th</sup> club release will again offer 3 wines to our members:

#### **Sauvignon Blanc 2018, Pinot Gris 2018 and Bubble de Bubble 2018!**

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

*From Susan's tasting desk:*

#### **Laurentide Sauvignon Blanc 2018**

*Our 8<sup>th</sup> estate Sauvignon Blanc vintage for our flagship wine at Laurentide. This vintage incorporates 2 blocks of S. Blanc with the younger finally exerting some primary influence on the flavor profile. So, the 1<sup>st</sup> words out of my mouth: HOLY CROW! This is the S Blanc for S Blanc lovers. All others, move away. The S Blanc you may have been waiting for has arrived. The typicity will astound you once you get around the nose which will blow you away. Try not to just use this as perfume folks, it belongs swirling in your glass around and around so it can breathe and breathe. Intense, young monster wine with just a little bottle shock so be patient and you will be rewarded. As the nose evolves, you will be treated to symphony of aromas. Please sit down. Herbal, fresh grass, spring green lemongrass and mint, fennel GOOSEBERRY! kumquat and honeydew, the most "berry" like S Blanc we've produced. No grapefruit in sight. Floral notes like elderflower (can you say St Germaine?) linger in the background as do a bit of wet forest floor. The mouth has well tempered acidity and balance, and some limestone notes. A hybrid New Zealand, Sancerre and Northern Michigan mélange, our unique contribution to the S blanc nation. High quality and great ripeness, however a very protracted cool 2018 spring affected yield quantities so you know what that means folks. Big wine, savage white. And the finish? Still there, still there, still there....*

#### **Laurentide Pinot Gris 2018**

*Our most awarded varietal at Laurentide for the past 9 vintages and 2018 will be no exception. When I ponder past vintages, this one seems to me most similar to the 2016 however with a lovely hint of color from the ripe mauve skins. Lovely to look at in your glass and intriguing aromas that smacks 1<sup>st</sup> of honey and dominant floral elements, followed by some spice and juniper notes in the nose. Mouth feel is dry apple fresh fruit, perhaps Asian pear with that honeysuckle/Lily of the Valley component. This is moderate acid and body weight wine, and as usual for Laurentide very mouthwatering and satisfying. This is classic New World, cool climate Pinot Gris- not a Grigio in sight! Drink early, soon and quick for this is too good to last for long. My crystal ball predicts future precious metal.*

#### **Laurentide Bubble de Bubble 2018**

*Our 2<sup>nd</sup> vintage and we repeat because 2017 was so well received! Love the frisson of bubbles in a stelvin screw cap with a sexy flirty slightly sweet Chardonnay? Then you'll love this one as well. Produced just a hint drier than the 2017, please note as well that wines drink drier with bubbles in them. We divided our Chardonnay harvest to produce the stainless 2018 and then the bubble so you'll note a lot of similarities. Sweetness does alter the way that flavors are expressed however and an intensity of the fruit notes will be obvious. Have fun and enjoy BdB as an everyday sparkler. Be creative and incorporate Laurentide bubble wine into one of kind drink concoctions or served tall over ice. No pinkie in the air and don't worry about that cap. You'll finish the bottle.*

### Weather/Vineyards

Where to Start? It is Spring we believe but Mother Nature is taking her time! So far, all is normal and slow, which is good. The last thing wanted is an early Spring because then there is the looming disaster of FROST. Never ever good. Our red planting continues to amaze with the intensity of its growth. Our 2<sup>nd</sup> Sauvignon Blanc block is also doing quite well and supports production of our flagship wine. Schedule a vineyard tour to see for yourself! Our tasting room meadow vineyard is slowly coming into fruition and we hope to get a small harvest for a dessert style wine this year. Being at such a lower elevation than our main vineyard as well as being subject to road salt really makes those vines struggle but we have hopes for success this fall!

### Club Happenings

**APRIL 28<sup>th</sup>**, 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 **APRIL 29<sup>th</sup>**! Each year we modify the club rules and adjust shipping prices to both simplify & grant the best deal in shipping for our very important club members. This spring we start to offer 6 and 12 pack shipping only, as we slowly wean from 4 pack membership. We hope you understand that with the flat rate of shipping that we'd rather, and we are sure you would rather, have your dollars spent on wine NOT shipping.

**Therefore, for 2019, we honor a flat rate of \$10 for 6 packs and a flat rate of \$15 for 12 packs!**

This is truly a GREAT saving for you on shipping. Laurentide will absorb the considerable remainder of the cost of shipping and packaging. If you do not pick up your wine as scheduled, you will be billed and it will be shipped out by 5/31/19 unless you have made prior arrangements.

**Note #1:** Any other shipments besides LLWC releases will retain their standard rates.

**Note #2:** I have finally found a way for ACTIVE members to order wine on line <https://laurentidewinery.com/wine.asp> and to automatically receive their 15% LLWC discount. Your email will identify you as active in my master list.

**Note #3:** Lastly, we are trying out a special promotion for shipping. Therefore, we have some big news:

**Any online wine order you place greater than \$160 triggers free shipping and packaging.**

**Retention Winner: Kathy Ratcliff**, you are the spring 2019 winner! Stop in Laurentide by 10/26/19 & your prize awaits. Thank you for being a long-term member of the LLWC!

**Save The Date:** The entire month of August is again set aside for Vertical Library Wine Sales for club members so schedule your visit to the tasting room to pick up your favorite library vintages from our cellar.

### At Laurentide & Beyond

Artisanal cheese continues to be a great hit at Laurentide. Look for special seasonal cheese specials. Right now, we have a wonderful Allium cheese round imported from Washington state as a special limited spring offering in our Picnic Pack. Stop by Tuesdays for **Tapas Tuesdays** this summer for house made mini selections to tantalize your taste buds paired with wine flights. We'll be adding some interesting wine drinks to our summer menu and look forward to sharing the Laurentide edible garden and incorporating the fruits of our labor in foods and drinks. **Wine Not**

**Wine Down Wednesdays** will have special prices on wine and cheese. Stop in midweek this summer and have a happy hour with us.

We continue a great relationship with Zingerman's Roadhouse. Check out our upcoming dinner on May 22 for a southeast Michigan treat. 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'll continue our presence at the **Westside Farmers Market** in Ann Arbor on a monthly basis this summer so as with ALL that's going on at Laurentide keep up to date on our website, [www.laurentidewinery.com](http://www.laurentidewinery.com) or on FB.

Lastly, please keep reviewing, clicking & liking on Google, FB & Trip Advisor. Your Laurentide Lovers advocacy truly matters in helping spread the word about our family owned business.