

LLWC Members Spring 2016 Release & Newsletter

Dear Members,

Here is a synopsis of what is going on in the vineyards, tasting room and specifically your Spring 2016 Laurentide Winery club release.

Wine

Emergence White 2014! Our 4th vintage of Emergence and it seems to just keep getting better. This lovely blend of Chardonnay, Pinot Gris and Riesling at about 1.5% residual sugar makes it a Semi Dry wine. We just released this Gold winner in the tasting room and feel it is perfect accompaniment with soft cheeses and crackers, wine biscuits or bread. We recently paired Emergence White at our Wine into Warmth charity event using a selection of Zingerman's cheeses including Detroit Street Brick, Pimento, City Goat, and Manchester. Simply heaven!

Our 5th Sauvignon Blanc vintage! Every vintage varies especially as the vines grow into maturity and each is of course compared to its predecessors. This vintage is a ripe complex blend, the basic elements of the Sauvignon Blanc grape still emerging from production. We feel softer acid and tropical fruit hints with less grass and grapefruit when contrasted with the estate Sauvignon Blanc 2014. We are proud to offer it as part of the 2016 Spring Club release. The Sauvignon Blanc 2015 is made with grapes from Washington state used to supplement our harvest. Because we supplemented our harvest, we were able to make more of this wonderful varietal and therefore not be so constricted in its availability to our entire customer base. We hope you enjoy it as featured in the unique Laurentide Wine Club Spring recipe paired with Mahi Mahi.

Weather:

2015/2016 winter has been long but not extreme to date (fingers still crossed!) Although we seem to have had March and April mixed up here in the north and elsewhere in the state, the vines are still pretty dormant and oblivious to the weird temperature swings. We are just starting to plan pruning but are in a serious waiting game right now trying to maximize bud retention verses length of growing season. All together now- NO SPRING FROSTS!

Vineyards:

Behind the scenes, the main vineyards off of French road are always in a process of planting and replanting. This spring however we are finally able to plant the front meadow of the tasting property! Ground preparation was done in 2015 and we are super excited. This is about a 1/2 acre vineyard plot which will be planted primarily with Vignoles varietal which we hope to use in future years for a premium dessert wine. The meadow vineyard will be a lovely stroll around for our customers, a great teaching tool for everyone and we all hope to delight in this tiny Eden.

More:

We try to keep the club selections different each release in order to satisfy all our members various likes and preferences. Did you know you can tell us DRY only or NEVER Red or No preference. DRY only will ensure that you only get less than 1.0 % residual sugar in your release. No preference is obvious and we feel best exemplifies the point of being in the wine club- trying all types of wines and sharing them with friends to expand your palate. If you'd like to change your preferences OR need more wine to piggyback your order, inform us early so we will update your profile and order in time!

This is our 5th club release. Special thanks to those members who have retained active membership since our inception in Spring 2014! We are planning on a fun "retention raffle" for both 2 year members and 1 year members. Basically, we are putting your names in a hat and 2 times a year, pulling out a name of a club member. The winner will receive a special thank you from Laurentide including gifts like private tours of the main vineyard, private food and wine small plates or free tickets to LPVA events. Details to follow!

We will let you know about the Annual Members Only Club Event still being planned for the summer months. Spoiler alert- it hopefully will have an element of Olive oil involved...

Lastly:

We appreciate your support through the early years of our Club's inception and really hope to see you ALL at the tasting room this summer fall and beyond. Please like us on Face book to keep abreast of all the many activities we have going on at the tasting room and across the state including monthly updates of where to find our wine if you can't make it up north. Remember as club members, we do honor your club discount for shipping anytime- just email or call and we will be sure to give you that 15% off!

Thank you from Susan & Bill Braymer, owners Laurentide Winery