

## Laleure Newsletter



### Laleure New Hours

Thursday and Friday 4-8 or later

Saturday 12-5

### Message from Laleure

Rich and the staff at Laleure have worked hard to rearrange the winery visiting area to make your visit comfortable and safe. Our seating areas, both indoors and out, give safe distance between visiting parties. We hope you will continue to visit!

In an effort to maintain the safest environment for our customers we have temporarily suspended our formal music schedule. We just felt that offering music, and in turn having large crowds, is not in the best spirit of defeating the COVID virus. That being said, we do hope that our customers stop by and experience a safe friendly place to drink a glass of wine. We appreciate your continued support through these difficult times. We also offer wine carryout for your convenience.

Earlier this fall we had a fun OPEN mic experience on Thursday evenings. We continue to offer musicians and artists the opportunity to entertain us on Thursday evenings, however in a fairly informal manner. Just show up and we'll set you up to perform.

### Events

- Laleure hosted a pinot noir vertical October 23rd. Our participants got to check out Laleure Pinot's from our library collection and selected barrels. We sampled 2008, 09, 10, 11, 12, , 13, 16, and 17 vintages, discussed each wine in depth, and collected our notes to share. Amazing fun, comparing the vintage growing, picking, and processing aspects and relating them to nose, fruit characteristics, tannins, body, and so much more.
- We will have another vertical featuring our chardonnay vintages, again from our library collection, select barrels, and comparing American and French oak types, harvest & fruit conditions, fermenting processing, as well as the move for Laleure to sur lie barrel fermentation. If you would like to join us for this event, pre-registration is required. The fee is \$110 for a couple or pair, or \$70 for an individual. The fee includes a bottle of your favorite Laleure Chardonnay currently offered for sale, as well as an individual complimentary cheese and cracker platter. Please contact us early if you wish to attend, the registration is very limited to make this a special experience, and based on the pinot experience, is expected to sellout quickly. Event will be Friday evening November 20, 6:30-8:00 pm.
- We expect to add more verticals. Feel free to give us your thoughts!

### News from the winery

Our latest release includes our recently bottled 2011 Pinot Noir. Yes, a pinot that old, and we believe you will love it. It was the favorite of the wines tasted and discussed at the recent Pinot Noir Vertical

### News from the vineyard

Wow, what a great harvest for Laleure. Despite getting off to a slow start during the cool spring, we had a warm and dry close to the growing season. This allowed for wonderful conditions to mature the grapes without loss of quality to mold or rot. All the grapes are safely in at this point, and almost finished with primary fermentation.

**Laleure Vineyards** started growing grapes in Parkman, Ohio in 1997. Laleure is a small boutique winery dedicated to producing high quality wines made primarily from vinifera grapes grown on the property. The varietals offered include Chardonnay, Pinot Noir, Cabernet franc Riesling, Vignoles, Chambourcin as well as red and white blends.

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