

Welcome to the Laleure Vineyards 2025 season



Musings from the vintner

This year Laleure celebrates it's 27th harvest. My how time flies. I had to check back to the old notebooks to confirm that in 1999 we did indeed have enough grapes to make some small quantities of wine from the grapes we planted in 1997, which were Vignoles, Bianca, Chardonnay, and Pinot noir. In 1999 the Vignoles was the most prolific, and it continues to produce consistently and with little problems. Of course, since the early years we planted more varietals, including Riesling, Chambourcin, Cabernet franc, and Sauvignon blanc.

At Laleure we use very traditional grape growing and winemaking processes. In growing we use lots of labor to tend the vines and pick the grapes. We make every attempt to minimize pesticides, insecticides, and chemical weed killers. Complete elimination of these non-natural chemicals in the vineyard is however elusive in our climate, particularly in warm rainy periods. In the winery we are lucky to have a naturally cool wine cellar which is in part underground and stays cool from the floor which transmits the coolness from the earth. We don't have expensive and power consuming cooling units but rather rely on mother earth to help us stay cool. Recently we developed a cooling water recycling system that cools the vessels by pumping water through an outside radiator during the cool evenings and nights. The water returns significantly

cooler allowing for better control of fermentation tank temperatures. Our philosophy is based on simplicity. And if great wine could be made for many centuries using basic processes, why can't we?

So how are we doing? The 2024 harvest was one of our best ever. By best I'm mostly referring to the quality of the fruit. The amount of grapes allowed to grow, in combination with enough warmth over the summer, and the timing of the rainy days not taking place during harvest all worked so well together. In fact the cabernet franc was so robust that we decided to try using the appassimento process for a portion of the grapes. This process, which is basically drying of the grapes, can make some wonderful tasting wines. With the completion of our chapel building which was constructed originally to dry corn we were able to dry the grapes in ambient weather conditions. The wine from this process is still in a tank and is tasting great. Our other wines are also tasting quite well, again as a result of being able to let them hang long to develop flavors, sugars, and lower the acid level.

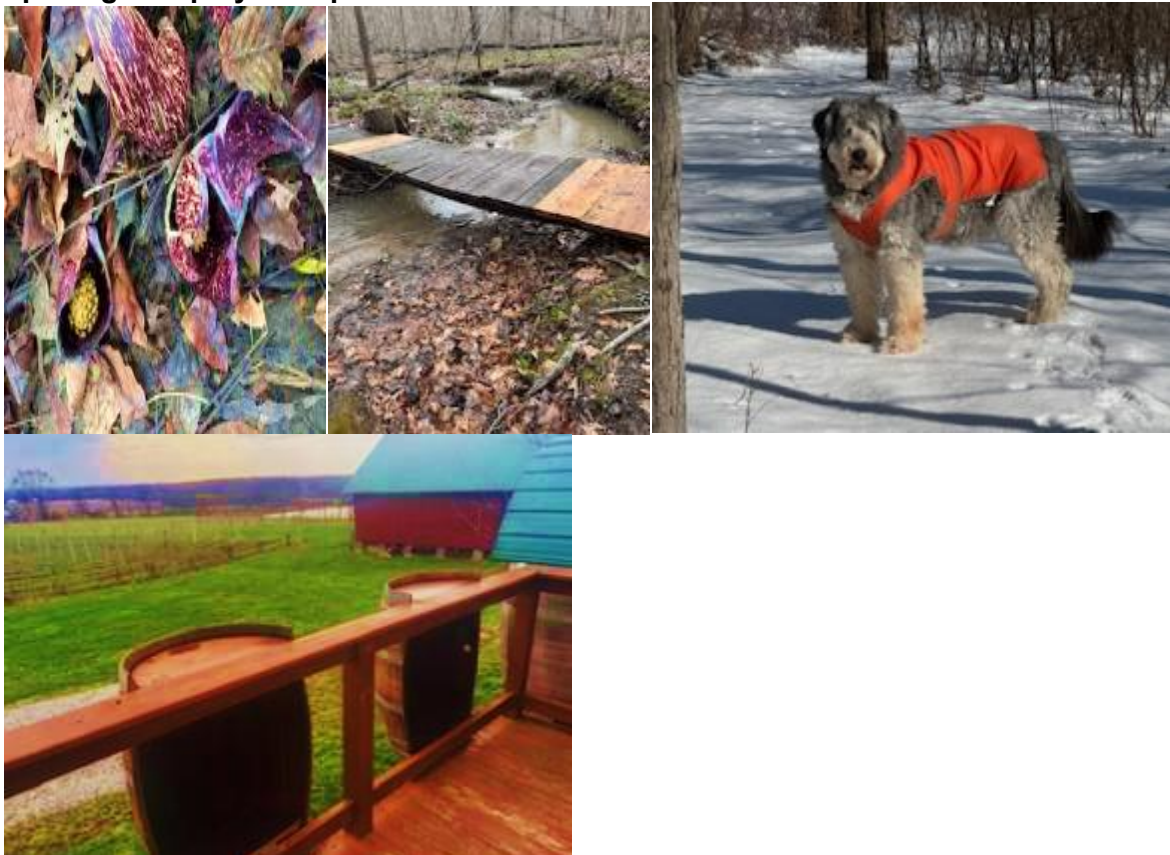
Happenings at Laleure

Event details are included on our webpage www.laleurevineyards.com/events.php

Grand opening for the season

Laleure will celebrate the 2025 opening on Saturday April 5. We have wine glass charms for each guest.

We will also be open on April 3 & 4 from 12-6 as we prepare the final touches for opening. Stop by for a preview or for wine!



Wildflower Walks

Saturdays April 19 and 26 - Hike the Laleure Woods. The hikes follow the 2.7 mile "Nine Bridges" trail located on the property at Laleure Vineyards on Saturday mornings at 10:30. Reservations required, see website under events tab

Band Practice

Friday April 18 the Hiram Stumblers will kick back at Laleure to try new stuff, practice some old favorites, and just have fun. Bluegrass music lovers are welcome to join the fun for this informal event.

It's Max's Birthday

Our Max is turning 11. Celebrate with us on Saturday afternoon May 17. Bring your pooch (outside please)

Max is one of the last remaining "Markko" dogs. Laleure had been given the gift of man's best friend by Arnie at Markko Vineyards for many years. Max is the last of 6 Markko dogs at Laleure, in the line of Ries, Chardonnay, Charlie Boy, Riesel, Merlin (son of our Riesel) and finally Max. His name is short for Maximilian, after the main character in my go to movie when I want to kick back - A Good Year. Great wine movie.

Laleure Wine Club

Members of the Laleure Wine Club are invited to a special cellar tasting on Saturday afternoon April 19. At Laleure we routinely check our bottled, barreled, and tank wines to see how they are progressing. This is your opportunity to head back to the cellar with the winemaker to check out a number of wines and give us your thoughts. Early in the year is also an excellent time to renew your wine club membership if it has expired in order to take full advantage of the opportunities it affords, or a great time to join the club and check out some "in the cellar" wines. Talk to us at the counter to find out more about wine club membership advantages.

Friday Nights Music

[Swap Meet](#) June 6

[Joe Fritz](#) June 13

[The Hiram Stumblers](#) June 20 (7:00)

[Ruby Mountain Soul](#) June 27

[Pickle Milk Old String Band](#) July 11

[Hickory Rockers](#) July 18

[Rock Salt & Nails](#) July 25

[Andrew Bonnis](#) August 15

[The Hiram Stumblers](#) August 22 (7:00)

[Ruby Mountain Soul](#) September 5

[Swap Meet](#) September 12

[Hey Mavis](#) September 19

Saturday afternoon music

To be announced. Generally on Saturdays 1:30-4.

New Wine releases coming in early 2025

- 2016 Cabernet franc Reserve
- 2023 Vignoles
- 2024 Sauvignon blanc

Laleure Vineyards & Winery is located at
17335 Nash Rd. / Route 88
Parkman, OH 44080
Phone 440 548 5120

Check our website for latest news - www.laleure.com

Please follow Laleure on [Laleure Facebook](#) and [Laleure Instagram](#) to catch the latest news and events from Laleure