

This is your chance to ask as many questions as possible, and immerse yourself in the day-to-day of winemaking. Don't know about malolactic fermentation? Barb Lauterbach will open a currently fermenting barrel and let you listen to the snap, crackle and pop of the process. Never experienced blending trials? Stew Lauterbach will walk around to a few unblended barrels, syringe-squeeze samples into your glass, and explain how winemakers decide what percentages of what varietals go into each wine. The two have learned everything they know about making a passion project successful through community courses and trial-and-error. Chances are if you have a question about something, they've had to answer that same question for themselves at one point. Don't limit yourself to the wine flight. Taste and experiment with everything this kind couple has to offer.

**WHAT TO TRY:** A recent visit featured Lauterbach Cellars' 2013 Late Harvest Syrah — their first late harvest vintage. According to Stew, the Syrah in 2013 was so plentiful, they had enough to let a few vines hang past harvest. Letting the grapes grow through most of November, they developed a richer, full-bodied flavor — perfect for a dense “dessert-style” wine. But to their pleasure — and to the pleasure of those who may not fancy dessert wines — the Late Harvest Syrah has enough savory spices and hearty tannins to balance out the bold fruit flavors and residual sugars. One could easily drink this wine alone or with a good meal.

**INSIDE INFO:** Sparkling Rouge — the latest experiment in Lauterbach Cellars. It's the couple's first attempt at a sparkling wine, and they've utilized the saignée of their Pinot Noir to create it.