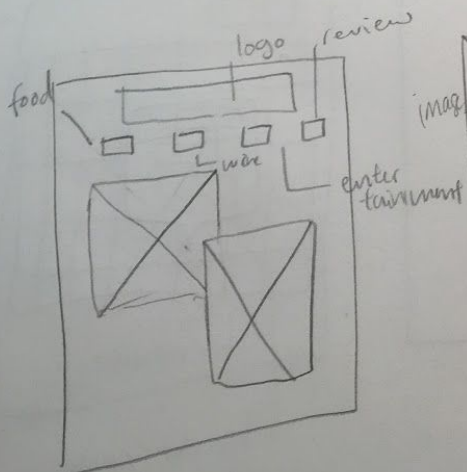
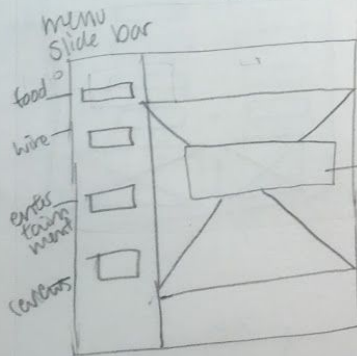
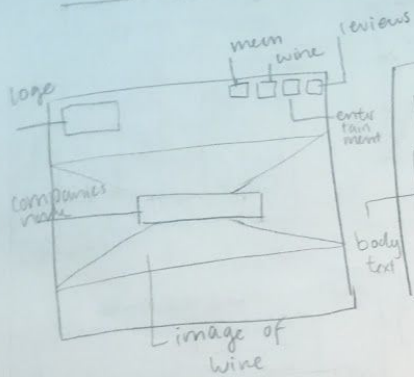
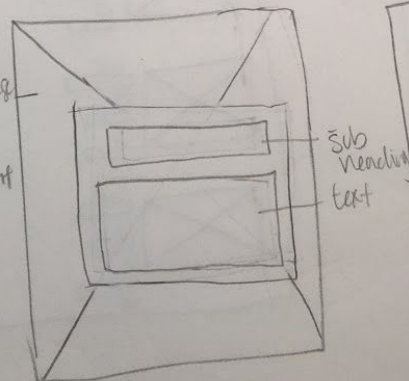
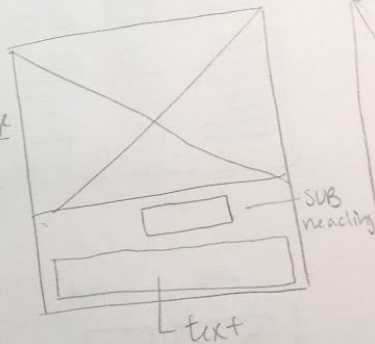
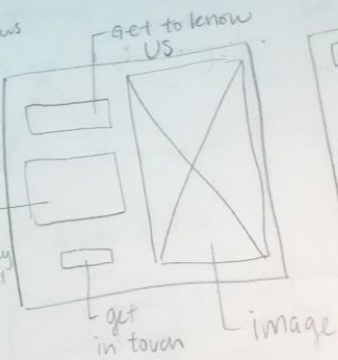


RWD Web Design Pages

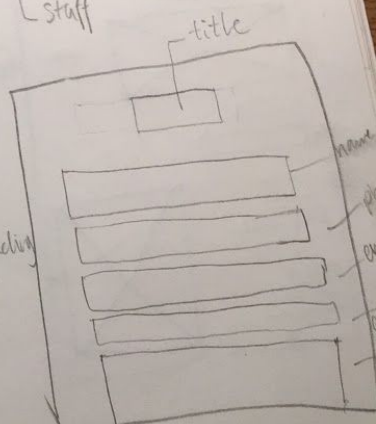
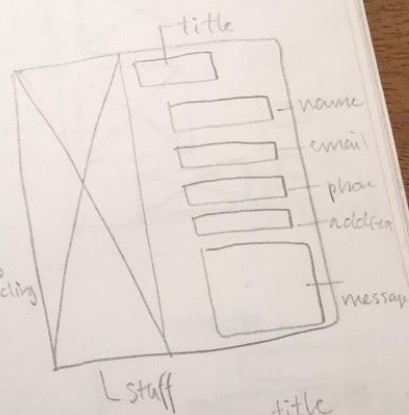
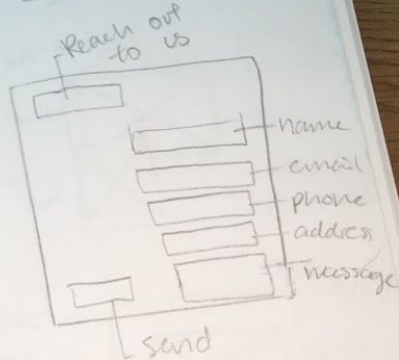
INTRO PAGE



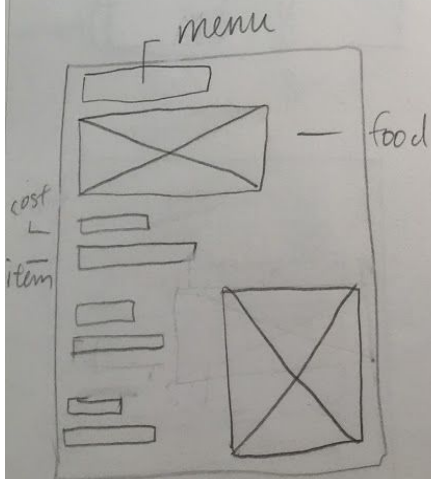
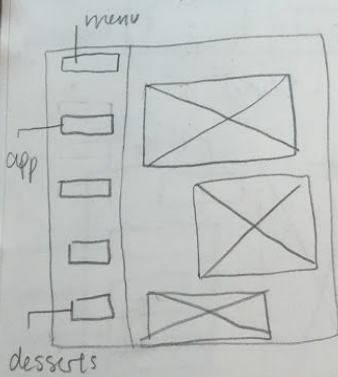
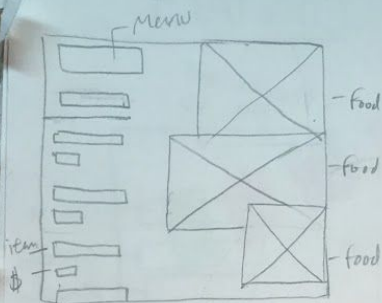
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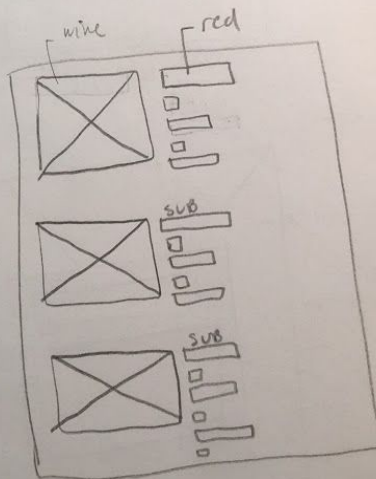
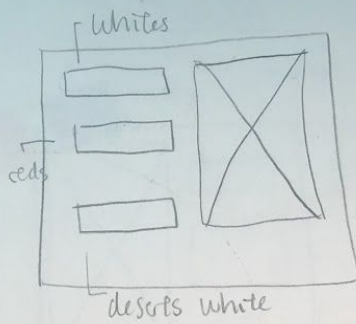
CONTACT



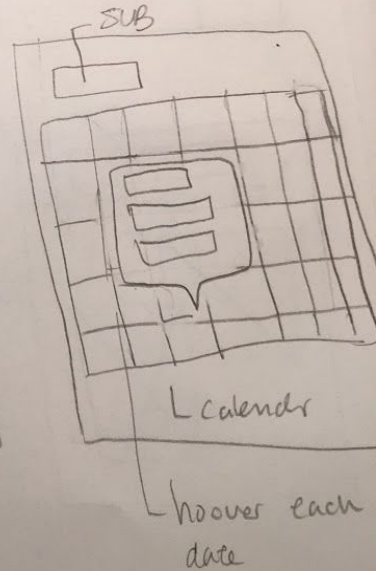
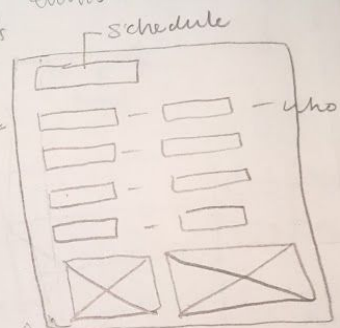
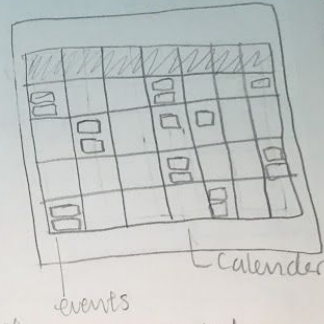
Food



Wine



Entertainment



Homepage:

- Intro page primarily
- Navigation bar with logo and links to other 4-5 webpages
- Logo overlayed on photo of wine
- Minimal information on history and wine

Menu:

- **Food**
 - List format
 - With pictures of food with float: right
 - Clear hierarchy between the product, price and sub-info
 - Open and breathable feel to not make viewer feel overwhelmed
- **Wine**
 - Mutual treatment
 - Maintain clean look with image of wine next to menu products
 - Possible a buy now button?
 - Boxes to separate content more equally and make it more visually appealing

Entertainment:

- Calendar?
 - Acts, Clients, etc.
 - Hover animation?
- List format
- Similar to list format for menu's
- Organized with rule lines?
- Overlay boxes and play with animations
- Date and act with hover?

About Us

- Image of location
- History
- Info on winery
- Picture of wine bottles
- Get in touch

Contact

- Reach out to us!
- Text box for message?
- Type dominant page



Info

Off the Vine

Main Season:

Wednesday: Noon-4:00pm

Thursday: Noon-8:00pm

Friday: Noon-10:00pm

Saturday: Noon-10:00pm

Sunday: Noon-5:00pm

Experience the Winery & Vineyards

Off the Vine is a boutique winery featuring handcrafted, award-winning wines served in an old world setting. Stop by and spend a little time in our cozy cantina! Try our wonderful food items, paired with your favorite Off the Vine wine and enjoy our inviting atmosphere. Ask any of our wine servers about the wines, upcoming events, or new wine releases. We will be waiting to assist you and make your visit to Off the Vine special.

With a large group or bus tour? We take pride in making your visit to Off the Vine a personalized experience. So that we may spend an appropriate amount of time assisting each and every one of our valued customers, we ask that you please call ahead to ensure we have the staff and seating available to accommodate all of your guests.

Johnson Family Vineyard History

In 1944, Cosmo Anthony Johnson owned and operated a small winery in Ashtabula, Ohio, serving the local area with wine and fresh pressed juice. As wine consumption in America declined, and beer came into favor, he closed the winery and went to work for the New York Central Railroad. In 1957, having his fill of working for someone else, he started a small railroad construction company. He asked his son and daughter-in-law, Larry & Ida, to join the company in 1962. By the mid 70's, Larry's sons and nephews began working in the railroad industry.

One day in 1974, on the way back from work, Cosmo directed his grandson Larry Jr. to jump the fence surrounding the Burkholder farm and pick some fresh grapes. This small event brought the dream of this winery to our family. In 1991, Larry Jr. read in the paper that a grape farm was being auctioned. He recognized it as the same farmland where he had jumped the fence to grab a cluster of grapes with his grandfather. On the following weekend the family gathered at the auction and with one giant leap of faith bought the farm.

Since 2002 the dream of owning a winery has become Larry Jr's. and his wife Kim's reality. This event tied the generations back together.

"We dedicate, in our grandfather's memory, Off the Vine. Just as important and influential in our families' lives are our parents, Larry & Ida Laurello. They continue to own and operate Delta Railroad Construction, Inc. Both have been instrumental in bringing about the dream of the winery." They can be found periodically sipping wine on the weekends with family & friends.

Wholesale Wine

Interested in carrying Off the Vine wines in your restaurant, grocery, or wine specialty store? Contact us by completing the form below and our director of sales will contact you regarding your inquiry.

Contact Name:

Email:

Phone #:

Business Name:

Address:

City:

State:

Zip Code:

Comments:

Wines

The Reds

Chambourcin 2013 (Estate) Limited

Has been 9 years since we have bottled this hybrid. Best we have ever produced. Nice white pepper notes in the nose and the finish with mid black cherry undertones.

To go: **\$14.99**

Cabernet Franc 2013 (Grand River Valley)

Bold cherry and raspberry flavors mingle with spicy black pepper notes and balanced amount of French Oak. This wine was aged in half new and half used French Oak for ten months.

To go: **\$24.99**

Cosmo (American) Super Tuscan Red Blend

Cosmo is our family's Super Tuscan Style house red. Medium-bodied with aromas of dark chocolate and dried red fruit. Soft and silky in the mouth with tempered flavors of candied cherry. Sangiovese 75%, Merlot 25%.

To go: **\$19.99**

Rodavi (American) Red Blend

Intense flavors of raspberries and black currant are supported by firm tannins and toasty oak. Deeply satisfying. Merlot 50%, Cabernet Franc 50%

To go: **\$19.99**

Pinot Noir 2012 Single Barrel Reserve

Seductive aromas of spring strawberry and black tea. Notes of red licorice and tobacco leaf in the mouth. Delicate, with escalating mouth feel and texture and good tannin structure. Long finish of earth and strawberry preserves.

To go: **\$29.99**

CASK 1014 (Grand River Valley) Limited

Aged in French Oak. This continual red blend of Cabernet Franc and Cabernet Sauvignon has bold, black cherry and currant flavors with a hint of black pepper notes. Nice tannin structure will allow this wine to age beautifully.

To go: **\$29.99**

Cabernet Sauvignon 2012 (Grand River Valley) Reserve

Aged in French Oak. Aromas and flavor of ripe black current and plum. This rich, full-bodied wine is well structured and will age nicely.

To go: **\$34.99**

Naso Rosso Semi-Sweet Red

Luscious and grapey, rich and structured at the same time. Concord + Cabernet Franc

To go: **\$9.99**

The Whites

Josephine 2012 (Grand River Valley)

Luscious aroma of Key Lime zest. Flavors of crushed red apple and mandarin. Lively and enjoyable acid-tartness and a round, persistent finish-with snap! Viognier 50%, Chardonnay 50%

To go: **\$16.99**

Pinot Grigio 2013 (Grand River Valley)

Vibrant acidity on the front of the palate opens up to creamy grapefruit and tropical pineapple flavors. A touch of sweetness carries the fruit flavors to every corner of your mouth.

To go: **\$16.99**

Riesling Off-Dry 2013 (Grand River Valley)

Snappy crisp aromas of green apple and juicy pear. Soft flavors of white peach and zesty lemon-lime with a firm acid backbone. A long finish with only the slightest hint of sweetness.

To go: **\$16.99**

Illuminata 2013 (Grand River Valley)

Off-dry with aromas of white peach, white nectarine and roses. Flavors of lemon-lime and green apple with a nice acidity. Long finish with a slight hint of sweetness. 35% Riesling, 35% Gewürztraminer, 30% Muscat Blanc

To go: **\$16.99**

Connie's Blush Semi-Sweet Rosé

Flavors of ripe summertime strawberry and juicy candied cherry. Pink Catawba + Vidal

To go: **\$9.99**

Naso Bianco Semi-Sweet White

A floral and slightly honeyed nose. Flavors of lemonade and ripe apple. Vidal + Niagara + Riesling

To go: **\$9.99**

Dessert Wines

Sweet Genevieve Ice Wine (Vidal) **GRV Awarded Double Gold Medal

Made from our Estate-grown Vidal grapes, left to hang through the winter and harvested frozen. Richly textured, with exotic pineapple, mango and Meyer lemon flavors. Balanced acidity makes for an exquisite and mouth-watering finish.

To go: **\$34.99**

Simply Mad Habanero Ice Wine

Made from our Vidal Ice Wine and infused with Habanero peppers...just enough to finish with a KICK!

To go: **\$34.99**

Wine Tasting:

Best of the Grand River Valley:

4 of our region's best

\$6.00

Let's Mingle:

Popular Laurello blends

\$5.00

Blondes Have More Fun:

White wine flight

\$5.00

Give Me Some Sugar:

Fun, flirty and fruity

\$3.75

Express Yourself:

Choose your own flight of 4 standard wine samples - Upcharge for Ice Wine, CASK and Cab Sauv.

\$5.00

The Chocolate Cellar:

4 dry reds served with sea-salted dark chocolate - Upcharge for Cask and Cab Sauv.

\$6.00

Individual Wine Sample:

1 OZ.

\$1.25

Sweet Genevieve: (Vidal)

Our award-winning Ice Wine

\$3.50

Simply Mad: (Habanero Ice Wine)

Our unique ice wine with a KICK

\$3.50

Cask 1014 and Cabernet Sauvignon 2012:

Limited Reds

\$2.00

Food

Appetizers

Cheese Board:

select cheeses, house-made
cranberry-feta spread, fig preserves,
Laurello's candied walnuts and
crackers

\$12.25

Antipasto
Board:

select cheeses, roasted red peppers,
Kalamata and Greek olives,
Margherita pepperoni and crackers

\$12.25

<u>Brie Cheese Plate:</u>	<u>Brie, with caramelized butter and brown sugar, topped with nuts and served with crackers</u>	<u>\$10.25</u>
<u>Tomato Caprese Board:</u>	<u>Sliced tomatoes, fresh mozzarella, drizzled with basil pesto, olive oil, balsamic glaze and served with crispy crostini</u>	<u>\$9.25</u>
<u>Bread tray:</u>	<u>Warm, crusty bread loaves with a dipping plate of olive oil, balsamic glaze and grated parmesan cheese</u>	<u>\$7.50</u>
<u>Artichoke dip:</u>	<u>Homemade warm dip served with tortilla chips.</u>	<u>\$8.25</u>
<u>Lucy's Eggplant Caponata:</u>	<u>(Seasonal) Authentic Italian recipe with eggplant, onions, green olives, celery, capers, golden raisins in a zesty tomato sauce served with crostini.</u>	<u>\$8.95</u>
<u>Special Flatbread Appetizer:</u>	<u>Oven-fired flatbread with gourmet toppings selected weekly.</u>	<u>\$9.95</u>

.....WEEKEND ENTERTAINMENT.....

FRIDAY...7:00-10:00pm

Valerie Marini

SATURDAY...7:00-10:00pm

Uncharted Course

.....Dinner for the Cure!.....

Every Thursday, 3:00-7:30pm

Laurello Vineyards continues to raise money for breast cancer research this year through our sale of t-shirts, raffle baskets and our Thursday night dinner specials.

Join us this Thursday...

Dinner for Two

Large pizza of choice plus two side salads with house-made italian dressing...

\$16.99...

All proceeds go to
Making Strides Against Breast Cancer.

Customer Testimonials

Customer Testimonials

Kim & Larry.

I can't believe it is going on 9 years since you opened. Each and every time we come to your cantina we are welcomed by the entire staff. The food is yummy and the wines unique and fabulous. We are impressed with all the compliments you have made at the winery and always look forward to our visit from Cleveland.

Guy & Georgia

Visited the winery this December 2010 and was delighted with the customer service and friendliness of Susan. She is a positive addition to the Laurello staff. She was also assisted by Stefanie who was very warm and helpful when Susan needed to greet other incoming guests. Not only do we love the food and wine but the warm and welcoming of the entire staff. Keep up the good work.

Kathy & Jim

Susan.

Just wanted to say thank you for a fabulous job you did with all of us(16 to be exact) when we visited this December unannounced. You made the wine tasting very enjoyable and we enjoyed all our purchases this Christmas. We will be back up to see you soon.

Jerry

Dear Enrique,

Thank you very much for your hospitality, knowledge and kindness while I visited Off the Vine Vineyards. I enjoyed your fine wines and company.

Hope all is well,

Regina R.

Enrique,

Thank you so much for taking the time to help educate Sarah, Joan, and I this past Wednesday.
You gave our visit a memorable and warm experience.

Sincerely,

Lori McL.

Dear Kim and Larry,

I cannot compliment you enough for a wonderful evening. I will say this to you. I have never enjoyed myself more at one of my own parties as I did the night of the wine tasting at our home. Kim, you far exceeded any expectations I had with your kindness and warmth and very capable hands. You took care of everything giving me the absolute JOY of seeing our friends enjoyment! Ken and I entertain in our home often, but I never felt so at ease or confident that everyone at the party was having the best time.

You and Larry offer a wonderful gift. Your pride and the passion you have for the wine you make is well deserved. The gift is, with your wine, you bring people together to put stress and worry aside and enjoy life through love and friendship and that is what life should be all about. It is obvious that you both derive pleasure through your giving. Ken and I, along with family and friends will enjoy your delicious wine and good times for years to come.

With sincere gratitude,

Ken and Wendy S.

Dear Kim & Larry,

Thank you for a great Valentine's Day Dinner. It was a great night and a beautiful dinner. We only had four days with my cousin and your dinner was the hit of the weekend. I'm sure it was a lot of work and it was worth all your efforts, it was wonderful.

Thanks again.

Diane M.

Private Occasions & Large Groups

Our Winery and Private Party Rooms are available to cater your Special Occasion, Rehearsal Dinner, Meeting, Birthday Party and more!

Room capacities can be found in the left-hand column of this page.

To inquire, contact the winery at 440-415-0661 for more information.

With a large group or bus tour? We take pride in making your visit to Laurello's a personalized experience. So that we may spend an appropriate amount of time assisting each and every one of our valued customers, we ask that you please call ahead to ensure we have the staff and seating available to accommodate all of your guests. We require a \$25.00 non-refundable deposit which will be applied to your final bill. There is a 30 person limit for wine tastings for groups.

Group Tour Packages

Package 1: Lunch and wine tasting

Homemade cheese pizza (2 slices per person) and side salad. Three 1/oz. pours of wine and brief presentation.

\$10.50/person, plus tax and 18% gratuity

Package 2: Tasting and brief presentation

Three 1/oz. pours, brief presentation and crackers and water to cleanse palette.

\$5.00/person, plus tax and 18% gratuity

Please note: This is a prearranged visit to Laurello's. If at the time of arrival, the management finds the tour group to be already intoxicated, we reserve the right to deny the group entry into our winery.

Stay in touch with all the latest happenings- Join our social network!

Facebook, Twitter, Instagram

Entertainment Schedule

Entertainment begins Fridays & Saturdays at 7pm; Sundays at 2pm.

Friday, Sept. 4: Cold Shot Band

Saturday, Sept. 5: Light of Day Band

Sunday, Sept. 6: Matt Aurigema

Friday, Sept. 11: David Young

Saturday, Sept. 12: Don Perry Duo

Friday, Sept. 18: Steve Howell

Saturday, Sept. 19: Take II

Friday, Sept. 25: Valerie Marini

Saturday, Sept. 26: Uncharted Course

Things to Do/ places to stay

Would you enjoy knowing more about Ashtabula County, Ohio?

That's easy, and we have the perfect website for you to visit:

website: www.visitashtabulacounty.com

Access Pass to the Wineries! Savings galore.

Why? Because we appreciate you.

website: www.accessashtabula.org

Peggy's Bed and Breakfast

8721 Munson Hill Road, Ashtabula

440-969-1996

website: www.peggysbedandbreakfast.com

Polly Harper Inn

6308 South River Road, Geneva

440-466-6183

website: www.pollyharperinn.com

The Lakehouse Inn

5653 Lake Road East, Geneva-on-the-Lake

440-466-8668

website: www.thelakehouseinn.com

His Majesty's Bed & Breakfast

26 Park Street, Madison

440-221-1758

website: www.hismajestys.com

Warner Concord Farms Bed & Breakfast

6585 South Ridge Road West, Geneva

440-428-4485

website: www.warner-concordfarms.com

Fitzgerald's Bed & Breakfast

47 Mentor Avenue, Painesville

440-639-0845

website: www.fitzgeraldsbnb.com

Eagle Cliff Inn

Geneva-on-the-Lake, Ohio

website: www.eaglecliffinn.com

Grand River Getaway

Austinburg, Ohio

440-964-6896

website: www.grandrivergetaway.com

Bulamoon Bed & Breakfast

Ashtabula, Ohio

440-964-6896

website: www.bulamoon.com

Heard It Through The Grapevine B & B

Geneva, Ohio

440-466-7220

website: www.grapevinebandb.com

JoJo's Lake Erie Beach House

Geneva-on-the-Lake, Ohio

website: www.facebook.com/home.php?sk=group_186802619871

Luxury on the shores of Lake Erie and in the heart of Ohio's Wine Country

440-466-7100

website: www.thelodgeatgeneva.com

Bella Teresina Inn

Geneva, Ohio

440-361-4044

website: www.bellateresinainn.com

Shipping Information

PLEASE NOTE: Due to the heat during the Summer months, we will no longer be shipping orders on Fridays. All orders that would have shipped on Fridays will ship the following Monday. We are doing this to keep orders from sitting in warehouses and/or delivery vehicles without climate control over the weekend. If you have questions about which shipping method to use, please contact us at customerservice@offthevinevinyards.com or call us at: 330-672-3031.

States We Ship To

Off the Vine is licensed to ship wine to the following states:

Alaska, California, Colorado, District of Columbia, Florida, Georgia, Hawaii, Idaho, Illinois, Iowa, Kansas, Maryland, Massachusetts, Michigan, Minnesota, Missouri, Montana, Nebraska, Nevada, New Hampshire, New Mexico, New York, North Carolina, Ohio, Oregon, South Carolina, Tennessee, Texas, Vermont, Virginia, Washington, Wisconsin, and Wyoming.

Shipping Methods and Costs

Shipping charges are calculated when you check out. Shipping total includes product-handling costs. Shipping carrier is determined by the warehouse based upon shipping destination (unless you are a wine club member and have made other arrangements for your club shipments).

Orders placed by 5:00 PM Pacific Time will ship the next business day, pending compliance and credit card verification. Express shipping is not available for Saturday or Sunday deliveries. Off the Vine does not ship on major holidays or weekends. Additionally, in cases of extreme weather conditions (i.e., heat and/or cold), the Off the Vine reserves the right to delay the release of shipments to ensure the highest quality of products at the time of arrival.

Delivery Information

Standard delivery will arrive within 7 to 10 days, following compliance and credit card authorization. Delivery occurs Monday through Friday, excluding holidays. State laws prohibit our shipping wine to hotels, motels or licensed beverage facilities outside of Ohio.

Unfortunately, we cannot ship alcohol to PO Boxes or APO/FPO addresses

If you have any questions about your order, please email us at: customerservice@robertmondaviwinery.com or call us at: 888.766.6328.

Delivery Requirements

All wine shipments require a signature for receipt. Signatures must be obtained from individuals over the age of 21 years.

Tracking Your Shipment

Where online tracking is available, the tracking link is included in your "Shipment Confirmation" e-mail. If you think your order is late, please note that: Compliance verification and credit card authorization must be received prior to processing. Tracking may take up to two business days to appear in our system due to delays in receiving information from carriers.

Out of Stock Items and Substitutions

While we continually monitor inventory to ensure our website's accuracy, there are occasions when certain vintages sell out or simply are no longer available. When that occurs, our Wine Specialists will replace the wine with a comparable vintage or varietals. Please call customer service at 888.766.6328 for assistance.

Bottle Limits and Availability

In some instances, state laws regulate product availability and/or wine purchase limitations. Working within state and local laws may prevent our ability to fulfill your order requests.

Credit Card Refunds

Upon receiving your returned shipment, we will process a refund to the credit card used at time of purchase. Please allow 1-2 billing cycles for the refund to appear on your statement. Canceled and/or returned orders are subject to a 25% restocking fee.

EMAIL YOUR ORDER TO orders@onthevineyards.com

Tastings

WALK-IN TASTINGS - NO RESERVATION REQUIRED

We offer three different settings for our walk-in tastings. Sample our famous Geneva Ohio wines and selected hand-crafted, winery-only Spotlight wines.

DURATION:
Varies

PRICE:
Varies

Visit the To Kalon Tasting Room for Reserve wines and personal service in a luxurious, intimate setting. Our Spotlight Wine Club members enjoy exclusive access to limited-release wines in their private tasting room, the Spotlight Wine Club Lounge.

Vineyard Room - Sample selected Classic and Spotlight wines, or enjoy wines by the glass. Prices vary.

To Kalon Room - Sample four of our award-winning Reserve wines.
\$45 per person.

Spotlight Wine Club Lounge - Complimentary tasting for wine club members and up to three guests. \$20 for each additional guest.

HOURS:

Offered year round. Tasting Rooms open daily from 10:00 a.m. to 5:00 p.m., with last pour at 4:45 p.m.

*Reservations are required for parties of 8 or more.

Please call 330-672-3031 for more information.

SIGNATURE TOUR AND TASTING

A 90-minute
experience featuring a
walk through our
vineyards and cellars,
concluding with a
sit-down guided wine
tasting.

DURATION:
90 Minutes

PRICE:
\$35/Person

This in-depth winery tour follows the path of the grape from
the vineyard to the cellar to the finished wine. Guests walk
into the On the Vine, visit the winemaking cellars (including
fermentation and barrel aging) and receive a seated
educational tasting of three wines with one of our wine
education specialists. Advanced reservations are
recommended.

HOURS:
Offered year round, with
increased frequency due
to seasonality

NOTES:
Limited to 15 guests
Advanced reservations
are recommended. Due
to the nature of this tour,
children under 13 years
of age are not permitted.

Need a way to sign up for the tastings online

Address

1050 Riverside Road
Geneva, OH 44205

Phone: 800-672-3031 or local 330-672-3031

email: info@onthevinevinyards.com