











Unparalleled Sweet









Retail Price: \$19.99 / Cases Produced: 700

-  **STYLE:** Light-bodied, medium acidity.
-  **AROMA:** Honeycrisp apple, pear, white peach, apricot
-  **FLAVOR:** Peach, pear, dried apricot, honey
-  **SWEETNESS:** 4% residual sugar
-  **FYI:** This wine is a collaboration between vineyard partners in the Lake Michigan Shore (42nd parallel) and Leelanau Peninsula (45th parallel). The Riesling was sourced from Leelanau while the Vignoles and Traminette were grown in the LMS.
-  **PAIRINGS:** Fried brussel sprouts, firecracker cauliflower, blackened fish, salsa verde enchiladas, black bean burger
-  **VARIETAL(S):** Riesling, Vignoles, Traminette
-  **GROWER(S):** Lake Michigan Shore Appellation and Leelanau Peninsula



Refresh









Retail Price: \$15.99 / Cases Produced: 825

-  **STYLE:** Slightly sparkling with crisp acidity.
-  **AROMA:** Peach, pear, green apple, lilac, pineapple
-  **FLAVOR:** Peach, pear, pineapple, honey
-  **SWEETNESS:** 4.5% residual sugar
-  **FYI:** Frizzante means the wine has been lightly spritzed. You won't find as many bubbles in this as you would in spumante but you will be able to polish off a bottle of this on a hot summer day with ease!
-  **PAIRINGS:** Sushi, brie and pear grilled cheese, fried cheese curds, asian lettuce wraps
-  **VARIETAL(S):** Cayuga
-  **GROWER(S):** Dan Nitz, Bass Vineyard



Unparalleled Dry

Retail Price: \$21.99 / Cases Produced: 500

-  **STYLE:** Medium body, medium acidity.
-  **AROMA:** Blossom, peach, pear, apple
-  **FLAVOR:** Peach, pear, lemon, white pepper
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** This wine is a collaboration between vineyard partners in the Lake Michigan Shore (42nd parallel) and Leelanau Peninsula (45th parallel). The Chardonnay and Pinot Gris was sourced from Leelanau while the Gewürtztraminer and Sauvignon Blanc were grown in the LMS.
-  **PAIRINGS:** Ceviche, shrimp scampi, oysters, fried chicken, grilled vegetables, street corn
-  **VARIETAL(S):** Chardonnay, Pinot Gris, Gewürtztraminer, Sauvignon Blanc
-  **GROWER(S):** Lake Michigan Shore Appellation and Leelanau Peninsula



2020 WMS White Cabernet Franc









Retail Price: \$21.99 / Cases Produced: 596

-  **STYLE:** Luscious white with medium body, light acidity.
-  **AROMA:** Cantaloupe, pineapple, lychee
-  **FLAVOR:** Apricot, pear, cantaloupe, honey
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** A first for St. Julian! Our winemaking team wanted to try something unique with this classic varietal. The grapes are pressed as a whole cluster. The juice and the skins are separated immediately to prevent any color from being absorbed and we are left with a beautiful white variation of a classic red.
-  **PAIRINGS:** Roasted chicken, cedar plank salmon, grilled pork chop, quiche, eggs benedict
-  **VARIETAL(S):** Cabernet Franc
-  **GROWER(S):** Dan Nitz, Sol Rouge
Nathan and Julie Nitz, Sandland Farms
Ron Nitz, GDN Estate
Matt and Emily Deitrich, Baroda Estate



2020 BR Albariño


Retail Price: \$21.99 / Cases Produced: 422

-  **STYLE:** Light-bodied, balanced acidity with a long finish.
-  **AROMA:** Grapefruit, grass, peach, blossom
-  **FLAVOR:** Lemon, peach, green apple
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** The botanical aromas and citrus notes make this wine perfect for Gewürztraminer and Viognier lovers. Pairs wonderfully with seafood!
-  **PAIRINGS:** Pad thai, grilled peach and shrimp salad, Caprese salad, charcuterie, shaved brussel sprout salad
-  **VARIETAL(S):** Albariño
-  **GROWER(S):** Matt and Emily Deitrich, Baroda Estate Vineyard



2020 BR Mountain Road Rosé

Retail Price: \$16.99 / Cases Produced: 120

-  **STYLE:** Light-bodied, low acidity with a soft round finish.
-  **AROMA:** Strawberry, red plum, slate, lemon
-  **FLAVOR:** Red raspberry, pepper, strawberry
-  **SWEETNESS:** 1.7% residual sugar
-  **FYI:** First ever Mountain Road Rosé! Drink this wine fresh with your favorite summer dishes.
-  **PAIRINGS:** Bruschetta, salmon, trout, smoked white fish, grilled summer vegetables, burrata and tomato
-  **VARIETAL(S):** Cabernet Sauvignon, Syrah
-  **GROWER(S):** John and Sarah Braganini, Mountain Road Estate



2020 BR LH Vignoles









Retail Price: \$19.99 / Cases Produced: 438

-  **STYLE:** Sweet, light and refreshing.
-  **AROMA:** White peach, guava, Thai basil
-  **FLAVOR:** Caramelized peach, blossom, sweet tea
-  **SWEETNESS:** 6.7% residual sugar
-  **FYI:** The term “late harvest” means that the wine has met strict restrictions according to the TTB. The grapes must meet a specific sugar level before they are harvested to be considered a late harvest wine.
-  **PAIRINGS:** Thai fried rice, grilled chicken with pineapple salsa, salty cheeses, chicken barbara
-  **VARIETAL(S):** Vignoles
-  **GROWER(S):** Ed and Phyllis Oxley, Tremendous Ten



2020 Harvest Select Chardonnay









Retail Price: \$19.99 / Cases Produced: 400

-  **STYLE:** Medium-bodied, semi-sweet.
-  **AROMA:** Dried apricot, golden raisin, pear
-  **FLAVOR:** Pineapple, pear, apricot
-  **SWEETNESS:** 5.5% residual sugar
-  **FYI:** Return of a favorite! The term “harvest select” means that we are able to be more flexible in our winemaking abilities as opposed to late harvest wines. These grapes were picked later in the year allowing the sugar to build up.
-  **PAIRINGS:** Lobster roll, chicken lime tortilla soup, chicken nachos, salty cheeses
-  **VARIETAL(S):** Chardonnay
-  **GROWER(S):** Dan Nitz, Lushka Vineyard



2018 BR Cabernet Sauvignon









Retail Price: \$34.99 / Cases Produced: 270

-  **STYLE:** Luscious wine with high tannins.
-  **AROMA:** Black currant, leather, blackberry, black cherry, tobacco
-  **FLAVOR:** Vanilla, cocoa, blackberry
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** Before harvest we found that deer had eaten half of the Cabernet Sauvignon in the field. This led us to implementing a netting system around the vines in 2019.
-  **PAIRINGS:** Pork belly tacos, lasagna, pizza, baba ghanoush, beef stroganoff
-  **VARIETAL(S):** Cabernet Sauvignon
-  **GROWER(S):** John and Sarah Braganini, Mountain Road Estate



2020 WMS Skin Fermented Gewürtztraminer







Retail Price: \$24.99 / Cases Produced: 70

-  **STYLE:** Dry with high acid and high tannin.
-  **AROMA:** Baking spice, orange zest, lychee, honey blossom, pineapple
-  **FLAVOR:** Lime, green apple, white smoke, savory herbs
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** This wine is skin fermented for 6 days to extract color and complexity. Ageing the wine in our new clayvrs provides incredible structure and tannins. Best served slightly chilled.
-  **PAIRINGS:** Prosciutto wrapped melon, fried calamari, chicken picatta, carbonara, duck with orange sauce
-  **VARIETAL(S):** Gewürtztraminer
-  **GROWER(S):** Matt & Emily Deitrich, Baroda Estate



2018 Signature Series









Retail Price: \$27.99 / Cases Produced: 256

-  **STYLE:** Medium-bodied, high acid and high tannins.
-  **AROMA:** Chocolate-covered cherry, caramel, black currant
-  **FLAVOR:** Smoke, pepper, tart cherry, black currant
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** All of the members of the winemaking team have their signature proudly displayed on the back of the bottle. This wine embodies the spirit of our entire winemaking team!
-  **PAIRINGS:** Pulled pork tacos, fire roasted pizza, fajitas, bleu cheese burger
-  **VARIETAL(S):** Cabernet Sauvignon, Cabernet Franc, Merlot, Tempranillo, Crimson Cabernet
-  **GROWER(S):** Lake Michigan Shore Appellation



2019 WMS Petite Pearl

Retail Price: \$22.99 / Cases Produced: 200

-  **STYLE:** Dry, medium-bodied red with balanced tannins.
-  **AROMA:** Fig, tobacco, cedar, dried plum jam, blueberry
-  **FLAVOR:** Blackberry, cocoa, black tea, pepper, blueberry jam
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** Our first dry variation of Petite Pearl! It also has one of the highest alcohol contents of any of our dry reds at 14%.
-  **PAIRINGS:** Lamb, bacon burger, dark chocolate torte, roasted eggplant, braised short ribs
-  **VARIETAL(S):** Petite Pearl
-  **GROWER(S):** Ron Nitz, GDN Estate



2020 BR Meconi









Retail Price: \$24.99 / Cases Produced: 150

-  **STYLE:** Full-bodied sweet red.
-  **AROMA:** Blueberry, blackberry, prune, fig jam
-  **FLAVOR:** Mixed berry pie, cherry, chocolate covered cherry
-  **SWEETNESS:** 11% residual sugar
-  **FYI:** An “iced wine” that is cryogenically frozen in house before pressing. Freezing the grapes imparts the characteristics of a traditional ice wine.
-  **PAIRINGS:** Bacon, roasted beets with goat cheese, marinated duck breast, olives, shepherd’s pie
-  **VARIETAL(S):** Frontenac
-  **GROWER(S):** Ed and Phyllis Oxley, Oxley Estate



2018 WMS Single Barrel Cabernet Franc









Retail Price: \$27.99 / Cases Produced: 25

-  **STYLE:** Light-bodied with light tannins.
-  **AROMA:** Green bell pepper, herbal, vanilla, cherry
-  **FLAVOR:** Ash, cherry, brioche, vanilla, toasted coconut, cocoa, cherry
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** After tasting through the barrels, one barrel was so perfect we decided to bottle it separately! This is a finessed wine with beautiful aromas and flavors. Very food friendly.
-  **PAIRINGS:** Pasta primavera, cedar plank salmon with coconut rice, carne asada, roasted vegetable and goat cheese flatbread
-  **VARIETAL(S):** Cabernet Franc
-  **GROWER(S):** Dan Nitz, Sol Rouge Vineyard



2019 WMS Big Barrel Chambourcin

Retail Price: \$24.99 / Cases Produced: 50

-  **STYLE:** Medium-bodied with balanced tannin.
-  **AROMA:** Fig, coffee, black raspberry, vanilla, smoke, herbal
-  **FLAVOR:** Baking spice, pepper, vanilla, fig
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** The average barrel is 125 liters, however the barrel this wine was aged in is 250 liters. A barrel this size will not impart as much oak influence on the wine as the surface to juice ratio is much less than the average barrel.
-  **PAIRINGS:** Cheddar, venison, brats, Italian sausage, potato chips, salty snacks
-  **VARIETAL(S):** Chambourcin
-  **GROWER(S):** Dan Nitz, Sol Rouge Vineyard
Ed & Phyllis Oxley, Oxley Estate
The Hunt Family, Hunts Hillside