

ST JULIAN WINE CLUB

winery • distillery

AUGUST 2021



Valued & Appreciated

It all started in 1921. This was the year that Mariano Meconi, grandfather of current St. Julian President John Braganini, founded his winery that would become St. Julian. Over the course of 100 years, St. Julian has survived Prohibition, World Wars, depressions, family tragedies, and weather disasters to become one of the most beloved wineries in the state of Michigan. As Wine Club Members, you have been a part of this journey and for that we thank you!

We are so grateful to our loyal Wine Club Members who have supported, encouraged, and inspired us that we wanted to do something special. For this momentous milestone, we present to you **1921 Dry Red Blend** and **1921 Sweet White Blend**. Each of these wines honors the year of St. Julian's "birth," but there is an even deeper meaning to the 1921 name:

- 1** Winery
- 9** Varieties
- 2** Winemakers
- 1** Family

1921 Dry Red Blend is bursting with aromas and flavors of black raspberry, black cherry, and plum. Oak aging adds silky tannins with notes of cocoa and vanilla. This wine is a beautiful expression of finesse and freshness found from fruit grown in the Lake Michigan Shore Appellation.

1921 Sweet White Blend has luscious flavors of peach, melon, lime, and pineapple upside down cake. At 4% Residual Sugar, this wine has notes of honey that is balanced with a touch of acidity for an elegant finish.

Each celebratory wine will be available for \$19.21 *. However, as Wine Club members **you get TWO for the price of one**, simply because we value and appreciate you. * Additional club discounts are not valid; while supplies last. These wines will only be available to Wine Club members for the months of July and August for this special pricing. To reserve your celebratory bottles, please contact wineclub@stjulian.com or visit the tasting room nearest you. Starting in September, if any bottles are left, they will be release to the general public for \$19.21 per bottle.

We can't thank you enough for your valued support as we continue to grow and create exciting new wines, spirits, and experiences. We look forward to sharing even more with you in the next century!

The St. Julian Family

SPOTLIGHT ON

UNPARALLELED dry & sweet

Located between the 30th and 50th parallels, Michigan is one of the world's best wine regions. Exclusive for Wine Club, we have created 2 new wines: **Unparalleled Dry White Blend** and **Unparalleled Sweet White Blend**. The grapes were sourced from our vineyard partners in the Lake Michigan Shore AVA (42nd Parallel) and the Leelanau Peninsula AVA (45th Parallel) making these wines exceptionally "unparalleled."

Located 200 miles apart, each region is influenced by the longest freshwater coastline in the United States. Lake Michigan's influence stabilizes the region's climate, allowing for over 100 cool-climate European *Vitis vinifera*, American *Vitis labrusca*, and hybrid grape varieties to be grown. Winemaker Nancie Oxley attributes the state's unique maritime climate for the versatility and quality of grapes grown. *"We are so blessed to have such amazing growing conditions in Michigan. The lake effect produces warm days and cool evenings which allows excellent acidity and sugars to develop in the grapes."*

To celebrate St. Julian's commitment to Michigan fruit, each of these wines takes the best of the northern and southern wine regions and blends them together to create new and dynamic wines. Unparalleled Dry is medium bodied with flavors of peach, pear, lemon, and white pepper. Its sweeter sister at 4% RS is luscious with flavors of honey crisp apple, white peach, and apricot. Both of these wines have great acidity, making them food friendly and expressive.



DRY VARIETIES

Chardonnay & Pinot Gris from the Leelanau Peninsula AVA

Gewürztraminer & Sauvignon Blanc from the Lake Michigan Shore AVA

SWEET VARIETIES

Riesling from the Leelanau Peninsula AVA

Vignoles & Traminette from the Lake Michigan Shore AVA

2020 WMS WHITE CABERNET FRANC



VARIETY

Cabernet Franc

AROMAS OF

Pear, lychee

TASTES LIKE

Pear, pineapple, lychee, apricot

PAIRS WITH

Charcuterie, roasted chicken, cedar planked salmon, grilled pork, quiche

White Cabernet Franc? Isn't Cabernet Franc a red grape? YES, it is! In our commitment to offering our Wine Club members new and interesting wines, we are excited to share the **2020 Winemaker's Series White Cabernet Franc**, which is something quite rare! Cabernet Franc is a red grape variety that creates herbaceous, savory reds and bright rose' wines. What's interesting about grape physiology is that when pressed, the juice in the berry is actually white. This allows us to embrace the variety in a new light.

To create this wine, Cabernet Franc was hand-picked from 4 of our grower partners in the Baroda area of the Lake Michigan Shore AVA. The fruit was gently pressed and immediately removed from the skins to avoid the influence of pigment, tannin, and some flavor compounds found in the skins. Fermented in stainless steel, the variety's telltale lively acidity and pepperiness carry through, making for a refreshingly layered wine. The lack of oak and malolactic conversion allows pure fresh flavors that you might not expect from this grape to shine through.

On the nose, you may find aromas of melon, pineapple, pear, and blood orange. This bone-dry wine has an ultra-smooth texture and medium body with flavors of pear, lychee, apricot, melon, and a touch of honeycomb on the finish. Pair this wine with foods with some richness, like roasted chicken, cedar planked salmon, quiche, light Asian food, shrimp ceviche and an array of creamy cheeses. This is the perfect wine to share with friends wanting to try a new spin on a favorite variety!

PRESENTING *Centennial Series*



THE ARTISTRY OF
WINEMAKING AT THE
HIGHEST LEVEL



The celebration continues! In honor of St. Julian's 100th anniversary, we proudly present the Centennial Series of wines. Each of the 6 bottles in this series celebrates the artistry of winemaking at the highest level. Crafted from Cabernet Sauvignon grown at the Mountain Road Estate Vineyard, these wines were individually aged in different styles of French oak barrels, distinctly influencing the flavor, texture, and tannin profile of the finished wines. Like an artisan's tools, every barrel has a unique purpose, revealing something special without overshadowing the natural beauty and nuances of the wine. 5 of the barrels were individually bottled, creating the first 5 wines in the series. The 6th wine, *Finale*, is a harmonious blend of the first 5 barrels.

These wines will be released initially only to Wine Club members. 100 boxed sets of all 6 wines will be available for purchase during a special release event in October. Individual bottles will be available at all tasting room locations, as well as for shipping starting in October. More details will be coming to you by email regarding how you can purchase these truly remarkable wines worthy of this milestone.

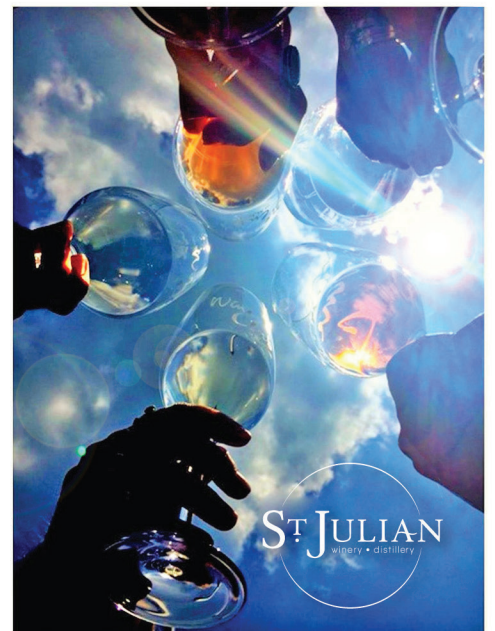
PRICE \$100 per bottle or \$450 for the set of 6

IMPORTANT CLUB *Reminders*

Important Reminder about your membership! Wine Club members are entitled to many fantastic perks, like exclusive wines, complimentary tastings, and discounts. Thank you for following the procedures below to keep the perks going:

- **Only 2 people can be enrolled per wine club membership. Both names must be on the membership.**
- **Your valid Driver's License or State ID is your membership card and must be presented with every transaction. This ensures the accuracy and security of your account. Previous membership cards are no longer valid.**
- **Your account must be up to date and current.**
- **Discounts may not be shared with non-members.**

Wine Club is a fantastic deal requiring the purchase of just 2 bottles every 3 months. We know your friends will love it too, so suggest they become Wine Club Members with you. Remember, you receive a \$10 e-Gift Card for every new member that identifies you as their referral. If you have any questions or concerns regarding these policies, please don't hesitate to contact the Wine Club team at wineclub@stjulian.com.





ASK WINEMAKER NANCIE

Is a sparkling wine the same as a frizzante wine? – Jess Waren - Chicago, IL

You know we love bubbles! They make every day a celebration and just more fun! Have you ever noticed that there are different ways of saying a wine is “bubbly?” This is because there are several ways to create the bubbles and these different methods change what you experience in your glass.

Bubbles are a by-product of fermentation. When wine goes through fermentation, alcohol and CO₂ (ie. bubbles) are created. Bubbles created during a second fermentation in individual bottles make extremely fine and elegant sparkling wines with complex, toasty, rich flavors. This bottle fermentation is how Champagne from France and St. Julian’s Braganini Reserve Blanc de Blanc is made.

Bubbles can also be created in a large pressurized tank, called a charmat tank. The bubbles created during fermentation are trapped and then bottled directly. This type of carbonation results in bubbles that are larger with a fresher style of wine that has more fruit aromas and flavors. St. Julian’s Sweet Nancie wines, Ciao Bolle, and Michigan Brut Champagne are all made in this manner. These fully sparkling wines contain five to six atmospheres of pressure in the bottle. For reference, this is twice as much as that found in a car tire.

For August, we created a new bubbly wine that is called Refresh Frizzante. So what is frizzante? Wines labeled “frizzante” are considered gently sparkling. They have between 2 and 3 atmospheres of pressure, which is considerably less bubbly. Frizzante wines, like Refresh, have just a touch of bubbles that is not as mouth-filling. The effervescence lifts and elevates the fresh fruit flavors of the wine. Refresh is just kissed with spritz and has bright flavors of pear, peach, and honey crisp apple. This new Wine Club exclusive wine is amazing with food due to its refreshing acidity. Try it with salty food. Salt and bubbles go wonderfully together!



Hey Members TIMELINE & POINT INFO

AUGUST 2021 WINE CLUB CALENDAR

- Aug. 1st - 3rd All Will Call orders charged
- Aug. 1st Wine Club Newsletter emailed to you
- Aug. 3rd Starting now, Will Call orders available for pick up
- Aug. 8th - 10th All regular shipping orders charged
- Aug. 9th - 12th All regular shipping orders packed and shipped

NOVEMBER 2021 WINE CLUB CALENDAR*

- Oct 18th – 29th Special request orders and additional wines will be added to your order and processed. Wines will ship as they are processed, unless you make other arrangements. You can change your shipping address, billing information, or add wines to your order anytime before your order processes. Please keep in mind, once your order processes, we cannot guarantee your requests. **You MUST CONTACT WINE CLUB to make any changes or additions to your order information.**
- Nov. 1st – 2nd All Will Call orders Charged
- Nov. 1st Wine Club Newsletter emailed to you
- Nov. 2nd Starting now, all Will Call orders available for pick up
- Nov. 7th - 9th All regular shipping orders charged
- Nov. 8th - 11th All regular shipping orders packed and shipped

*Dates subject to change. Cancellations must be done in writing to wineclub@stjulian.com 30 days prior to the next shipment.

Loyalty Points

What are those points on my account? Many of you have noticed that you have points accumulating on your Wine Club account. As a Wine Club member, you earn 4 points per dollar spent on all your purchases. Login to your account to check your point balance and redeem your points for an e-gift code. This e-gift code can then be used online or in stores on your next purchase.

Please note. * Points may not be redeemed directly on the purchase of wine. You must first redeem them on the e-gift code. Choose “loyalty points” as the payment method for the e-gift code. Now you can use the e-gift code on your next purchase!

Complete information regarding how to redeem your points can be found at <https://www.stjulian.com/wine-club-faq>.

Earn 1,000 points to redeem a \$10 e-gift code just for drinking your favorite wine! Points can be redeemed online or in the tasting rooms. Some exclusions apply.

* May not be used on your quarterly Wine Club shipment.

Summer Spritzer

MI BERRY SPRITZER

A favorite on warm summer days filled with Michigan summer goodness.

For 2 glasses: Fill each glass with ice.

* ½ cup fresh Michigan blueberries, raspberry or blackberries, divided and muddled

* Juice from one lime or lemon

* 8 oz of your favorite St. Julian Rose' wine

* 8 oz. of either St. Julian Brut or Sweet Nancie OR club soda is you would like to make it lighter and lower in alcohol.

Mix all together and garnish with fresh thyme.



Upcoming...

FALL CASE SALE

Sept. 10-12th in all tasting rooms/
shipping.

Wine Club members receive 25% off 12 or more bottles; mix and match welcome! Penny shipping on increments of 12!

DUDE, WHERE'S MY WINE? WINE & TRIVIA

Sept. 7th in Dundee

Join us for a movie and comedy inspired trivia night with flights, cocktails, and snacks! RSVP to the Dundee tasting room. \$30/ \$25 WC

VINE to BOTTLE TOURS

Looking for the full wine experience? Join us in the Paw Paw tasting room for a Vine To Bottle Tour! Shuttle to our Mountain Road Estate Vineyard to walk among the vines with a winemaking team member as they explain the "magic" that happens to the grapes. Enjoy a glass of wine and boxed lunch while enjoying the view before heading back to the winery. Enjoy more wine as you take a tour of the production facility to learn how the grapes become wine in the bottle. This experience is every other Sunday throughout the summer. RSVP required. \$100/ \$90 Wine Club Learn more and RSVP by calling the tasting room at 800-732-6002 or online at www.stjulian.com/events

CENTENNIAL WINES RELEASE EVENT

Oct. 9th in Paw Paw

The event you have been waiting for! Join us in the cellar for an exclusive opportunity to experience these wines. Taste how the barrels used in these special wines influence each unique bottling of Estate grown Cabernet Sauvignon. Those in attendance will be the first to taste and purchase these rare wines. Space is limited. More information will be coming soon!

CENTENNIAL CELEBRATION

Oct. 23rd in Dundee

Come celebrate St. Julian's 100th with members of the Braganini family and other special guests. Try the limited Centennial Series wines and take home some bottles! RSVP required. Space is limited. \$60/ \$55 WC

WINEMAKER'S DINNER

Nov. 6th in Paw Paw

We are excited to welcome you back to the annual Winemaker's Dinner. Enjoy wines expertly paired with seasonal courses for a spectacular dinner. RSVP is required. More information coming soon.

SPEAKEASY DINNER

Nov. 20th in Frankenmuth 6:30 pm

Come join us for a champagne reception and Italian inspired dinner in the St. Julian "Speakeasy." RSVP required and space is limited. More details will be coming soon!

EVENTS ARE CONSTANTLY BEING ADDED.
CHECK THE LATEST AT WWW.STJULIAN.COM/events



WINE CLUB 101

Wine Club members are invited to join us for free Exclusive Guided Tastings held in each tasting room. Taste and learn about the wines you love in a fun and relaxed setting. Each month will focus on a different topic. 2 people per membership. **RSVP REQUIRED** to the tasting room you wish to attend.

FIVE BASIC TASTES*

Sept 22nd @ 6:00 pm in Frankenmuth & Rockford. @ 7:00 pm in Dundee & Troy

Sept 23rd @ 6:00 pm in Union Pier & Paw Paw.

How do different taste sensations of sweet, sour, salty, spicy, and umami effect the taste of wine? Why does one flavor component pair better with certain wines? Join us in this really cool discovery of the five basic tastes and how they change and enhance the wine in your glass.

* all dates subject to change

AROMAS OF WINE*

Oct. 20th @ 6:00 pm in Frankenmuth, @7:00 pm in Troy & Rockford

Oct. 21st @ 6:00 pm in Paw Paw & Union Pier.

Oct. 27th @ 6:00 pm in Dundee

The tasting notes of this wine say it has aromas of pineapple, peach and cream. Does that mean you put all of those things into the wine? NOPE! It's fascinating that grapes can have such different aromas depending on the variety of grapes, how the wine is made, and how it's aged. Come discover how these aromas come to be!

Summer Recipe Pairings

UNPARALLELED dry white blend

STREET CORN DIP

This easy dip is a perfect way to enjoy fresh sweet corn and it's perfect with the medium body of the wine. Thanks to the Rockford tasting room manager, Shaylan, for the recipe!

4 ears fresh sweet corn or 4 cups frozen corn
1 medium onion, chopped
2 tblsp. olive oil and 2 tblsp. minced garlic
1 tsp EACH of ground coriander, cumin, chipotle powder & chili powder
¼ cup stock or water
½ cup sour cream AND ½ cup softened cream cheese
1 ½ cups cotija cheese, extra for garnish if desired
½ cup jalapeno pepper, minced
Juice of 2 limes
¾ cup cilantro, extra for garnish if desired
¼ cup mayonnaise
1 tsp. Dijon mustard
Salt and pepper to taste

Lightly grill the sweet corn, cool and cut kernels from the cob. Set aside. Saute' the onions and garlic in oil for 5 minutes. Add spices and stock or water. Saute' until no liquid remains. Set aside to cool. Combine cream cheese, sour cream, mayo, mustard and lime juice. Fold in cotija, jalapeno, onions, cilantro and corn. Salt & pepper to taste.



UNPARALLELED sweet white blend

GRILLED PEACHES w/MAPLE & HONEY MASCARPONE

The sweet and tart flesh of the peach will pair wonderfully with the sweetness of the wine. Add some creamy cheese to mirror the weight of the wine, and a touch of nuts and salt to make the wine's fruitiness really shine.

6 peaches, halved and pit removed
Canola oil
Roasted slivered almonds or chopped pistachios.
8 ounces Mascarpone cheese
1 tblsp. maple syrup
1 tblsp. honey
1 tsp. vanilla extract
Sea salt (optional)

In a small bowl, mix together mascarpone, maple syrup, honey, and vanilla extract to combine. Set aside. Heat grill to medium-high. Brush peaches with canola oil. Place flesh side of peaches on grill. Grill for 2-3 minutes on flesh side and remove from grill. Serve peaches with a tablespoon of mascarpone and top with salt and nuts of your choice! (This can also be made as a bruschetta. Toast bread and then top with cheese mixture. Chop grilled peaches and top over cheese on toast. Sprinkle with nuts and enjoy!)



WHAT WE ARE DRINKING IN

August

VINEYARD SELECT

Unparalleled Dry White
2020 WMS White Cabernet Franc
2020 BR Albarino
2020 BR Mt. Road Rosé
2018 BR Cabernet Sauvignon
2020 WMS Skin Fermented
Gewürztraminer

PERFECTLY PAIRED

Unparalleled Dry White
Refresh
2018 BR Cabernet Sauvignon
2020 Harvest Select Chardonnay
2020 BR Mt. Road Rosé
Unparalleled Sweet White

SWEETER HARVEST

Unparalleled Sweet White
Refresh
2020 BR LH Vignoles
2020 Harvest Select
Chardonnay
2020 BR Meconi
2020 BR Meconi

VINEYARD SELECT WHITE & ROSÉ

Unparalleled Dry White
2020 WMS White Cabernet Franc
2020 BR Albarino
2020 BR Mt. Road Rosé
2020 WMS Skin Fermented
Gewürztraminer
Unparalleled Dry White

VINEYARD SELECT RED

2018 BR Cabernet Sauvignon
2018 Signature Series
2019 WMS Petite Pearl
2018 WMS Single Barrel Cab Franc
2019 WMS Big Barrel Chambourcin
2018 BR Cabernet Sauvignon

PERFECTLY PAIRED WHITE & ROSÉ

Unparalleled Dry White
2020 Harvest Select Chardonnay
2020 BR Albariño
Refresh
2020 WMS White Cabernet Franc
2020 BR LH Vignoles

READ ABOUT A WINE YOU DIDN'T RECEIVE?
Wine Club members have access to any wine, in any shipment, if available. Call to check availability @ 800.732.6002 ext 785.

Seasons change and so do our tastes. If you see a club that looks more tempting, call now to change before November's shipment! Contact us at 800.732.6002 ext. 785 or wineclub@stjulian.com to make the change!