

TASTING NOTES

ST JULIAN



TRE









Retail Price: \$20.99 / Cases Produced: 582

-  **STYLE:** Light-bodied, crisp dry white blend.
-  **AROMA:** Pineapple and lily.
-  **FLAVOR:** Lemon zest and passionfruit.
-  **SWEETNESS:** 0.6% residual sugar.
-  **FYI:** Very food friendly wine! A blend made from classic varietals from the Lake Michigan Shore Appellations and the Leelenau Peninsula.
-  **PAIRINGS:** Light and tangy foods such as; Gouda cheese, Greek chickpea salad, Tilapia with avocado corn salsa, and Strawberry goat cheese bruschetta
-  **VARIETAL(S):** Riesling, Traminette and Pinot Gris
-  **GROWER(S):** Lake Michigan Shore Appellation and Leelenau Peninsula



2019 BL Pinot Grigio

Retail Price: \$14.99 / Cases Produced: 200

-  **STYLE:** Light-bodied, and crisp.
-  **AROMA:** Herbal, pear, apple, and passionfruit.
-  **FLAVOR:** Meyer lemon, pear, and passionfruit.
-  **SWEETNESS:** 1.1% residual sugar.
-  **FYI:** Thanks to the polar vortex of 2019, we had to go up North to get fruit from our grower partners to create this wine!
-  **PAIRINGS:** Light tangy foods such as; Honey lime salmon, Watermelon & arugula salad, Lemon parmesan chicken burgers, and Key lime pie
-  **VARIETAL(S):** Pinot Gris
-  **GROWER(S):** Appellation; Leelenau Peninsula



2018 Whiskey Barrel Chambourcin

Retail Price: \$24.99 / Cases Produced: 385

-  **STYLE:** Full-bodied, big, and bold.
-  **AROMA:** Mocha, dark cherry, and chocolate.
-  **FLAVOR:** Black cherry, chocolate covered espresso beans, plum, and currant.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** Aged in Heaven Hill Distillery and Buffalo Trace Distillery barrels. This wine is at a 15.3% ABV!
-  **PAIRINGS:** Steak, grilled tuna, sauteed mushrooms, pizza, and pasta.
-  **VARIETAL(S):** Chambourcin
-  **GROWER(S):** Lake Michigan Shore Appellation



Ciao Bolle

Retail Price: 14.99 / Cases Produced: 400

-  **STYLE:** Refreshing and bright dry bubbly rosé.
-  **AROMA:** Strawberry lemonade.
-  **FLAVOR:** Strawberry, lemon peel, and grapefruit.
-  **SWEETNESS:** 0.7% residual sugar.
-  **FYI:** The title of this wine takes us back to Italian roots, 'Ciao', meaning "Hello" and 'Bolle' meaning "Bubbles"; "Hello Bubbles!"
-  **PAIRINGS:** Smoked gouda & mushroom quesadilla, bruschetta, spring salads, sushi bowl, mediterranean panini.
-  **VARIETAL(S):** Cabernet Sauvignon and Marquette.
-  **GROWER(S):** Lake Michigan Shore Appellation









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2019 BL Albariño/ Riesling









Retail Price: \$21.99/ Cases Produced: 85

-  **STYLE:** Crisp and refreshing dry white.
-  **AROMA:** Grapefruit and grass.
-  **FLAVOR:** Peach, lime, and passionfruit.
-  **SWEETNESS:** 0.9% residual sugar.
-  **FYI:** Instead of fermenting each varietal separately, for this wine the grapes were co-fermented, meaning, they were fermented together.
-  **PAIRINGS:** Pesto chicken, shellfish, asparagus, and spring salads.
-  **VARIETAL(S):** Albariño and Riesling.
-  **GROWER(S):** Dan Nitz, Baroda



2018 BL Syrah









Retail Price: \$27.99 / Cases Produced: 50

-  **STYLE:** Medium-bodied, dry red.
-  **AROMA:** Blackberry and cherry.
-  **FLAVOR:** Blackberry, white pepper, and leather.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** This is a special bottle. Syrah is very difficult to grow, and we had a small vintage. This Syrah is absolutely beautiful, and we're excited to share it with you!
-  **PAIRINGS:** BBQ chicken drumsticks, smoked brats, steak, burgers, and garlic grilled mushroom skewers.
-  **VARIETAL(S):** Syrah
-  **GROWER(S):** Joe and Sue Herman, Coloma



Cotton Candy








Retail Price: \$14.99 / Cases Produced: 1,485

-  **STYLE:** Medium-bodied and sweet.
-  **AROMA:** Strawberry, bubble gum, and red raspberry.
-  **FLAVOR:** Bubble gum and strawberry.
-  **SWEETNESS:** 9.0 % residual sugar.
-  **FYI:** This wine will also make a delicious slushie! Simply throw it in a slushie bag, and freeze for 3 hours.
-  **PAIRINGS:** Smoked meats, BBQ chicken, strawberry desserts, popcorn, and salty cheeses.
-  **VARIETAL(S):** Proprietary Blend
-  **GROWER(S):** Lake Michigan Shore



RESET









Retail Price: \$15.99 / Cases Produced: 716

-  **STYLE:** Semi-sweet white blend.
-  **AROMA:** Pineapple, peach, and honeydew.
-  **FLAVOR:** Apricot, passionfruit, and hints of grapefruit.
-  **SWEETNESS:** 5.0 % residual sugar.
-  **FYI:** First time using Cayuga as a single varietal. This will become one of your new favorites!
-  **PAIRINGS:** Honey glazed ham, grilled peaches, honeyed roasted carrots, avocado toast and mozzarella.
-  **VARIETAL(S):** Cayuga



2019 BL Harvest Select Vidal/Riesling









Retail Price: \$19.99 / Cases Produced: 191

-  **STYLE:** Medium bodied, sweet white wine.
-  **AROMA:** Candied peaches, and pineapple.
-  **FLAVOR:** Honey, pineapple, and mango.
-  **SWEETNESS:** 6.5% residual sugar
-  **FYI:** These grapes were harvested late in the season, with high sugar content, then blended together!
-  **PAIRINGS:** Blue cheese, honey grilled peaches, and, turkey BLT.
-  **VARIETAL(S):** Vidal Blanc and Riesling.
-  **GROWER(S):** Dan Nitz, Baroda



Polar Vortex

Retail Price: \$19.99 / Cases Produced: 200

-  **STYLE:** Full-bodied and sweet.
-  **AROMA:** Peach and apple chutney.
-  **FLAVOR:** Honeydew, pear, tangerine, and baked apple.
-  **SWEETNESS:** 7.5% residual sugar
-  **FYI:** 2019 marked the third year of the Polar Vortex in 10 years! Vidal Blanc is one of the few varietals that can survive these frigid temperatures. This wine has "ice-wine" like sweetness.
-  **PAIRINGS:** Hawaiian chicken, BBQ meats, grilled fish, salty cheeses, lemon pound cake.
-  **VARIETAL(S):** Vidal Blanc
-  **GROWER(S):** Ed and Phyllis Oxley, Lawton; and Dan Nitz, Baroda



American Spumante









Retail Price: \$12.99 / Cases Produced: 589

-  **STYLE:** Bubbly and semi-sweet.
-  **AROMA:** Apple and rich apricot.
-  **FLAVOR:** Succulent layers of melon and tropical fruit.
-  **SWEETNESS:** 5.5% residual sugar
-  **FYI:** This is the perfect brunch sparkling wine! It has a hint of sweetness that'll pair wonderfully with salty and citrus foods.
-  **PAIRINGS:** Shrimp linguini, chicken alfredo, goat cheese, brie cheese, and pad thai cuisine.
-  **VARIETAL(S):** Vidal Blanc, Muscat, Riesling, and Traminette.
-  **GROWER(S):** Lake Michigan Shore Appellation



2016 24 Month Aged Cabernet Franc

Retail Price: \$26.99 / Cases Produced: 129

-  **STYLE:** Medium-bodied and medium tannins.
-  **AROMA:** Spiced herbs, red berries.
-  **FLAVOR:** Pepper, dried fig, and boysenberry.
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** We aged this wine for an additional 6 months in order to allow the flavors to further integrate allowing for softer tannins and a more rounded mouth feel!
-  **PAIRINGS:** Grilled meats, smoked pork ribs, Spanish paella, roasted vegetables
-  **VARIETAL(S):** Cabernet Franc
-  **GROWER(S):** Nathan and Julie Nitz, Baroda.



Michigan Awesome Red Blend









Retail Price: \$11.99 / Cases Produced: 1,000

-  **STYLE:** Medium-bodied fruit forward, dry red blend.
-  **AROMA:** Cocoa and plum.
-  **FLAVOR:** Black cherry, pepper, and blackberry.
-  **SWEETNESS:** 0.3% residual sugar.
-  **FYI:** We all know Michigan is awesome! This special bottling is a beautiful dry red blend that highlights the best of the Lake Michigan Shore.
-  **PAIRINGS:** Pizza, pasta, burgers, lasagna and charcuterie.
-  **VARIETAL(S):** Cabernet Franc and Chambourcin.
-  **GROWER(S):** Lake Michigan Shore Appellation



2017 Single Barrel Cabernet Franc

Retail Price: \$26.99 / Cases Produced: 25

-  **STYLE:** Medium-bodied.
-  **AROMA:** Cherry and pipe tobacco.
-  **FLAVOR:** Smoky, brambleberry, and dried cranberries.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** One barrel was so amazing, that we decided to bottle it separately, making only 27 cases of this wine. Those of you who get this wine are very lucky!
-  **PAIRINGS:** Brats, burgers, grilled steak, applewood smoked pork, lava cake, and grilled vegetables.
-  **VARIETAL(S):** Cabernet Franc
-  **GROWER(S):** Matt and Emily Deitrich, Baroda.



BR Blanc de Blanc









Retail Price: \$24.99 / Cases Produced: 216

-  **STYLE:** Sparkling and light.
-  **AROMA:** Lemon zest and Bartlett pear.
-  **FLAVOR:** Crisp citrus fruit, Honeycrisp apple and hints of honeysuckle.
-  **SWEETNESS:** 0.3% residual sugar.
-  **FYI:** Our Blanc de Blanc, meaning white wine, is made from selected lots from multiple vintages of Michigan grown Chardonnay.
-  **PAIRINGS:** Smoked oyster mushroom pizza, smoked salmon, chocolate covered pretzels, and quesadillas.
-  **VARIETAL(S):** Chardonnay.
-  **GROWER(S):** Michigan



2017 BR Cabernet Sauvignon

Retail Price: \$34.99 / Cases Produced: 500

-  **STYLE:** Full-bodied and complex.
-  **AROMA:** Black cherry, vanilla and tobacco.
-  **FLAVOR:** Black pepper, licorice and violet.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** This wine took double gold at the Michigan Wine Competition. 2017 was by far the driest and best vintage to date, especially for the reds. Get your hands on this wine before it's gone!
-  **PAIRINGS:** Charred Gruyere burger, mushroom pizza, marinated ribeye, braised short ribs, blue cheese, and venison.
-  **VARIETAL(S):** Cabernet Sauvignon
-  **GROWER(S):** John and Sarah Braganini; Mountain Road Estate Vineyard; Coloma.