



The Tradition Grows

When my husband asked me to take over the management activities at our Mountain Road Estate Vineyard, I was both nervous and excited. I would not only be taking the reins of a business I had no experience in, and it was in an agricultural field, something completely foreign to me. Nevertheless, I rolled up my sleeves and decided to learn as much as I could about growing grapes. As I perused the Internet, I found countless articles on soil, trellises, posts, spraying, rootstocks and the like. I was overwhelmed with contradictory information on growing grapes, so I decided reach out to the grower community to learn from those that have paved the way in Michigan. To my amazement, I found the grower community to be a cooperative sort who openly shared their passion for not only grapes but other crops as well. Each grower shared their history with me. Some growers were generational, having inherited or purchased their farms from their family and their family before them. Others had been around grapes their whole lives, starting with small lots that turned into full time passion and larger acreage. I was initially intimidated, but quickly learned that most of the growers I spoke to were eager to see and help me succeed. It was a comforting feeling knowing that I wasn't alone in this.

Mountain Road Vineyard is truly a unique piece of property with its rolling terrain and breathtaking views. It is currently home to Riesling, Pinot Noir, Sauvignon Blanc, Cabernet Sauvignon, Pinot Gris and Syrah grapes. As of the end of the 2019 season, we had over 18,000 producing vines and 165 rows of pure beauty. The 2020 season will see more Syrah planting as well as a new varietal for us, Sangiovese. Sangiovese is one of Italy's best known and widely planted type of grape. Known to be a bit of a chameleon, we are hoping that it will acclimate to the Michigan climate and help us to continue to make award winning wines!

In summary, I feel grateful to be growing grapes in a cooperative environment surrounded by some of the most gracious grape growers and their amazing families! Mountain Road is a place I can go to where troubles can melt away and my heart is filled with joy to look around at the beauty the vineyard holds. It's extra special to me because I was able to marry my husband right in the middle of the vineyard. While there are several challenges with growing wine grapes, I can go to the place where I married my best friend and be grateful for all the blessings I have!

Sarah Braganini

Wife of St. Julian President, John Braganini

SPOTLIGHT ON

TRE

What's in a name? Wine names run the gamut from fun and playful, to traditional, to those designed to honor. Many of the names you find on your favorite bottles have connections to special people in the St. Julian family; Meconi, Sweet Nancie, Bella Bee to name a few. Having a family run winery for almost 100 years is something to be celebrated! We are excited to release the newest wine designed to honor not just one, but 3 special family members. **Tre** (Italian for the number 3) pays tribute to the three Apollo Braganinis: **Apollo Braganini**, who was the winery President from 1973-1982. **Apollo Braganini II**, who is the grandson of the first Apollo and St. Julian's current Director of Sales; **Apollo Braganini III** who is Apollo II's son and goes by the name **Tre**. As Tre is only 8 years old, it will be a while before he can enjoy "his wine" but you can be sure some will be saved for him!



Tre is a dry white blend made with 45% Riesling, 30% Traminette and 25% Pinot Gris. These varieties were chosen not only because they are classic Michigan wine grapes, but also because by blending them together, it creates a wine that has beautiful aromatics, tropical flavors, and pronounced acidity. The balance between the fresh fruit flavors and crisp acidity has the added advantage of making an incredibly food friendly wine. We know Tre will become a new favorite for your summer table!



VARIETY
Riesling,
Traminette &
Pinot Gris

AROMAS OF
Mango, lily &
lemon zest

TASTES LIKE
White peach,
lychee & lemon

PAIRS WITH
Spicy foods,
spring salads,
hard cheese,
chicken & fish

RESET



VARIETY
Cayuga

AROMAS OF
Pineapple, peach
& Meyer lemon

TASTES LIKE
Orange &
pineapple

PAIRS WITH
Spicy foods, salty
cheese, ham,
chicken & fresh
fruit

There are times when you just need to reset; to restore, reimagine, and refresh your mindset. These last few months have been challenging for all of us. As life takes us on unexpected twists and turns, it's important to pause and find joy in the simple pleasures and new opportunities presented to us. Some of the greatest ideas come from sitting still and letting your mind wander. *Reset* is an expression of this freedom.

Reset is crafted using the vibrant fruit-forward grape variety Cayuga. It's a French-American hybrid grape that grows very well in the Lake Michigan Shore. St. Julian has been using this grape for decades in aromatic white blends like *Blue Heron* and *Simply White*. Bred for cold hardiness and resistance to disease, Cayuga has beautiful tropical sweetness and bright acidity. In the spirit of creating something new, *Reset* was fermented and bottled with Cayuga as a single varietal, something we have never done before. In the cellar, juice was put into stainless steel tanks to ferment. The fermentation was then intentionally stopped at 4 Brix (5.5% RS) to preserve the powerful fruit flavors and luscious sweetness. A strong backbone of acidity keeps the wine medium-bodied and well balanced. The result is fabulous!

Reset is a citrus-tinged semi-sweet wine that is bright and fresh. Aromas of pineapple and peach make your mouth water. Flavors of orange, pineapple, grapefruit, and honeysuckle make this wine a real crowd pleaser that you will want to share at your next BBQ or picnic. Look for this wine's counterpart, *MINDSET*, coming out this November!



ASK WINEMAKER NANCIE

Which new wine have you been drinking the most?
Sally Jones Helman- Portage, MI

We have so many new and exclusive wines that come out each quarter that I have a hard time deciding which wine to bring home next! I am really excited about our new dry sparkling rose' called *Ciao Bolle* (pronounced Chow Bo-lay). It's been my go-to this quarter. I LOVE bubbles. I drink them all the time in every season and share them with everyone!

The name was inspired by our Wine Club trip to Tuscany in the spring of 2019. We drank a lot of delicious bubbly there! "Ciao," which is Italian for *hello* and *goodbye*, became one of our favorite words of the trip. "Bolle" means bubbles and we loved the way the two words came together... *Ciao Bolle! Hello Bubbles!*

The planning for the wine that would go into the bottle started during the harvest of 2019. *Ciao Bolle* is made from the free run juice of Cabernet Sauvignon and Marquette grapes. "Free run" refers to the winemaking process where grapes are put into a fermentation vessel prior to crushing. The weight of the fruit on top will crush the grapes on the bottom and cause the release of some juice.

The released free run juice is then bled off and fermented separately. This process reduces the skin contact time of the juice producing wine that is just kissed with color and maintains its fresh fruit flavors and acidity. The individual rose' wines were then blended together and given some spritz. I absolutely adore this wine. It's light and refreshing and the perfect bottle to pair with food thanks to its bright acidity.



Ciao Bolle! Hello Bubbles! Because everything's better with bubbles.

NEWER COURTESY FOR MEMBERS *Bottle Switch*

One of the greatest benefits of Wine Club is access to new release and exclusive wines each quarter. Nancie and the team work incredibly hard to create exciting wines that are designed to engage and expand your palate. It is our hope that when you try something new, you learn more about wine and find new favorites!

We understand that sometimes a wine may not be a new favorite. Therefore, in our continued desire to offer you the best, you may choose to exchange one of your preselected wines each quarter. **When it comes to alcohol, there are laws that determine how we can make this happen for you.** Here is what you need to know:

- This courtesy is only available on wines picked up in the tasting room. We ask that you try the wine first before making the decision to exchange.
- You may exchange a bottle for any one bottle of your choosing. **Money cannot be refunded**, so we encourage you to pick a wine at a similar price point. This is a **one for one bottle exchange**. You are not able to exchange two lesser priced bottles for your exchange.
- You may choose a wine valued greater than your preselected wine, with the charge of the remaining balance happening at the time of the exchange.

It is our sincere hope that you find this courtesy a useful perk as you learn about the many different styles and expressions of wine.



Change It Up:

HOW TO MAKE A WINE TASTE SWEETER OR DRIER



BLACKBERRY WINE COCKTAIL: For this cocktail, start with a sweet or dry white wine and add sweetness or acidity to fit your personal tastes. Be creative! Combine wine with agave nectar, lime juice, vodka, fresh blackberries, splash of soda & mint.

At St. Julian, we are always creating new wines for our members and always have something new and exciting to offer. However, this can be very challenging! Wine is very personal and what might be too sweet or too dry for one person, might be the exact opposite for someone else! So here are a few tips if you ever find a wine that needs a little “tweaking” to better match your palate.

IF A WINE IS TOO DRY: You can always make a wine sweeter. If you add a few drops of simple syrup (a mixture of sugar and water that is boiled down) or honey to the wine, the sweetness level can be increased to your individual liking. You can also play winemaker and blend the wine with a sweeter wine, like adding some port to red wine or sherry to white wine. Chilling a red wine will make the tannins more muted and appear smoother. For a refreshing option during the summer, try making a wine cocktail. Simply add some juice, fresh fruit and a spirit of your choice; then pour over ice and enjoy!

IF A WINE IS TOO SWEET: Sweetness can be muted by acid. An easy way to balance sweetness in wines is to make a sangria or wine cocktail by adding citrus juice or brandy. This will tone down the natural sugars in the wine. You can also spritz a wine by adding some unsweetened sparkling water, dry sparkling wine, or plain soda. Carbonation often cut down on sweetness. Another sure-fire way to tone down sweetness is to pair the wine with spicy food. This will offset the sweetness and makes a delicious complimentary pairing. Try serving the wine at a slightly warmer temperature. This will soften the fruit characteristics and highlight the alcohol notes, making it taste less “fruity,” which you may perceive as sweetness. Freezing a wine to make a slushie is another great way to tweak your wine. Sweetness in wine will always be toned down when chilled or frozen.

Hey Members! REMINDER OF THESE IMPORTANT DETAILS

AUGUST WINE CLUB CALENDAR

- August 1st** All Will Call orders Charged
- August 1st** August Wine Club Newsletter emailed to you
- August 2nd** Starting now, Will Call orders available for pick up
- August 2nd and 3rd** All shipping orders charged
- August 4th - 6th** All shipping orders packed and shipped

NOVEMBER WINE CLUB CALENDAR*

- October 19th – 30th** 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** Nov. Wine Club Newsletter emailed to you
- Nov. 3rd** Starting now, all Will Call orders available for pick up
- Nov. 5th - 6th** All shipping orders charged
- Nov. 9th - 11th** All 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 3 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 that can be used online or in stores on your next purchase.

Earn points on every purchase while your membership is active.
Earn 3 points per dollar.
The rate of redemption is 1 point = .01 dollars.

Earn 1,000 points to redeem a \$10 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.*

POINTS

To redeem your points select an item from our Points Eligible Store [HERE](#). Select "Points" as your payment method and complete the checkout process.

Balance: You currently have 939 points
Balance Value: \$9.39
Tier: Club Membership

Share the love...

WE APPRECIATE OUR WINE CLUB MEMBERS SHARING THE ST. JULIAN LOVE!

Refer a friend, family member or business associate to the Wine Club and when they join*, you will receive a \$10 e-gift code!

The more people you refer, the more e-gift codes coming your way!

*Only for new members. New member must make note of the referring name through a link in their club confirmation email. E-Gift codes only available for use in retail rooms or online.

NEW CLUB OPTION

You asked and we listened! Members now have the option of signing up for the Vineyard Select Dry White Club, which highlights our dry white wines; new release and existing favorites. As with our other clubs, you can choose 2, 4 or 6 bottles each quarter. To enroll in this club option, please contact the Wine Club office at wineclub@stjulian.com. Like the dry red club, we may need to limit this option depending on availability.

VINEYARD SELECT WHITE *dry*

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. Space is limited due to social distancing requirements.

CIDER vs. WINE*

September 16th @ 6:00 pm
Frankenmuth, Troy & Rockford.
@ 7:00 pm in Dundee

September 17th @ 6:00 pm in Paw Paw.
September 18th @ 6:00 in Union Pier.

Have you ever wondered about the difference between a wine and hard cider? Both are just fermented fruit, right? We invite you to come learn how these 2 delicious beverages are the same and how they are different!

* all dates subject to change or be cancelled due to COVID-19

HARVEST HIGHLIGHTS*

October 7th @ 6:00 pm in
Frankenmuth, Troy & Rockford.
@7:00 pm in Dundee

October 8th @ 6:00 pm in Paw Paw.
October 9th @ 6:00 in Union Pier

Harvest is in full swing! Different grapes ripen at different times for different reasons and we are excited to share with you which varieties have been harvested and what's up next. Although it will be a little while before we can taste the wines from this harvest, we can enjoy previously bottled vintages!

Sad to say...

WINE & HARVEST FESTIVAL
CANCELLED DUE TO COVID- 19

The Paw Paw Wine and Harvest Board of Directors decided to cancel the festival for 2020. While we love playing such a big role in this event, with the government restrictions, uncertainty of the coronavirus, and an average of over 50,000 guests, such a large event cannot be held this year. We look forward to 2021's festival as we'll also be celebrating 100 years of St. Julian Winery history!



COTTON CANDY

Just because most fairs and festivals have been cancelled this year doesn't mean that you have to miss out on the summer fun! The new Wine Club Member exclusive wine called Cotton Candy is the best way to enjoy the flavors of this iconic treat. A blend made primarily with the Niagara grape, this sweet wine has flavors of strawberry, raspberry and a classic "cotton candy" finish. We know our sweet wine members are going to have another favorite to add to their collection of amazing St. Julian wines!

Summer Recipe Pairings

TRE

WHITE PEACH LIME SALSA

This is a simple and impressive topping for chicken, fish, pork or to enjoy with your favorite chips. The refreshing citrus and peach ingredients pair with the tropical flavors and crisp acidity of the wine.

3 medium white or yellow peaches; peeled, pitted and diced
2 tbsp. minced red onion
2 tbsp. minced jalapeno
2 tsp. fresh lime juice
2 tsp. lime zest
2 tbsp. chopped basil
Salt and pepper to taste

Mix all ingredients in a bowl and refrigerate for at least one hour. Gently toss before serving. Can also add chopped fresh tomatoes if you like for a more traditional salsa style.



COTTON CANDY

WATERMELON BASIL SALSA

This refreshing take on salsa is a fun topping for chicken, fish or tortilla chips! The sweetness of the watermelon with the heat from the jalapeno creates a perfect pairing to the fruity and sweet flavors of the wine.

2 cups seeded and chopped watermelon
½ cup peeled and chopped cucumber
¼ cup chopped red onion
1 jalapeno, seeded and minced
1 tbsp. fresh minced basil
1 tsp. fresh minced mint
2 tbsp. honey
1 tsp. fresh lime juice
Salt and pepper to taste

Mix the honey with the lime juice. Toss all the ingredients into a bowl and then pour the lime juice and honey mixture over the top. Gently toss to combine.



WHAT WE ARE DRINKING IN *August*

VINEYARD SELECT

Tre
2018 Whiskey Barrel Chambourcin
2019 BL Pinot Grigio
Ciao Bolle
2019 BL Albarino/ Riesling
2018 BL Syrah

PERFECTLY PAIRED

Cotton Candy
Tre
2019 BL Albarino/ Riesling
RESET
Polar Vortex
2018 Whiskey Barrel
Chambourcin

SWEETER HARVEST

Cotton Candy
RESET
2019 BL HS Vidal/ Riesling
Polar Vortex
American Spumante
Cotton Candy

VINEYARD SELECT WHITE

Tre
2019 BL Albarino/ Riesling
2019 BL Pinot Grigio
BR Blanc de Blanc
Tre
2019 SJ Pinot Grigio

VINEYARD SELECT RED

2018 Whiskey Barrel Chambourcin
2016 24 Month Aged Cab Franc
2018 BL Syrah
2017 Single Barrel Cab Franc
Michigan Awesome Red
2017 BR Cabernet Sauvignon

PERFECTLY PAIRED WHITE

RESET
Tre
2019 BL HS Vidal/ Riesling
2019 BL Albarino/ Riesling
Polar Vortex
2019 BL Pinot Grigio

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!

800.732.6002 ext. 785 wineclub@stjulian.com