

Bulk Products

ST JULIAN
winery • distillery

PRICING AND AVAILABILITY SUBJECT TO CHANGE. DISCOUNTS AVAILABLE FOR TANKER PRICING.

Wine Shipped in Bond

TYPE/VARIETY	\$/Gallon
Red	
Cabernet Franc (2021 Barrel Aged)	\$21.99
Cabernet Franc (2022 Stainless Steel)	\$15.49
Chambourcin	\$7.49
Chancellor (Available Early 2023)	\$7.49
Concord (Dry)	\$6.29
DeChaunac (Available Early 2023)	\$6.49
Foch (Available Early 2023)	\$7.99
Frontenac (Available Early 2023)	\$7.99
Marquette (Available Early 2023)	\$8.49
Merlot (2021 Barrel Aged)	\$21.99
Merlot (2022 Stainless Steel)	\$15.49
Petite Pearl (Available Early 2023)	\$7.99
Rougeon (Available Early 2023)	\$7.99
Simply Red Base (Foch, DeChaunac, Rougeon)	\$6.99
St. J Red (Chambourcin, Chancellor, Red Vinifera)	\$8.29
White	
Albariño	\$16.99
Cayuga (Available Early 2023)	\$7.99
Chardonel (Available Early 2023)	\$7.99
Chardonnay	\$12.99
Frontenac Gris (Available Early 2023)	\$8.49
Fruity Dry White (White Hybrid Blend)	\$8.49
Niagara (Available Early 2023)	\$5.99
Pinot Gris (Available Early 2023)	\$12.99
Riesling (LMS)	\$9.99
Seyval Blanc (Available Early 2023)	\$7.99
St. J White (White Vinifera Blend)	\$8.99
Traminette (Available Early 2023)	\$9.99
Valvin Muscat (Available Early 2023)	\$9.99
Vidal Blanc (Available Early 2023)	\$8.99
Vignoles (Available Early 2023)	\$8.99
Pink	
Catawba	\$5.99
Rosé (Dry)	\$7.99
Fruit	
Apple Cider (Dry) Under 7% ABV	\$4.99
Apple	\$5.49
Cherry	\$5.79

Spirits

TYPE	\$/Gallon
High Proof (Neutral Spirit Fruit Grape)	\$21.99/wg

Juice Off the Press Single Strength - Held at 32

Must arrange own shipment. Must pick up within 48 hours of crush. Schedule will be available 7-10 day prior to crush.

TYPE/VARIETY	\$/Gallon
Red	
Chambourcin (Available Harvest 2023)	TBD
Chancellor (Available Harvest 2023)	TBD
Concord	\$4.49
DeChaunac (Available Harvest 2023)	TBD
Foch (Available Harvest 2023)	TBD
Frontenac (Available Harvest 2023)	TBD
Marquette (Available Harvest 2023)	TBD
Petite Pearl (Available Harvest 2023)	TBD
Rougeon (Available Harvest 2023)	TBD
Verona (Available Harvest 2023)	TBD
White	
Cayuga (Available Harvest 2023)	TBD
Chardonel (Available Harvest 2023)	TBD
Frontenac Blanc (Available Harvest 2023)	TBD
Itasca (Available Harvest 2023)	TBD
LaCrescent (Available Harvest 2023)	TBD
Niagara	\$4.49
Pinot Gris (Available Harvest 2023)	TBD
Riesling (Available Harvest 2023)	TBD
Seyval Blanc (Available Harvest 2023)	TBD
Traminette (Available Harvest 2023)	TBD
Valvin Muscat (Available Harvest 2023)	TBD
Vidal Blanc (Available Harvest 2023)	TBD
Vignoles (Available Harvest 2023)	TBD
Pink	
Catawba (Available Harvest 2023)	TBD
Rosé (Available Harvest 2023)	TBD
Fruit	
Apple (Available Harvest 2023)	TBD
Cherry (Available Harvest 2023)	TBD

For All Bulk Inquiries Including Inventory, Specials & Sample Request, Please Contact:

John Palmer at bulkwine@stjulian.com
(800) 732-6002 ext. 3

Additional Information

- Quoted pricing good for 30 days from date of quote. Subject to product availability.
- 50% deposit must be received prior to filling/loading all orders.
- Pricing does not include the cost of containers. See pricing below.
- See Terms & Conditions for full details.

Intermediate Bulk Container

SpaceKraft

SIZE	PRICE
110 Gallon	\$119
220 Gallon	\$209
330 Gallon (*Requires special pallet - \$30)	\$295

Additional Fees

FEE	PRICE
Order Filled Outside Scheduled Time	\$100 per IBC
Unscheduled Pickup	\$100 per IBC
Dirty Tote Penalty	\$100 per IBC

Caged Totes

SIZE	PRICE
275 Gallon	\$369
330 Gallon	\$449

Shipping Schedule

50% deposit required prior to filling/loading orders

DEPOSIT DATE (No later than the 25th of the Month)	SHIPPING (1st Half of the Month)
January	February
February	March
March	April
April	May
May	June
June	July
July	August

LIMITED SHIPPING DURING
SEPTEMBER & OCTOBER DUE TO HARVEST.

Other Available Services

- **Custom Crush & Fermentation:** Our custom crush offerings include membrane pressing for whites, reds, and rosés and thermovinification for reds (hot press). We offer custom fermentation of a wide range of wines and ciders.
- **Lab Services:** We possess state-of-the-art equipment to offer a thorough analysis of wines and juices including an alcoholizer, densitometer, discrete analyzer, and spectrophotometer. We can help with pre-harvest, pre- and post-fermentation, pre-bottling, quality control analyses and testing for wine and juice chemistry.
- **Private Label & Co-Packaging:** Business-to-business private label services are available for a variety of our products. We can also custom bottle, can, or artificially carbonate & bottle your still wine, cider, and more.

Frequently Asked Questions

Q: Can I pick-up my bulk order?

A: Yes, juice must be picked up within 48 hours of crush/press. All other orders can be scheduled by emailing bulkwine@stjulian.com

Q: What is the minimum for bulk orders?

A: 110 gallons per product

Q: Can I use my own container for bulk purchases?

A: Yes. Containers must be clean and ready to fill, 100% seal-able and at least 100 gallons in size. We do not fill plastic drums or barrels. Additional fees will apply if cleaning is needed.

Q: How do I pay for my bulk order?

A: Check, ACH, & wire are preferred methods of payment. We also accept Visa, MasterCard and Discover but an additional rate will apply. A 50% deposit **MUST** be received prior to filling any order and due to Michigan law, the remaining balance of the order **MUST** be paid in full before the product leaves our facility.

For All Specialty Service Inquiries, Please Contact:

**John Palmer at bulkwine@stjulian.com
(800) 732-6002 ext. 3**