

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

## Wine

Shipped in Bond

TYPE/VARIETY	\$/Gallon
<b>RED</b>	
Cabernet Franc (2020 Barrel Aged)	\$21.99
Cabernet Franc (2021 Barrel Aged)	\$21.99
Cabernet Franc (2022 Stainless Steel)	\$15.49
Chambourcin	\$7.49
Chancellor	\$7.49
Concord (Dry)	\$6.29
DeChaunac	\$6.49
Foch	\$7.99
Frontenac	\$7.99
Lemberger/Blaufränkisch	\$19.99
Marquette	\$8.49
Merlot (2021 Barrel Aged)	\$21.99
Merlot (2022 Stainless Steel)	\$15.49
Petite Pearl	\$7.99
Rougeon	\$7.99
Simply Red Base (Foch, DeChaunac, Rougeon)	\$6.99
St. J Red (Chambourcin, Chancellor, Red Vinifera)	\$8.29
Verona	\$8.99
<b>WHITE</b>	
Albariño	\$19.99
Cayuga	\$7.99
Chardonel	\$7.99
Chardonnay	\$12.99
Frontenac Blanc (Available Early 2024)	SOLD OUT
Frontenac Gris	\$8.49
Fruity Dry White (Seyval, Vidal, Cayuga)	\$8.49
Gewürztraminer	\$13.99
Grüner Veltliner	\$15.99
Itasca (Available Early 2024)	SOLD OUT
LaCrescent (Available Early 2024)	SOLD OUT
Niagara	\$5.99
Pinot Gris	\$9.99
Riesling	\$9.99
Seyval Blanc	\$7.99
St. J White (Pinot Gris, Chardonnay, Vidal)	\$8.99
Traminette	\$9.99
Valvin Muscat	\$9.99
Vidal Blanc	\$8.99
Vignoles	\$8.99
Viognier	\$9.99
<b>PINK</b>	
Catawba	\$5.99
Rosé (Dry)	\$7.99
<b>FRUIT</b>	
Apple Cider (Dry) Under 7% ABV	\$4.99
Apple	\$5.49
Cherry	\$5.79

## Juice off the Press

Single Strength - Held at 32°

TYPE/VARIETY	\$/Gallon
<b>RED</b>	
Arandell (Available Harvest 2023)	\$7.99
Chambourcin (Available Harvest 2023)	\$6.49
Chancellor (Available Harvest 2023)	\$5.99
Concord	\$4.49
DeChaunac (Available Harvest 2023)	\$5.99
Foch (Available Harvest 2023)	\$5.69
Frontenac (Available Harvest 2023)	\$5.69
Marquette (Available Harvest 2023)	\$6.99
Petite Pearl (Available Harvest 2023)	\$5.99
Rougeon (Available Harvest 2023)	\$5.49
Verona (Available Harvest 2023)	\$5.99
<b>WHITE</b>	
Albariño (Available Harvest 2023)	\$13.99
Cayuga (Available Harvest 2023)	\$6.49
Chardonel (Available Harvest 2023)	\$5.99
Chardonnay (Available Harvest 2023)	\$12.99
Frontenac Blanc (Available Harvest 2023)	\$5.49
Frontenac Gris (Available Harvest 2023)	\$6.99
Gewürztraminer (Available Harvest 2023)	\$13.99
Grüner Veltliner (Available Harvest 2023)	\$14.99
Itasca (Available Harvest 2023)	\$5.49
LaCrescent (Available Harvest 2023)	\$5.49
Niagara	\$4.49
Osceola Muscat (Available Harvest 2023)	\$6.99
Pinot Gris (Available Harvest 2023)	\$10.99
Riesling (Available Harvest 2023)	\$10.99
Seyval Blanc (Available Harvest 2023)	\$5.99
Traminette (Available Harvest 2023)	\$6.99
Valvin Muscat (Available Harvest 2023)	\$6.99
Vidal Blanc (Available Harvest 2023)	\$6.15
Vignoles (Available Harvest 2023)	\$6.99
Viognier (Available Harvest 2023)	\$14.99
<b>PINK</b>	
Catawba (Available Harvest 2023)	\$4.49
Rosé - Blaufränkisch (Available Harvest 2023)	\$12.99
Rosé - Hybrid (Available Harvest 2023)	\$5.99
Rosé - Pinot Meunier (Available Harvest 2023)	\$14.99
<b>FRUIT</b>	
Apple (Available Harvest 2023)	\$3.99
Cherry (Available Harvest 2023)	\$5.79

## Spirits

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

## 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

Paper Systems EZ-Bulk

SIZE	PRICE
110 Gallon	\$150
220 Gallon	\$209
330 Gallon	\$295

### Caged Totes

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

### Additional Fees

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

### 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 alcolyzer, 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.

### 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.

### Frequently Asked Questions

**Can I pick-up my bulk order?** Yes, juice must be picked up within 48 hours of crush/press. The schedule will be available 7-10 days prior to crush. All other orders can be scheduled by emailing [bulkwine@stjulian.com](mailto:bulkwine@stjulian.com)

**What is the minimum for bulk orders?** 110 gallons per product

**Can I use my own container for bulk purchases?** 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.

**How do I pay for my bulk order?** 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: [bulkwine@stjulian.com](mailto:bulkwine@stjulian.com) | (800) 732-6002 ext. 3