

TASTING NOTES

ST JULIAN



Cento









Retail Price: \$16.99 / Cases Produced: 500

-  **STYLE:** Semi-sweet, easy-drinking red.
-  **AROMA:** Blueberry, fig, and eucalyptus.
-  **FLAVOR:** Brambleberry pie, blueberry, plum, and cranberry.
-  **SWEETNESS:** 6% residual sugar.
-  **FYI:** This wine is great served at room temp or chilled. Chilling will bring out the fruitiness while room temp will bring out the complexity.
-  **PAIRINGS:** Pasta with red sauce, charcuterie, burgers, and salty snacks.
-  **VARIETAL(S):** Rougeon, Marquette, and Chambourcin
-  **GROWER(S):** Lake Michigan Shore Appellation



Frostbite

Retail Price: \$19.99 / Cases Produced: 850

-  **STYLE:** Medium-bodied, luscious.
-  **AROMA:** Honeycomb and peach.
-  **FLAVOR:** Caramelized pineapple, honey, and pear.
-  **SWEETNESS:** 6.4% residual sugar.
-  **FYI:** Great for cocktails! Add a splash of vodka and a squeeze of lime over ice. Also great warm! Mix a bottle of Sweet Nancie Peach, 1/2 bottle of Frostbite, and 1/4 cup of Rum or Whiskey in a crockpot.
-  **PAIRINGS:** Hawaiian pizza, soft cheeses, pad thai, and creme brulee.
-  **VARIETAL(S):** Vidal Blanc. This juice comes from the second pressing of our ice wine.
-  **GROWER(S):** Dan Nitz, Baroda



2018 Whiskey Barrel Cabernet Franc

Retail Price: \$26.99 / Cases Produced: 300

-  **STYLE:** Medium-bodied, smooth tannins.
-  **AROMA:** Vanilla, tobacco, and black cherry.
-  **FLAVOR:** Plum, blackberry, toasted coconut, butterscotch, and vanilla.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** This wine was aged in Kentucky Whiskey Barrels and comes in at 14% Alcohol by Volume.
-  **PAIRINGS:** Smoked meat, barbeque, pizza, lamb, and dark chocolate.
-  **VARIETAL(S):** Cabernet Franc
-  **GROWER(S):** Dan Nitz, Sol Rouge Vineyard in Baroda



2020 BR Estate Sauvignon Blanc

Retail Price: \$21.99 / Cases Produced: 500

-  **STYLE:** Light-bodied, crisp and refreshing.
-  **AROMA:** Gooseberry and lemon rind.
-  **FLAVOR:** Key lime pie, ruby red grapefruit, and green apple.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** This is our first white wine of the 2020 season! Two pickings of the fruit allows the wine to keep a balanced acidity and fruit flavor.
-  **PAIRINGS:** Herb roasted chicken, goat cheese, and white chicken lasagna.
-  **VARIETAL(S):** Sauvignon Blanc
-  **GROWER(S):** John and Sarah Braganini, Mountain Road Estate Vineyard in Coloma

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2020 WMS Blaufränkisch Rose









Retail Price: \$14.99 / Cases Produced: 500

-  **STYLE:** Medium-bodied, racy acidity.
-  **AROMA:** Strawberry, raspberry, and mulled fruit.
-  **FLAVOR:** Cranberry and strawberry.
-  **SWEETNESS:** 0.35% residual sugar.
-  **FYI:** This rose's fuller body makes it perfect for winter! The Blaufränkisch grape is very dark skinned and has spicy characteristics, making this rose great for both red and white wine lovers.
-  **PAIRINGS:** Duck, hard cheeses, berries, chicken, lamb, smoked trout, salads, tacos, sushi, and charcuterie.
-  **VARIETAL(S):** Blaufränkisch
-  **GROWER(S):** Dan Nitz, Tercero Vineyard in Baroda



TRE Dry Red Blend









Retail Price: \$22.99 / Cases Produced: 400

-  **STYLE:** Medium-bodied, smooth tannins.
-  **AROMA:** Raspberry jam and cocoa.
-  **FLAVOR:** Chocolate covered cherry and cranberry.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** Tre, Italian for "three", refers to the three family members named *Apollo Braganini*, as well as the three varieties of grapes used in this wine.
-  **PAIRINGS:** Pasta with Bolognese, BBQ, pizza, lamb, and savory tomato tart.
-  **VARIETAL(S):** Marquette, Blaufränkisch, and Rougeon
-  **GROWER(S):** Lake Michigan Shore Appellation



2019 BR La Crescent









Retail Price: \$21.99 / Cases Produced: 362

-  **STYLE:** Medium-bodied, semi-sweet.
-  **AROMA:** Smells like Spring! Blossoming gardenias and honeysuckle.
-  **FLAVOR:** Honeydew melon, white peach, and apple.
-  **SWEETNESS:** 4% residual sugar.
-  **FYI:** La Crescent is a cold-hardy grape, making it a great option for wine makers in the Northern states. Its fruity floral flavors are guaranteed to brighten your winter!
-  **PAIRINGS:** Thai, curry, lemon pepper chicken, and sushi.
-  **VARIETAL(S):** LaCrescent
-  **GROWER(S):** Ed and Phyllis Oxley, Oxley Estate Vineyard in Lawton.



2018 WMS Cabernet Franc/Merlot

Retail Price: \$26.99 / Cases Produced: 50

-  **STYLE:** Medium-bodied, smooth tannins.
-  **AROMA:** Dried cherry, vanilla, tobacco, and licorice.
-  **FLAVOR:** Black cherry, raspberry, and cocoa.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** NEW BLEND! The Cabernet Franc lends this wine its tobacco characteristics while the Merlot offers the fruit flavors.
-  **PAIRINGS:** Steak with red wine sauce and braised lamb.
-  **VARIETAL(S):** Cabernet Franc & Merlot
-  **GROWER(S):** Merlot - Joe Herman, Coloma
Cab Franc - Matt & Emily Dietrich, Baroda

TASTING NOTES

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Mayhem

Retail Price: \$21.99 / Cases Produced: 325

- STYLE:** Medium-bodied, refreshing.
- AROMA:** Lime and white pepper.
- FLAVOR:** Tart apple and white peach.
- SWEETNESS:** 0.25% residual sugar
- FYI:** NEW BLEND! This wine is a dry white wine lovers dream. Perfectly balanced and refreshing.
- PAIRINGS:** Sushi, fish, shaved brussel sprout salad, and seafood pasta with white wine sauce.
- VARIETAL(S):** Viognier, Sauvignon Blanc and Grüner Veltliner
- GROWER(S):** Lake Michigan Shore Apellation



Flirt

Retail Price: \$14.99 / Cases Produced: 300

- STYLE:** Light, playful, Rosé wine.
- AROMA:** Fruit punch, strawberry, and citrus.
- FLAVOR:** Pineapple, watermelon, strawberry, and sweet tarts.
- SWEETNESS:** 6.7% residual sugar
- FYI:** The name comes from the first letters in the grape varieties used in this blend. Add a splash of vodka and a squeeze of lime for a delicious Flirt-ini!
- PAIRINGS:** White chicken enchiladas, strawberry shortcake, grilled cheese, spicy Mexican and Asian dishes.
- VARIETAL(S):** Frontenac, LaCrescent, Rougeon, and Traminette
- GROWER(S):** Lake Michigan Shore Appellation



2019 BR Traminette

Retail Price: \$14.99 / Cases Produced: 700

- STYLE:** Light-bodied, bright acidity.
- AROMA:** Tropical fruit and floral.
- FLAVOR:** Mango, lychee, and lemon zest.
- SWEETNESS:** 0.5% residual sugar
- FYI:** This wine is enjoyed by everyone! Great to bring to a friend's house. Very food friendly.
- PAIRINGS:** Spicy foods, Mexican food, Asian cuisine, seafood, Hawaiian pizza, lemon pepper chicken, shellfish, and fresh fruit.
- VARIETAL(S):** Traminette
- GROWER(S):** Nathan and Julie Nitz, Sandland Farms; Matt and Emily Deitrich, Deitrich Estate



2018 Unoaked Chardonnay

Retail Price: \$14.99 / Cases Produced: 700

- STYLE:** Medium-bodied, easy-drinking.
- AROMA:** Fresh green apple, melon, and pear.
- FLAVOR:** Golden Delicious apples, and pear.
- SWEETNESS:** 0.7% residual sugar
- FYI:** Chardonnay aged in stainless steel is the perfect option for people who want to enjoy this grape in its purest form. Crisp, refreshing, and full of apple and stone fruit flavors.
- PAIRINGS:** Light appetizers, Caesar salad with grilled chicken, scallops, shrimp, and veggie pizza.
- VARIETAL(S):** Chardonnay
- GROWER(S):** Ed and Phyllis Oxley, Lawton, MI

**2018 Sol Rouge Cabernet Franc**

Retail Price: \$27.99 / Cases Produced: 115

**STYLE:** Medium-bodied, medium tannins.**AROMA:** Cedar, black licorice, and smoke.**FLAVOR:** Blackberry, mulberry, white pepper, and cigar.**SWEETNESS:** 0% residual sugar**FYI:** NEW VINTAGE of a favorite! The grapes for this wine are from a single vineyard called 'Sol Rouge', which means "red sun".**PAIRINGS:** Tomato based stews, dark chocolate, pot roast, and grilled meats.**VARIETAL(S):** Cabernet Franc**GROWER(S):** Dan Nitz, Sol Rouge Vineyard in Baroda