











### OUTLOOK









Retail Price: \$14.99 / Cases Produced: 1,000

-  **STYLE:** Light-bodied, easy-drinking semi-sweet rosé.
-  **AROMA:** Strawberry, red cherry.
-  **FLAVOR:** Cherry, strawberry candy, baking spice, watermelon.
-  **SWEETNESS:** 5% residual sugar.
-  **FYI:** A blend using a new variety of grape for St. Julian called Blaufränkisch. This grape was harvested for the first time last year at Dan Nitz's Tercero Vineyard. It adds a beautiful complexity to this sweet rosé.
-  **PAIRINGS:** Burgers, margherita pizza, caprese salad, spicy fish, spicy Italian subs, barbeque grilled chicken.
-  **VARIETAL(S):** Pinot Noir, Zweigelt, DeChaunac, and Blaufränkisch.
-  **GROWER(S):** Lake Michigan Shore Appellation



### 2019 BR Petite Pearl









Retail Price: \$21.99 / Cases Produced: 800

-  **STYLE:** Medium-bodied, sweet red.
-  **AROMA:** Black raspberry, dried fig, dried blueberry.
-  **FLAVOR:** Candied blueberry, plum.
-  **SWEETNESS:** 7.5% residual sugar.
-  **FYI:** 2019 was a small crop year due to the polar vortex which means there were fewer grapes on the vines. This caused the grapes to have a much higher concentration of sugar.
-  **PAIRINGS:** Blueberry lemon muffins, bourbon-glazed chicken wings, teriyaki chicken.
-  **VARIETAL(S):** Petite Pearl
-  **GROWER(S):** Ronald Nitz, GDN Vineyard



### 2020 BR Grüner Veltliner



Retail Price: \$21.99 / Cases Produced: 600

-  **STYLE:** Light-bodied, crisp.
-  **AROMA:** Macintosh apple, Meyer lemon, honeysuckle.
-  **FLAVOR:** Lemon custard, grapefruit, pineapple.
-  **SWEETNESS:** 0.25% residual sugar.
-  **FYI:** A hot growing season offered this wine great sugar and ripe flavors balanced with nice acidity.
-  **PAIRINGS:** Pineapple salsa, spring vegetable risotto, asparagus and goat cheese frittata.
-  **VARIETAL(S):** Grüner Veltliner
-  **GROWER(S):** Ed and Phyllis Oxley, Oxley Estate



### 2020 WMS Merlot Rosé









Retail Price: \$16.99 / Cases Produced: 400

-  **STYLE:** Easy-drinking with great fruit and acidity.
-  **AROMA:** Strawberry shortcake, white pepper, strawberry.
-  **FLAVOR:** Strawberry, raspberry, lemon.
-  **SWEETNESS:** 0.5% residual sugar
-  **FYI:** The fruit for this wine came from 4 of our premier Merlot growers.
-  **PAIRINGS:** Barbeque, cherry compote, grilled pork chops, Caprese salad, grilled chicken bruschetta, strawberry salad.
-  **VARIETAL(S):** Merlot
-  **GROWER(S):** Joe and Sue Herman, Lake Vineyard  
Dr. Henry Fischer, Terrace Hill Vineyard  
Dan Nitz, Tierra Alto Vineyard  
Matt and Emily Deitrich, Baroda Estate



### 2018 Double Whiskey Barrel Chambourcin









Retail Price: \$24.99 / Cases Produced: 45

-  **STYLE:** Medium-bodied yet elegant, smooth tannins.
-  **AROMA:** Sweet almond, burnt sugar, raisin, fig cola.
-  **FLAVOR:** Butterscotch, fig, dark chocolate, vanilla.
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** We aged this wine in whiskey barrels from Heaven Hill and Buffalo Trace distillers. The barrels were still wet with whiskey when the wine was added. While you won't taste any whiskey, you will taste the higher alcohol content and added complexity that the whiskey barrels lent to the wine.
-  **PAIRINGS:** Smoked ribs, smoked salmon, burgers, steak, smores.
-  **VARIETAL(S):** Chambourcin
-  **GROWER(S):** Dan Nitz, Magnificent Mile



### 2020 WMS Ramato









Retail Price: \$26.99 / Cases Produced: 80

-  **STYLE:** A white wine that drinks like a red wine and looks like a rosé wine.
-  **AROMA:** Currant, cinnamon, craisins.
-  **FLAVOR:** Cranberry, rhubarb, strawberry, cherry pie, lemon zest.
-  **SWEETNESS:** 1% residual sugar
-  **FYI:** This wine is skin-fermented for 7 days to extract color and complexity. It has an incredible structure and tannins. Best served slightly chilled. Read more in the "Ask Nancie" article on page 3.
-  **PAIRINGS:** Lamb, burgers, pasta primavera, lemon chicken pasta, pulled pork with cherry bbq sauce.
-  **VARIETAL(S):** Pinot Gris
-  **GROWER(S):** John and Sarah Braganini, Mountain Road Estate



### 2018 BR Chambourcin









Retail Price: \$21.99 / Cases Produced: 165

-  **STYLE:** Medium-bodied, smooth tannins, easy-drinking.
-  **AROMA:** Tart cherry, smoked meats, cocoa, raisin.
-  **FLAVOR:** Cocoa, cranberry, cherry, vanilla, cola.
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** Chambourcin is a deep-colored red wine grape that is a "teinturier" grape meaning that the juice is red instead of white like most other grapes. We recommend aerating this wine to unleash its full flavor.
-  **PAIRINGS:** Fried chicken, burgers, steaks, spaghetti and meatballs.
-  **VARIETAL(S):** Chambourcin
-  **GROWER(S):** Dan Nitz, Magnificent Mile



### 2019 Cap Drain #1









Retail Price: \$26.99 / Cases Produced: 75

-  **STYLE:** Medium-bodied, medium tannins, food friendly.
-  **AROMA:** Black cherry, cranberry, vanilla, cola, black pepper, leather.
-  **FLAVOR:** Chocolate covered cherries, cocoa nibs.
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** These varieties were able to develop despite the harsh polar vortex of 2019. This is a beautiful lighter style wine. We will be making more of this blend in the future!
-  **PAIRINGS:** Ribs, burgers, coffee crusted steak, pizza, pasta with red sauce.
-  **VARIETAL(S):** Noriet, Marquette, and Chambourcin
-  **GROWER(S):** Joe and Sue Herman, Coloma Nathan and Julie Nitz, Baroda The Hunt Family, Lawton



## 2018 BR Merlot









Retail Price: \$24.99 / Cases Produced: 400

-  **STYLE:** Medium approachable tannins, food friendly.
-  **AROMA:** Plum, cola, black cherry.
-  **FLAVOR:** White smoke, cherry, cocoa, vanilla.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** NEW VINTAGE! Merlot has adapted to grow very well in cool climates. The fruit typically ripens mid growing season and has dark blue fruit components.
-  **PAIRINGS:** Burgers, steaks, pizza, dark chocolate almonds, beef tacos, grilled vegetables.
-  **VARIETAL(S):** Merlot
-  **GROWER(S):** Dan Nitz, Tercero Vineyard  
Joe and Sue Herman, Lake Vineyard



## 2020 WMS Cinsaut Rosé

Retail Price: \$16.99 / Cases Produced: 215

-  **STYLE:** Light-bodied, easy-drinking.
-  **AROMA:** Strawberry, tea leaf.
-  **FLAVOR:** Raspberry, white peach.
-  **SWEETNESS:** 0.3% residual sugar.
-  **FYI:** This is a new varietal for St. Julian! It can be spelled Cinsaut or Cinsault. We recommend aerating this wine to unravel its true flavor potential. Best served chilled.
-  **PAIRINGS:** Pasta with Bolognese, BBQ, pizza, lamb, savory tomato tart.
-  **VARIETAL(S):** Cinsaut
-  **GROWER(S):** Dan Nitz, Tercero Vineyard



## Pineapple Rosé



Retail Price: \$14.99 / Cases Produced: 1000

-  **STYLE:** Sweet, light and refreshing.
-  **AROMA:** Pineapple Pina Colada
-  **FLAVOR:** Pineapple, banana, strawberry.
-  **SWEETNESS:** 4% residual sugar
-  **FYI:** This is an apple based wine inspired by the Pineapple Rosé cider. Infused with real pineapple essence, this makes a great cocktail with some rum or vodka! 11% ABV
-  **PAIRINGS:** Pineapple mango salsa, ham, jerk chicken, coconut curry, spicy fish tacos.
-  **VARIETAL(S):** Apple
-  **GROWER(S):** Lake Michigan Shore



## 2020 Harvest Select La Crescent/Traminette


Retail Price: \$19.99 / Cases Produced: 250

-  **STYLE:** Medium-bodied, luscious.
-  **AROMA:** Peach, lychee, honey.
-  **FLAVOR:** Peach, apricot, caramelized pineapple.
-  **SWEETNESS:** 4% residual sugar.
-  **FYI:** This wine has an amazing tropical fruit flavor and a luscious mouthfeel with great acidity. Smells like spring in a glass.
-  **PAIRINGS:** Blackened fish, pad thai, salty cheese, chicken enchiladas, roasted chicken with lemon thyme and cumin.
-  **VARIETAL(S):** La Crescent and Traminette
-  **GROWER(S):** Matt and Emily Deitrich, Baroda Estate  
Ed and Phyllis Oxley, Oxley Estate



### Cock of the Walk


Retail Price: \$14.99 / Cases Produced: 1000

-  **STYLE:** Medium-bodied, smooth tannins, silky finish.
-  **AROMA:** Dense, dark fruit, opulent jammy notes.
-  **FLAVOR:** Dark cacao, black cherry, cassis, vanilla bean.
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** Back and better than ever! This favorite red blend will be one of your go-to's for summer barbecues.
-  **PAIRINGS:** Bacon, roasted beets with goat cheese, marinated duck breast, shepherd's pie, burgers.
-  **VARIETAL(S):** Cabernet Franc, Merlot, Chambourcin, Chancellor, Rougeon, DeChaunac, Marquette, Petite Pearl, and Noiret.
-  **GROWER(S):** Lake Michigan Shore Appellation



### Brut Champagne









Retail Price: \$12.99 / Cases Produced: 1000

-  **STYLE:** Medium-bodied and crisp.
-  **AROMA:** Pear, apple.
-  **FLAVOR:** Crisp citrus, honey.
-  **SWEETNESS:** 0.3% residual sugar
-  **FYI:** The perfect sparkling for your spring brunch needs!
-  **PAIRINGS:** Salty snacks, fried chicken, creamy cheeses, mac & cheese, fried mushrooms, brunch foods, popcorn and Netflix.
-  **VARIETAL(S):** Seyval, Vignoles, and Vidal.
-  **GROWER(S):** Lake Michigan Shore Appellation



### 2019 BR Mountain Road Riesling

Retail Price: \$21.99 / Cases Produced: 300

-  **STYLE:** Light-bodied with bright citrus.
-  **AROMA:** Lime zest, passionfruit, mineral.
-  **FLAVOR:** Green apple, lemon.
-  **SWEETNESS:** 0.5% residual sugar.
-  **FYI:** Rerelease of one of our all-time favorites! Riesling is the perfect wine for spring. Its crisp acidity with balanced fruit flavors makes it a refreshing choice for warm days.
-  **PAIRINGS:** Sushi, fish tacos, sea bass, duck, teriyaki chicken, pasta primavera, shrimp cocktail with lemon.
-  **VARIETAL(S):** Riesling
-  **GROWER(S):** John and Sarah Braganini, Mountain Road Riesling