

ST JULIAN

WINE CLUB

TASTING NOTES

MAY 2025

2023 BR WMS Sparkling Riesling

Retail Price: \$16.99 | Cases Produced: 180



TANNIN: ○ ○ ○ ○ ○
 BODY: ● ● ○ ○ ○
 SWEETNESS: ◐ ○ ○ ○ ○ ○
 ACIDITY: ● ● ● ● ○
 RESIDUAL SUGAR: 1.7%
 AROMAS & FLAVORS: nectarine, honeydew, lime, green apple
 PAIRINGS: grilled shrimp, sushi, pork, burrata, crab cakes, shawarma
 VARIETAL: Riesling
 GROWERS & VINEYARD: John & Sarah Braganini Mountain Road Estate
 NOTES: Made using the Charmat method, this is the first ever sparkling wine made from our Mountain Road Estate.

Gru-Ner-Vee

Retail Price: \$21.99 | Cases Produced: 1300



TANNIN: ○ ○ ○ ○ ○
 BODY: ● ◐ ○ ○ ○ ○ ○
 SWEETNESS: ○ ○ ○ ○ ○ ○ ○
 ACIDITY: ● ● ● ● ◐
 RESIDUAL SUGAR: 0%
 AROMAS & FLAVORS: grapefruit, lime, rose petal, rhubarb, pear, gooseberry
 PAIRINGS: grilled whitefish with lemon, schnitzel, fish and chips
 VARIETAL: Grüner Veltliner
 GROWERS & VINEYARD: Ed & Phyllis Oxley Oxley Estate
 NOTES: Grüner Veltliner was one of the only vinifera varieties of winter 2024 that survived the -20° temperatures!

2022 BR Viognier

Retail Price: \$21.99 | Cases Produced: 160



TANNIN: ○ ○ ○ ○ ○
 BODY: ● ● ○ ○ ○ ○ ○
 SWEETNESS: ○ ○ ○ ○ ○ ○ ○
 ACIDITY: ● ● ◐ ○ ○ ○ ○ ○
 RESIDUAL SUGAR: 0.3%
 AROMAS & FLAVORS: almond, golden apple, petrol, preserved lemons
 PAIRINGS: chicken tajin, peanut pad thai, smoked fish, spinach salad
 VARIETAL: Viognier
 GROWER & VINEYARD: Dan Nitz Lone Oak
 NOTES: Cellared exclusively for members, this wine was aged primarily in stainless steel to keep flavors fresh, and aged partly in oak for added body.

2024 BR WMS Vignoles

Retail Price: \$19.99 | Cases Produced: 93



TANNIN: ○ ○ ○ ○ ○
 BODY: ● ◐ ○ ○ ○ ○ ○
 SWEETNESS: ○ ○ ○ ○ ○ ○ ○
 ACIDITY: ● ● ● ● ◐
 RESIDUAL SUGAR: 0%
 AROMAS & FLAVORS: candied pineapple, baked apple, pear
 PAIRINGS: spring pea risotto, strawberry salad, shrimp scampi, goat cheese
 VARIETAL: Vignoles
 GROWERS & VINEYARDS: Ed & Phyllis Oxley, Oxley Estate Matt & Emily Deitrich, Sandland
 NOTES: Driven by the growers' vision, this dry take on a typically sweet varietal reveals tropical flavors and a dry finish with a cork closure for great aging potential.

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Super Cab

Retail Price: \$29.99 | Cases Produced: 315



TANNIN: ● ● ● ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ● ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: blackberry jam, pink peppercorn, blueberry, eucalyptus, leather

PAIRINGS: ribs, lamb, dark chocolate, cherry pie, ahi tuna, eggplant parmesan

VARIETALS: Cabernet Sauvignon, Crimson Cabernet, Cabernet Franc

APPELLATION: Lake Michigan Shore

NOTES: Cabernet Sauvignon is the child of Cabernet Franc and the parent of Crimson Cabernet. Blending the 3 together creates a big, striking Super Cab!

2023 BR Cinsault

Retail Price: \$24.99 | Cases Produced: 332



TANNIN: ● ● ○ ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ○ ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: cherry, black raspberry, blueberry, spice, black tea

PAIRINGS: escargot, pizza, niçoise salad, portabella burgers, lentil bolognese

VARIETAL(S): Cinsault

GROWER/ VINEYARDS: Dan Nitz Tercero & Lone Oak

NOTES: Cinsault is a grape from the south of France. This wine would be great served lightly chilled in the fridge for about 15 minutes before serving.

2023 BR WMS Bold

Retail Price: \$34.99 | Cases Produced: 127



TANNIN: ● ● ● ● ○

BODY: ● ● ● ● ●

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ○ ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: brambleberry, cocoa nibs, Bing cherry, oak, fig, vanilla, baking spice

PAIRINGS: bacon wrapped dates, s'mores, aged cheese, black forest cake

VARIETAL: Cabernet Sauvignon

GROWERS & VINEYARD: John & Sarah Braganini Mountain Road Estate

NOTES: Estate-grown Cabernet Sauvignon was aged in new French oak. One large barrel and 3 small barrels were blended together to get optimal oak influence.

Tuscan Red

Retail Price: \$27.99 | Cases Produced: 40



TANNIN: ● ● ● ○ ○

BODY: ● ● ● ● ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ○ ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: dried cherry, plum, tobacco, oak

PAIRINGS: brussel sprouts, mushroom risotto, bolognese, spaghetti and meatballs

VARIETALS: Sangiovese, Cabernet Sauvignon

GROWERS & VINEYARD: John & Sarah Braganini Mountain Road Estate

NOTES: Co-fermented, this is the first bottling of Sangiovese from our Mountain Road Estate blended with Cabernet Sauvignon in our version of a Super Tuscan style wine.

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2022 BR Signature Series

Retail Price: \$29.99 | Cases Produced: 288



TANNIN: ●●●○○

BODY: ●●●●○

SWEETNESS: ○○○○○

ACIDITY: ●●●○○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: black raspberry, blackberry, cedar, plum, black pepper

PAIRINGS: prime rib, blueberry bbq sauce, stuffed mushrooms, Swedish meatballs

VARIETALS: Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah, Barbera, Mourvedre, Dornfelder

APPELLATION: Lake Michigan Shore

NOTES: Made to honor the teamwork behind every harvest, this blend features the cellar crew's favorite grapes and their signatures on the back.

2022 BR Chambourcin

Retail Price: \$21.99 | Cases Produced: 68



TANNIN: ●●○○○

BODY: ●●○○○

SWEETNESS: ○○○○○

ACIDITY: ●●●○○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: red currant, cherry cola, tobacco, anise, dried plum, smoke, violet

PAIRINGS: bbq chicken, dark chocolate raspberry chicken, pizza

VARIETALS: Chambourcin

GROWERS/VINEYARD: Ed & Phyllis Oxley, Oxley Estate

NOTES: Chambourcin is light on tannins and easy drinking. This could be a great introduction wine to dry reds with its lighter body and smooth tannins.

Catty Bubbles 2

Retail Price: \$14.99 | Cases Produced: 380



TANNIN: ○○○○○

BODY: ●○○○○

SWEETNESS: ●●●●○

ACIDITY: ●●●○○

RESIDUAL SUGAR: 7.4%

AROMAS & FLAVORS: fresh grape, strawberry jam, cranberry, spice

PAIRINGS: fruit salad, strawberry shortcake, fried chicken, white fish tacos

VARIETAL(S): Catawba

APPELLATION: Lake Michigan Shore

NOTES: A new version of one of the most requested sweet club wines! New label, slightly different taste due to vintage, but the same refreshing feel!

Limelight

Retail Price: \$19.99 | Cases Produced: 1400



TANNIN: ○○○○○

BODY: ●●○○○

SWEETNESS: ●●●●○

ACIDITY: ●●●○○

RESIDUAL SUGAR: 7.3%

AROMAS & FLAVORS: lime, lychee, pineapple, starfruit, honey, orange blossom, apricot

PAIRINGS: eggs benedict, stuffed French toast, pineapple chicken, cheesecake

VARIETAL(S): Traminette, Vidal Blanc, Aromella

GROWERS: Ed & Phyllis Oxley, Dave Francis, CJ Hunt, Dan Nitz

NOTES: This wine features three hybrid grape varieties that when blended together create a delightfully sweet wine worthy of the limelight! Read more in the Wine Club newsletter!

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Prelude

Retail Price: \$19.99 | Cases Produced: 314



- TANNIN: ○ ○ ○ ○ ○
- BODY: ● ● ○ ○ ○
- SWEETNESS: ● ● ◐ ○ ○
- ACIDITY: ● ● ● ◐ ○
- RESIDUAL SUGAR: 5.3%
- AROMAS & FLAVORS: strawberry jolly rancher, lime, red raspberry, green apple
- PAIRINGS: strawberry balsamic salad, bruschetta, ceviche, whitefish dip
- VARIETALS: Frontenac Blanc, Frontenac Gris
- GROWERS: Ed & Phyllis Oxley
CJ Hunt
- NOTES: Fun and easy drinking rosé made by Assistant Winemaker Kayla McQuinn. Read all about it in the Wine Club newsletter!

2024 BR Petite Pearl

Retail Price: \$21.99 | Cases Produced: 852



- TANNIN: ● ○ ○ ○ ○
- BODY: ● ● ○ ○ ○
- SWEETNESS: ● ● ● ● ○
- ACIDITY: ● ● ● ○ ○
- RESIDUAL SUGAR: 8.7%
- AROMAS & FLAVORS: currant, cherry cola, herbal, blackberry
- PAIRINGS: bbq pork, meatloaf, steak tacos, pepperoni pizza
- VARIETAL: Petite Pearl
- GROWER & VINEYARD: Ron Nitz
GDN Estate
- NOTES: Try this delicious cocktail called The Twisted Pearl! Take some BR Petite Pearl, a splash of vodka, and finish with lemonade for a refreshing springtime drink!