



May 2020








# TASTING NOTES

## ST JULIAN



### 2019 BR Traminette









Retail Price: \$14.99 / Cases Produced: 600

-  **STYLE:** Light-bodied and crisp.
-  **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, fresh fruit.
-  **VARIETAL(S):** Traminette
-  **GROWER(S):** Nathan & Julie Nitz; Sandland Farms; Matt & Emily Deitrich, Deitrich Estate



### 2017 BR Cabernet Franc





Retail Price: \$26.99 / Cases Produced: 350

-  **STYLE:** Medium-bodied and bright.
-  **AROMA:** Raspberry, bell pepper and all spice.
-  **FLAVOR:** Dark cherry, earthy notes and black raspberry.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** This wine is lighter than a Cabernet Sauvignon and is very food friendly!
-  **PAIRINGS:** Lamb, burgers, grilled chicken, pizza.
-  **VARIETAL(S):** Cabernet Franc
-  **GROWER(S):** Ron Nitz, Julie and Nathan Nitz, Baroda



### Signature Series Dry Red Blend









Retail Price: \$27.99 / Cases Produced: 175

-  **STYLE:** Full-bodied, big and bold.
-  **AROMA:** Mocha and dark cherry.
-  **FLAVOR:** Black cherry, red raspberry, plum and currant.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** The signatures of the cellar team are on the back label!
-  **PAIRINGS:** Steak, grilled tuna, chocolate, pizza, pasta.
-  **VARIETAL(S):** Merlot, Cabernet Franc, Cabernet Sauvignon, Tempranillo & Chambourcin.
-  **GROWER(S):** Lake Michigan Shore



### 2019 BL Pinot Noir Rose






Retail Price: 14.99 / Cases Produced: 200

-  **STYLE:** Light-bodied, crisp and refreshing.
-  **AROMA:** Pink lemonade.
-  **FLAVOR:** Strawberry, lemon and red raspberry.
-  **SWEETNESS:** 0.3% residual sugar.
-  **FYI:** Made from the free-run juice of our Estate Pinot Noir!
-  **PAIRINGS:** Smoked gouda & mushroom quesedilla, bruschetta, spring salads, sushi bowl, mediterranean sandwich.
-  **VARIETAL(S):** Pinot Noir
-  **GROWER(S):** John & Sarah Braganini; Mountain Road Estate Vineyard; Coloma.



### 2019 BR Sauvignon Blanc

Retail Price: \$21.99 / Cases Produced: 85

-  **STYLE:** Light-bodied and crisp.
-  **AROMA:** Grapefruit and grass.
-  **FLAVOR:** Peach, lime, and passionfruit.
-  **SWEETNESS:** 0% residual sugar.
-  **FYI:** The 2019 vintage was incredibly small due to the polar vortex. We are so lucky to have this small lot from our Estate vineyard!
-  **PAIRINGS:** Pesto chicken, shellfish, asparagus, spring salads.
-  **VARIETAL(S):** Sauvignon Blanc
-  **GROWER(S):** John & Sarah Braganini; Mountain Road Estate Vineyard, Coloma



### Black & Blueberry Apple Wine

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

-  **STYLE:** Sweet, crisp and refreshing.
-  **AROMA:** Gala apple and blackberry.
-  **FLAVOR:** Blackberry and Blueberry.
-  **SWEETNESS:** 6.1% residual sugar.
-  **FYI:** The inspiration for this wine was our widely popular Forbidden Fruit Black & Blue cider.
-  **PAIRINGS:** Fresh fruit, burgers, salty ham, and spring salad.
-  **VARIETAL(S):** Apple, Blackberry & Blueberry.
-  **GROWER(S):** Lake Michigan Shore



### 2019 BR LH Vidal Blanc

Retail Price: \$19.99 / Cases Produced: 300

-  **STYLE:** Medium-bodied, and sweet.
-  **AROMA:** Peach, floral, and honeycomb.
-  **FLAVOR:** Golden raisin, and baked apple.
-  **SWEETNESS:** 6.5 % residual sugar.
-  **FYI:** Vidal Blanc grapes are often used to make late harvest and ice wines due to their winter-hardy nature.
-  **PAIRINGS:** Smoked meats, BBQ chicken, pear desserts, and salty cheeses.
-  **VARIETAL(S):** Vidal Blanc
-  **GROWER(S):** Dan Nitz, Baroda



### Bella Bee








Retail Price: \$14.99 / Cases Produced: 625

-  **STYLE:** Full-bodied, and sweet.
-  **AROMA:** Peach, orange blossom and dried apricots.
-  **FLAVOR:** Honey, fresh citrus and white grape.
-  **SWEETNESS:** 8.5 % residual sugar.
-  **FYI:** This highly requested wine is named for St. Julian's president's daughter, Isabella, a.k.a "Bella Bee".
-  **PAIRINGS:** Honey glazed ham, grilled peaches, honeyed roasted carrots, avocado toast and mozzarella.
-  **VARIETAL(S):** Honey, Vidal, Seyval and Cayuga.
-  **GROWER(S):** The Christensen Family Apiary & Lake Michigan Shore.



## 2019 BR Meconi









Retail Price: \$24.99 / Cases Produced: 140

-  **STYLE:** Full bodied, and sweet.
-  **AROMA:** Fresh tart cherry, black currant and blackberry
-  **FLAVOR:** Sweetened craberry, rhubarb pie, and fresh grapes.
-  **SWEETNESS:** 14% residual sugar
- FYI:** Named after our founder, Mariano Meconi, this sweet sipper is made in ice wine style. The juice is frozen and the water removed, leaving a sweet concentrated product with zesty fruit notes.
-  **PAIRINGS:** Raspberry cheesecake, Gorgonzola & Gruyere cheese, black olive tapenade, grilled shrimp skewers with spice and smoked salmon.
-  **VARIETAL(S):** Frontenac
-  **GROWER(S):** Ed & Phyllis Oxley, Lawton



## 2018 LH Chardonnay

Retail Price: \$15.99 / Cases Produced: 450

-  **STYLE:** Medium-bodied, and sweet.
-  **AROMA:** Peach, and apple chutney.
-  **FLAVOR:** Honeydew, pear, tangerine and baked apple.
-  **SWEETNESS:** 7.5% residual sugar
-  **FYI:** Late Harvest means the grapes hung on the vines longer which created high sugar levels in these grapes. This is a sweet and well-balanced Chardonnay, enjoyable for any occasion!
-  **PAIRINGS:** Hawaiian chicken, BBQ meats, grilled fish, salty cheeses, lemon pound cake.
-  **VARIETAL(S):** Chardonnay
-  **GROWER(S):** Mike, Sandy & Ed Nitz, Baroda



## 2017 BR Chancellor

Retail Price: \$20.99 / Cases Produced: 300

-  **STYLE:** Full-bodied with silky tannins.
-  **AROMA:** Chocolate covered espresso beans and sweet cherry vanilla.
-  **FLAVOR:** Ripe currant, black raspberry and bing cherry.
-  **SWEETNESS:** 0% residual sugar
- FYI:** The Chancellor grape creates wines with earthy notes and bright fruit flavors, making it the perfect accompaniment to your backyard BBQ.  
Venison, gyros, rosemary, tomato and lentil soup, roasted beets, lamb chops sizzled with garlic, gouda cheese, steak and burgers.
-  **PAIRINGS:**
-  **VARIETAL(S):** Chancellor
-  **GROWER(S):** Ed and Phyllis Oxley, Lawton.



## Braganini Reserve 2017 Tempranillo

Retail Price: \$24.99 / Cases Produced: 300

-  **STYLE:** Medium-bodied, medium tannins.
-  **AROMA:** Spiced herbs, red berries.
-  **FLAVOR:** Pepper, dried fig, boysenberry.
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** 2017 was an amazing vintage. The weather was really dry and the reds from this year are all dark and bold.
-  **PAIRINGS:** Grilled meats, smoked pork ribs, Spanish paella, roasted vegetables
-  **VARIETAL(S):** Tempranillo
-  **GROWER(S):** Matt & Emily Deitrich, Baroda

# TASTING NOTES

## ST JULIAN



### Coastal White Blend









Retail Price: \$9.99 / Cases Produced: 1,000

-  **STYLE:** Crisp, dry blend.
-  **AROMA:** Peach, apricot and floral.
-  **FLAVOR:** Green apple and lemon.
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** This label was created to honor the beautiful Lake Michigan Shore coastline that has such an important influence on our growing region.
-  **PAIRINGS:** Tacos with lime, pesto pasta, spring salads, pork, grilled chicken, fish.
-  **VARIETAL(S):** Pinot Gris, Riesling and Vidal.
-  **GROWER(S):** Lake Michigan Shore



### Coastal Red Blend

Retail Price: \$9.99 / Cases Produced: 1,000

-  **STYLE:** Lightly oaked, dry red blend.
-  **AROMA:** Dark cherry and plum.
-  **FLAVOR:** Black raspberry, cherry and vanilla.
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** This label was created to honor the beautiful Lake Michigan Shore coastline that has such an important influence on our growing region.
-  **PAIRINGS:** Pasta, grilled meats, and veggies, steak, burgers, pizza, s'mores.
-  **VARIETAL(S):** Merlot, Chambourcin, and Cabernet Franc.
-  **GROWER(S):** Lake Michigan Shore