

ST JULIAN WINE CLUB

winery • distillery

MAY 2025



Spring in the Lake Michigan Shore!

St. Julian is proudly located in the **Lake Michigan Shore American Viticultural Area (AVA)**, the region located in the southwest corner of Michigan extending approximately 45 miles inland from the eastern shore of Lake Michigan. Here grapes, as well as cherries, blueberries, and other fruits for St. Julian wines are expertly grown. Spring in the vineyards of the Lake Michigan Shore AVA signifies a reawakening after winter dormancy, with vines starting to bud and grow, and winemakers gearing up for the upcoming growing season. And it's such an exciting time!

If you experienced the April Wine Club 101 on the Lake Michigan Shore AVA, you know that the region is characterized by the effect from big, beautiful Lake Michigan. This **lake effect** moderates temperature extremes and extends the growing season by about two weeks compared to other wine regions in the state. In spring, winds coming off the chilled lake delay bud burst until after the greatest frost risks have passed. In summer, the lake warms up and during fall, the growing season is extended by warm air from the lake. In winter, heavy snow buries the vines and helps to protect them against ground freezes.

Driving through the LMS, winding roads offer scenic drives with sun-lit vineyards, rolling hills, and stands of oaks and pines. These **rolling hills** were created by glaciers from the last Ice Age and are more than just a "pretty face." They help prevent frost pockets in the spring, further protecting the vines. The region is also lucky to have **rocky glacial deposits and sandy soils** which are essential to vine health. Grape vines like "dry" feet from good drainage and the roots can dig deep and grow strong in these soils. Sandy and gravel soils warm quickly in spring and radiate heat in the summer creating additional heat that is crucial for ripening during a relatively short growing season. **Get excited for many new member exclusive spring releases from the Lake Michigan Shore AVA!**

SPOTLIGHT ON

2024 GRU NER VEE

GRU NER VEE. This new member exclusive wine is beautiful to look at and has a name that is easy to say... so you can ask for it again and again!

GRU NER VEE is made from the Grüner Veltliner grape, an Austrian white wine grape that grows very well in the Lake Michigan Shore AVA. Super aromatic, Grüner Veltliner translates from German to *“the green grape from the village of Veltlin.”*

The Grüner Veltliner grapes for **GRU NER VEE** were grown during the 2024 vintage by St. Julian’s grower partner Ed Oxley in Lawton. One of the first growers of Grüner in the state of Michigan, Ed’s vineyard is located on a high hill within the Lake Michigan Shore AVA. Influenced by the *lake effect*, warm days help the grapes ripen and develop sugar, while cool nights offer a needed relief to keep acidity levels high. The result is a dry, crisp, and refreshing profile with flavors of lime, nectarine, green apple, white peach, and lemon zest. Fans of Sauvignon Blanc, Riesling, Pinot Blanc, and Pinot Grigio love this wine. The wine’s high acidity and bright fruit are key characteristics, contributing to its refreshing and crisp character. Easy drinking and best served ice cold on a warm day, Grüner is an excellent wine for your weekend BBQs, picnics, and *“the kids are in bed and we can finally relax”* moments. Green wines pair well with green things, so think grilled asparagus and cheesy artichoke dip. Grüner goes with so many foods thanks to its acidity. Thai foods, spicy Indian, chicken fajitas, seafood with lemon, sushi, roasted pork, fried chicken, and pesto pasta all would be excellent with this bottle... Or just a sunset. That works too!



VARIETY
Grüner Veltliner

TASTES LIKE
Lime, green apple, lemon, white peach

PAIRS WITH
BBQ chicken, Chicken Fajitas, crab, sushi, Thai foods, roast pork, pesto pasta, lemon dill sauce, with sparkling water for a wine spritzer

LIMELIGHT



VARIETY
Traminette, Vidal Blanc, Aromella

TASTES LIKE
Citrus, pineapple, honeysuckle, honey, peach

PAIRS WITH
Spicy foods, salty fried foods, fresh fruit, cheese, shrimp or chicken tacos, BBQ pork or chicken, angel food cake, honey scones.

“I can’t wait to see what’s new this time!” We hear that all the time and we love it! Each quarter, members are treated to new styles, blends, and grape varieties, making Wine Club release so exciting. Introducing **Limelight**, a new sweet white blend (7.3% RS) made from Traminette, Vidal, and Aromella grapes.

Different grapes have different levels of acidity, fruitiness, flavor components and aromatics. Blending allows winemakers to combine the unique characteristics of multiple varieties, leveraging the strengths of each grape to achieve a more complex, balanced, and interesting wine. This becomes important when dealing with Mother Nature and her influence on the grapes each year. The winemaking team uses their skill and creativity to bring out the very best from each variety. Such is the case with **Limelight!**

The three grapes featured in **Limelight** were the stars of the 2024 vintage. Due to the extreme winter conditions in January, many of the European grape varieties suffered severe damage and did not survive, or were harvested in limited amounts. Traminette, Vidal, and Aromella are white hybrid grapes that not only survived but thrived! As more challenges happen in vineyards across the world due to changes in weather, the value and importance of hybrids, and the beautiful wines that they produce, is finally in the well-deserved spotlight. **Limelight** blends the floral aromas and slight spicy flavors from Traminette with higher acidity and fruity grapefruit and sweet pineapple flavors of Vidal. The addition of Aromella adds bright honeysuckle and citrus peel flavors, making the wine an excellent choice for spring. Pair with all your spicy or salty or fruity favorites!

Assistant Winemaker KAYLA McQUINN & PRELUDE

Meet Assistant Winemaker Kayla McQuinn! Kayla joined St. Julian in 2020 as a harvest intern and where her hard work ethic, skills, and enthusiasm earned her a position as an Enologist working alongside Winemakers Nancie and Kyle. A biology major from Albion College, she was promoted to Assistant Winemaker in 2024, furthering her knowledge, responsibility, and creativity around the fascinating world of wine at St. Julian. As assistant winemaker, Kayla is involved in every step of the winemaking process from vineyard to bottle, a process that combines art with the science she studied. “My background at Albion was biology, so I think my oversight of our lab is where I excel, but what I love most about this job is how hands-on it is; no two days are the same. One day I may be in the barrel cellar, another I’m in the lab running chemistry, and another I may be out in the vineyard.”

Kayla gives much credit to the team at St. Julian. “Our entire production crew is like family, and without any of them, the wine doesn’t happen,” McQuinn said. “My role has increased my appreciation for wine,” McQuinn said. “Now I know how much work goes into every glass. I hope to stay in a winemaking position for the remainder of my career.”

Lucky for all of us! This quarter, members are being treated to Kayla’s first wine in which she had complete winemaking control; from harvest to fermentation to bottling. **Introducing PRELUDE**; a sweet rose’ made from Frontenac Gris and Frontenac Blanc from the 2024 harvest! While working in the vineyard, Kayla loved the fresh acidity these two grape varieties expressed. She knew they would make a beautiful wine.

Kayla chose to co-ferment these two varieties together because she loves the way they work off of each other, adding a unique profile to the finished wine. Stopping the fermentation kept some sweetness in the wine (5.3% RS) to balance with the crisp acidity. Flavors of fresh strawberry, lime, red raspberry, and green apple make this a super easy drinking rose’.

When it came to the label, this was the hardest part for Kayla, as has more of a science brain. She relied on suggestions from the team and the name PRELUDE was a natural choice. Kayla plays the piano and the Prelude in a song is the beginning of something wonderful, just like this wine is the prelude to many wonderful wines to come with her name on the label. The flowers are orchids, which she will be carrying on her wedding day this June in Lake Como Italy. Once again, the prelude to many great things for our Kayla!



EXPERIENCE *A Family Reunion in the Vineyard*

Saturday, July 19th - 5:00-8:00 pm- Mountain Road Estate Vineyard- Coloma

Wine Club members are family! Join us at our Estate Vineyard in the heart of the Lake Michigan Shore AVA for an evening with the Braganini Family and the St. Julian Winemakers. Enjoy food, wine, cocktails, and classic nostalgic family reunion games. Enjoy vineyard tours and amazing views! Members have exclusive access to tickets from now until May 30th. Tickets are \$60 per member. Visit www.stjulian.com to purchase tickets. **We hope to see you in the vines!**



Exclusive Club Experiences! SAVE THE DATE



We know how quickly your calendar fills up, so we have three upcoming club experiences for which you will want to save the date! More information will be coming but mark your calendars now! We look forward to seeing you at one or all!

A TASTE OF THE SEASONS: FOOD & WINE SERIES

Thursday, June 12th at St. Julian Dundee

7:30-9:30 pm. Join us for a delightful after-hours experience with The Apothecary Kitchen! Savor a selection of three artisanal pasta dishes, complete with a salad, warm house-baked bread, bruschetta crostini, and handpicked wines perfectly matched with each pasta option. RSVP required by calling the Dundee tasting room. \$35 for members.

WINE & HARVEST FESTIVAL CLUB KICK OFF!

Friday, September 5th in the barrel cellar in Paw Paw

4:00 pm- 8:00 pm open house. Join us in the barrel cellar for a club exclusive event. Wine, cocktails, small bites, barrel tastings, and a chance to hear harvest highlights from the winemakers!

GET COZY WITH THE WINEMAKERS CLUB EXCLUSIVE

Saturday, October 18th in the Solera barrel cellar in Frankenmuth

Noon- 3:30 pm open house. Join us in the barrel cellar for a club exclusive event with the winemakers. Enjoy cozy fall foods, wines, spirits, and Solera right from the barrel! RSVP required. More information coming.

Hey Members! TIMELINE & REMINDERS

SUMMER CASE SALE *Upcoming...*

June 5th -8th in all tasting rooms and online.
Wine Club members receive 25% off 12 or more bottles; mix and match welcome! Penny shipping in increments of 12 bottles!

UPCOMING AUG 2025 CLUB CALENDAR*

July 21st – 31st Special request orders and additional wines will be added to your order and processed. Wines will ship as they are processed unless you make other arrangements. You can change your shipping address, billing information, or add wines to your order any time before your order processes. Please keep in mind, once your order processes, we cannot guarantee your requests. **You MUST CONTACT WINE CLUB to make any changes or additions to your order information.**

AUG 1st – 2nd All Will Call orders charged

AUG 1st Wine Club Newsletter emailed to you

AUG 3rd Starting now, all Will Call orders available for pick up

AUG 1st -7th All regular shipping orders charged

AUG 3rd - 10th All regular shipping orders packed and shipped

***Dates subject to change. Cancellations must be done in writing to wineclub@stjulian.com 30 days prior to the next shipment.**

Important Reminders

Important Reminder about your membership! Wine Club members are entitled to many fantastic perks, like exclusive wines, complimentary tastings, and discounts. Thank you for following the procedures below to keep the perks going:

- **Your valid Driver's License or State ID is your membership card and must be presented with every transaction. This ensures the accuracy and security of your account. Previous membership cards are no longer valid.**
- **Your account must be up to date and current to use your benefits. You must be logged in with your username and password to receive your points!**
- **Discounts may not be shared with non-members.**

Wine Club is a fantastic deal requiring the purchase of just 2 bottles every 3 months. We know your friends will love it too, so suggest they become Wine Club Members with you. Remember, you receive a \$10 e-Gift Card for every new member that identifies you as their referral. If you have any questions or concerns regarding these policies, please don't hesitate to contact the Wine Club team at wineclub@stjulian.com.

BOTTLE SWITCHES *Enhanced*



One of the greatest benefits of Wine Club is access to new release and exclusive wines each quarter. Nancie and the team work incredibly hard to create exciting wines that are designed to engage and expand your palate. It is our hope that when you try something new, you learn more about wine and find new favorites! We understand that sometimes a wine may not be a new favorite. Therefore, in our continued desire to offer you the best, you may choose to exchange ALL of your preselected wines each quarter.

When it comes to alcohol, there are laws that determine how we can make this happen for you. Here is what you need to know:

This courtesy is only available on wines picked up in the tasting room.

We ask that you try the wines first before making the decision to switch.

You may exchange your bottles for any bottle of your choosing. **Money cannot be refunded**, so we encourage you to pick a wine at a similar price point. This is a **one for one bottle exchange**. You are not able to exchange two lesser priced bottles for your switch. You may choose a wine valued greater than your preselected wine, with the charge of the remaining balance happening at the time of the exchange. Wine Club perks are the most generous and we know you agree!

Events...

Events are happening at all of our tasting rooms! For the latest updates on what is happening at each location, please visit www.stjulian.com or check out St. Julian's Facebook page. Things are being added all the time, so please check back frequently!



Loyalty Points

What are those points on my account? Many of you have noticed that you have points accumulating on your Wine Club account. As a Wine Club member, you earn 4 points per dollar spent on all your purchases, **only when logged in to your account**. Login to your account to check your point balance and redeem your points for an e-gift code. This e-gift code can then be used online or in stores on your next purchase.

Please note. Points may not be redeemed directly on the purchase of wine. You must first redeem them on the e-gift code. Choose "loyalty points" as the payment method for the e-gift code. Now you can use the e-gift code on your next purchase!*

Complete information regarding how to redeem your points can be found at <https://www.stjulian.com/wine-club-faq>.

Earn 1,000 points to redeem a \$10 e-gift code just for drinking your favorite wine! Points can be redeemed online or in the tasting rooms. Some exclusions apply.

***Points may not be used on your quarterly Wine Club shipment.**



WINE CLUB 101

Wine Club members are invited to join us for free Exclusive Guided Tastings held in each tasting room. Each month will focus on a different topic. 2 people per membership. **RSVP REQUIRED** to the tasting room you wish to attend starting on the first of that month!

JUNE 2025

WHAT'S IN THE GLASS*

SUMMER ACIDITY!

Acidity is one of the key structural components of wine and it's what makes wines so refreshing! In this 101, we will learn about acidity and its effects on a wine. Using our deductive reasoning skills and what we know about acidity, we will blind taste wines in a fun game to determine "what's in the glass?"

** all dates and topics subject to change.*

JULY 2025

WHAT'S IN THE GLASS*

SUMMER BODY!

It's that time of the year where we are all thinking about our summer bodies... in wine! Why do some wines feel lighter and more summery? A wine's body or weight has something to do with this. But what does "body" mean in the wine world. Taste through wines with light, medium, and heavy bodies to experience the difference!

Spring Recipe Pairings

LEMONY GREEN GARDEN SOUP

Serve with GRU NER VEE or LIMELIGHT SWEET WHITE

This silky soup is spring in a bowl! Tons of spring veggies with fresh lemon makes this super light and refreshing. Recipes and photos courtesy of former Rockford tasting room manager, Shaylan Owen!

INGREDIENTS:

6 cups vegetable stock	2 tablespoons butter
1 large yellow onion, diced	1 tablespoon fresh ginger, grated
1 fennel bulb, diced	1 tablespoon honey
1 pound fresh asparagus	1 lemon, zest & juice
2/3 cup green peas	2 garlic cloves, minced
1/2 cup white wine of choice	1 1/2 teaspoons salt
1/2 cup fresh parsley, chopped	
4 egg yolks	
2 tablespoons flour	



INSTRUCTIONS:

Trim and discard the bases of the asparagus stalks, then cut the stalks in half. Slice the top stalks into bite sized pieces and set aside, then dice the bottom stalks. Simmer the vegetable stock, white wine, lemon zest and juice, onions, and fennel in a medium pot for 15 minutes. Add the chopped bottom asparagus, peas, parsley, garlic, ginger, salt, and honey, then simmer for 10 minutes.

Cool soup well and carefully puree to very smooth. While pureeing, melt the butter in the empty pot, and add the flour. Cook for 1 minute and turn off heat. (Optional: strain the pureed soup for a smoother texture.) Return the puree to the pot with the butter/flour over medium heat and whisk until it thickens.

Whisk the egg yolks in a large mixing bowl. Remove the soup from the heat, and while whisking constantly, slowly add the soup to the eggs one ladle at a time. When half the soup has been added to the yolks, return it all to the pot and simmer while whisking. When thickened, season to taste. Saute or steam the sliced asparagus tops to garnish each soup bowl. Makes 4 to 6 servings. For an entree soup, add your favorite cooked rice and chicken.

WHAT WE ARE DRINKING IN *May 25*

VINEYARD SELECT

2024 GRU NER VEE
2023 Super Cab
2022 BR Signature Series
2023 BR Cinsault
BR Estate Sparkling Riesling
Tuscan Red

PERFECTLY PAIRED

2024 GRU NER VEE
Limelight
2022 BR Signature Series
2024 BR Petite Pearl
2023 BR Cinsault
Prelude

SWEETER HARVEST

Limelight
2024 BR Petite Pearl
Prelude
Catty Bubbles 2
Prelude
Limelight

VINEYARD SELECT WHITE & ROSE' (dry)

2024 GRU NER VEE
BR Estate Sparkling Riesling
2024 WMS Dry Vignoles
2022 BR Viognier
2024 GRU NER VEE
BR Estate Sparkling Riesling

VINEYARD SELECT RED

2023 BR Cinsault
2022 BR Signature Series Blend
2023 WMS BOLD Cab Sauvignon
Tuscan Red
2022 BR Chambourcin
2023 Super Cab

PERFECTLY PAIRED WHITE & ROSE' (sweet & dry)

2024 GRU NER VEE
Limelight
Prelude
BR Estate Sparkling Riesling
Catty Bubbles 2
2024 WMS Dry Vignoles

READ ABOUT A WINE YOU DIDN'T RECEIVE?

Wine Club members have access to any wine, in any shipment, if available. Call to check availability @ 800.732.6002 ext 785.

Seasons change and so do our tastes. If you see a club that looks more tempting, call now to change before August's shipment! Contact us at 800.732.6002 ext. 785 or wineclub@stjulian.com to make the change!