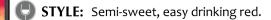


Retail Price: \$15.99 / Cases Produced: 500



AROMA: Raspberry, fig.

FLAVOR: Raspberry, plum, cranberry.

**SWEETNESS:** 4% residual sugar.

FYI: This wine is the companion to RESET. Top with Sweet Nancie to make a festive Holiday

PAIRINGS: Pasta with red sauce, poultry, charcuterie, cranberry, pizza, salty french fries.

VARIETAL(S): Chambourcin

GROWER(S): Lake Michigan Shore Appellation

## **Spiced Apple Wine**

Retail Price: \$15.99 / Cases Produced: 500

STYLE: Medium-bodied, and crisp.

AROMA: Apple, nutmeg, cinnamon.

**FLAVOR:** Apple pie, touch of caramel.

SWEETNESS: 7% residual sugar.

FYI: Real cinnamon sticks were steeped in apple wine to create authentic fall-inspired flavors!

PAIRINGS: Squash soup, turkey, gingerbread, cinnamon doughnuts, apples, pears, cheddar cheese.

VARIETAL(S): Apple

GROWER(S): Lake Michigan Shore Appellation



Retail Price: \$27.99 / Cases Produced: 200

STYLE: Medium-bodied, smooth tannins.

AROMA: Dark cherry, vanilla.

FLAVOR: Black cherry, chocolate covered espresso beans, plum, currant.

SWEETNESS: 0% residual sugar.

FYI: We release the new vintage every year at this time. Pinot Noir is one of the most food friendly wines due to its acidity, and pairs perfectly with holiday foods.

PAIRINGS: Turkey, salmon, mushrooms, sausage, stuffing, lamb, figs, walnuts.

VARIETAL(S): Pinot Noir

GROWER(S): John and Sarah Braganini,

Mountain Road Estate Vineyard,

Coloma

#### 2018 BR Cabernet Franc

Retail Price: \$26.99 / Cases Produced: 500

STYLE: Medium-bodied, medium tannins.

AROMA: Raspberry, bell pepper, blackberry.

FLAVOR: Raspberry, chocolate, smooth tannins.

SWEETNESS: 0% residual sugar.

FYI: Cabernet Franc is the parent grape to Cabernet Sauvignon, Merlot & Carménère.

PAIRINGS: Rosemary, feta, lamb chops, pasta with red sauce, chili, tomato stews.

**VARIETAL(S):** Cabernet Franc

GROWER(S): Lake Michigan Shore Appellation





Retail Price: \$21.99 / Cases Produced: 900

- STYLE: Light-bodied with bright acidity.
- AROMA: Lime zest, passionfruit, mineral.
- FLAVOR: Green apple, lemon.
- SWEETNESS: 0.5% residual sugar.
- FYI: Riesling is the perfect Holiday drinking wine. Its acidity cuts through the rich flavors of foods like stuffing, sweet potatoes, turkey, and gravy. Delicious with apple pie!
- PAIRINGS: Turkey, duck, sea bass, pears, apple pie, caramel sauce, squash.
- VARIETAL(S): Riesling
- GROWER(S): John & Sarah Braganini; Mountain Road Estate Vineyard, Coloma

#### 2018 BL Crimson Cabernet

Retail Price: \$22.99 / Cases Produced: 80

- STYLE: Smooth tannins, medium-bodied, bold dry red.
- AROMA: Cherry pie, eucalyptus, blackberry jam.
- **FLAVOR:** Black cherry, blueberry, dark cocoa, black pepper.
- **SWEETNESS:** 0% residual sugar.
- FYI: This is our first bottling of this rare hybrid-cross of Cabernet Sauvignon and Norton grapes. It's also the first commercial planting in the state of Michigan!
- PAIRINGS: Pasta with Bolognase, BBQ, pizza, lamb, savory tomato tart.
- VARIETAL(S): Crimson Cabernet
- GROWER(S): Oxley Brothers; Streeter Farm,
  Lawton

### 2019 BL Pinot Gris / Albariño

Retail Price: \$21.99 / Cases Produced: 158

- STYLE: Medium-bodied, smooth with nice acid.
- AROMA: Macintosh apple, peach, herbal.
- FLAVOR: Lemon zest, passionfruit.
- SWEETNESS: 0.2% residual sugar.
- FYI: This is a wonderful white wine for cooler weather due to its heavier mouth-feel. Fans of Viognier will love this wine!
- PAIRINGS: Salty cheeses, butternut squash, poultry, curry chicken salad.
- VARIETAL(S): Pinot Gris and Albariño
- GROWER(S): Dan Nitz, Baroda- Albariño;

  Joe Herman, Coloma- Pinot Gris

## **Sweet Nancie CranApple**

Retail Price: \$15.99 / Cases Produced: 500

- STYLE: Sweet bubbly.
- AROMA: Cranberry, apple, cherry.
- FLAVOR: Tart cranberry sauce, sweet apple.
- SWEETNESS: 14% residual sugar.
- FYI: First ever blend of Cranberry and Apple to make a sweet bubbly!
- PAIRINGS: Honey glazed ham, cranberry Brie bites, goat cheese, sweet potato fries, white chocolate biscotti, cranberry, apple.
- VARIETAL(S): Cranberry, apple
- GROWER(S): Lake Michigan Shore Appellation



PORT



Retail Price: \$19.99 / Cases Produced: 50

- STYLE: Medium-bodied, lightly oaked in new French Oak.
- AROMA: Apple, butterscotch, buttered toast.
- FLAVOR: Golden apples, pears and lemon.
- SWEETNESS: 0.3.% residual sugar
- FYI: We had very little Chardonnay in 2018 and none in 2019, so this 2017 is extra special.
  We saved this in the library for our members!
  It's absolutely delicious!
- PAIRINGS: Butternut squash soup, risotto, lobster rolls, creamy cow and sheep cheese, white chicken corn chowder, turkey.
- VARIETAL(S): Chardonnay
- GROWER(S): Dan Nitz, Baroda; Lushka Vineyard, Ed and Phyllis Oxley, Farm #4 Lawton



Retail Price: \$15.99 / Cases Produced: 344

- STYLE: Sweet dessert wine that is fortified to 18% Alcohol By Volume.
- AROMA: Nectarine, lemon, green apple, smokey mineral.
- FLAVOR: Honey baked peach, pineapple.
- SWEETNESS: 13% residual sugar
- FYI: White port is released every few years and sells out fast. It will warm you up nicely! Great wine to cellar for many years.
- PAIRINGS: Carrot cake, lemon bars, peach cobbler, salty cheeses, pecan pie, almonds, pâté.
- VARIETAL(S): Traminette
- GROWER(S): Lake Michigan Shore Appellation

### 2018 BR Grüner Veltliner

Retail Price: \$21.99 / Cases Produced: 700

- STYLE: Light-bodied, bright acidity.
- AROMA: Apple, peach, nectarine.
- FLAVOR: Lemon, bartlet pear, green apple.
- SWEETNESS: 0% residual sugar
- FγI: Grüner has great acidity, which makes it food friendly. It's a great substitution for a dry Riesling wine.
- PAIRINGS: Fried chicken, sushi, Indian cuisine, kale, roasted pork, smoked fish, turkey, sausage, stuffing, apple pie.
- VARIETAL(S): Grüner Veltliner
- GROWER(S): Ed and Phyllis Oxley, Lawton



#### 2016 BR Merlot

Retail Price: \$24.99 / Cases Produced: 700

- STYLE: Medium-bodied, smooth tannins.
- AROMA: Spiced herbs, red berries.
- FLAVOR: Dark plum, mocha, black raspberry.
- SWEETNESS: 0% residual sugar
- FYI: This wine spent 2 years in French Oak and 2 years in the bottle. Great to drink now or cellar. This wine took Gold at the Indy International Wine Competition!
- PAIRINGS: Burgers, steak, chocolate cake, caramelized onion tart, plums, roast pork loin, pizza, lasagna, chestnuts.
- VARIETAL(S): Merlot
- GROWER(S): Joe and Sue Herman,

Lake Vineyard, Coloma



### 2018 BR Albariño

Retail Price: \$21.99 / Cases Produced: 522

- STYLE: Light-bodied and refreshing.
- AROMA: Grapefruit, fresh apricot, green grass.
- FLAVOR: Mineral, green apple, citrus rind & a hint of tangy tangerine.
- SWEETNESS: 0% residual sugar
- FYI: This varietal is native to Spain. St. Julian was the first winery in the state of Michigan to grow and make Albariño.
- PAIRINGS: Crab cakes with lemon pepper aioli, ceviche, fish tacos, creamy alfredo pasta, cheese fondue, pork fried rice.
- VARIETAL(S): Albariño.
- GROWER(S): Mike Nitz, Baroda.



### Signature Series Red

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 2017 vintage was one of the best for reds in Michigan's history. This blend is exceptional! Enjoy now, or cellar for later.
- PAIRINGS: Pasta, grilled meats, grilled veggies, steak, burgers, pizza, s'mores.
- VARIETAL(S): Merlot, Cabernet Franc, Cabernet Sauvignon, Tempranillo, Chambourcin.
- GROWER(S): Lake Michigan Shore.



Retail Price: \$21.99 / Cases Produced: 450

- STYLE: Light-bodied, sweet white.
- AROMA: Honeysuckle, pineapple, peach, apricot.
- FLAVOR: Stonefruit, white peach, tangerine.
- **SWEETNESS:** 4.5% residual sugar
- FYI: Super aromatic with a touch of sweetness makes this wine very easy to drink!
- PAIRINGS: Curries, fresh fruit, lemon pepper chicken, spicy foods.
- VARIETAL(S): La Crescent
- GROWER(S): Ed and Phyllis Oxley, Lawton



### **Native Root White**

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

- STYLE: Medium-bodied, semi-sweet white.
- AROMA: Flower blossoms, fresh white grape.
- FLAVOR: White grape.
- **SWEETNESS:** 5.5% residual sugar
- **FYI:** Niagara is a Native American grape variety and grows beautifully in our region.
- PAIRINGS: Peanut Butter & Jelly, shrimp fried rice, salty cheese, salted nuts, charcuterie board, apples, pears.
- VARIETAL(S): Niagara.
- GROWER(S): Lake Michigan Shore.