

# ST JULIAN

## SPECIALTY SERVICES

Can't keep up with production? Need to expand your wine list?  
Need state-of-the-art lab services?

### WE CAN HELP!

We have been making wine for 100 years which has provided us with an extensive and successful history of fermentation, production, packaging, and shipping. We are here to help other wineries be successful. Learn more about all of the services we offer to help your business.



### BULK WINE & JUICE

We offer bulk wine and juice as well as cider and spirits year-round.

#### RED WINES:

- Chambourcin
- Chancellor
- Concord (Dry)
- DeChaunac
- Foch
- Frontenac
- Rougeon
- Simply Red Base (Foch, DeChaunac, Rougeon)
- St. J Red (Chambourcin, Chancellor, Red Vinifera)

#### WHITE WINES:

- Cayuga
- Chardonel
- Fruity Dry White
- Niagara
- Riesling
- Seyval Blanc
- St. J White (Seyval, Vidal, Chardonel)
- Traminette
- Vidal Blanc
- Vignoles

#### PINK WINES:

- Catawba
- Rosé (Dry)

#### FRUIT WINES:

- Apple Cider (Dry)
- Cherry

#### JUICES:

- Catawba
- Concord
- Niagara

#### SPIRITS:

- High Proof (Neutral Spirit Fruit Grape)
- Minimum order size does not apply for High Proof. Customers must arrange their own pickup/shipping method.

### CUSTOM CRUSH

Our custom crush offerings include:

- Membrane pressing for whites, reds, and rosés
- Thermovinification for reds (hot press)

### CUSTOM FERMENTATION

We are proud to offer custom fermentation of a wide range of wines and ciders. We have the ability to source juice upon request if necessary. Take advantage of our buying power to help save money for yourself!

**CONTACT US:** (800) 732-6002 | [bulkwine@stjulian.com](mailto:bulkwine@stjulian.com)

# ST JULIAN

## LAB SERVICES

We possess state-of-the-art equipment to offer a complete and thorough analysis of the wines and juices we produce including an alcolyzer, densitometer, discrete analyzer, and spectrophotometer.

We can help with pre-harvest, pre- and post-fermentation, pre-bottling and quality control analyses. We offer testing for wine and juice chemistry including:

- Ethanol
- Apparent Proof
- pH
- Acetic
- L-Malic
- Titratable Acidity
- Sorbic
- Volatile Acidity
- Brix
- Glucose & Fructose
- Free SO<sub>2</sub>
- Total SO<sub>2</sub>
- Cold Stability
- Heat Stability
- Color: Absorbance
- Turbidity/Clarity
- Ammonia/NOPA Combination (YAN)
- Assimilable Amino Nitrogen (NOA)

## PRIVATE LABEL & CO-PACKAGING

Business-to-business private label services are available for the following wines/juices:

- Dry Red Blend
- Dry White Blend
- Semi-Dry Red Blend
- Semi-Dry White Blend
- Semi-Sweet Red Blend
- Semi-Sweet White Blend
- Cherry Wine
- Niagara Wine
- Catawba Wine
- Sparkling Red Juice
- Sparkling White Juice
- Sparkling Brut Champagne
- Sparkling Peach Spumante
- Hard Cider
- Flavored Hard Cider

We can custom bottle, can, co-pack, or artificially carbonate & bottle your still wine, cider, and more.

Custom blends may be available upon request.



## ABOUT ST. JULIAN

We are proud to be Michigan's longest running, largest, and most-awarded winery. Family owned since our founding, we have been committed to 100% Michigan grown fruit and the production of high quality products for 100 years. The fruit we use is grown, harvested, and produced within the Lake Michigan Shore American Viticultural Area (AVA). Located in Michigan's southwest corner and sometimes referred to as the "fruit belt", the Lake Michigan Shore AVA is the oldest grape growing region in the state. Known for its warmer growing season which can last as much as two weeks longer than other Michigan AVAs, the Lake Michigan Shore AVA is responsible for half of the state's wine grape production.



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