











Braganini Reserve 2018 Grüner Veltliner









Retail Price: \$21.99 / Cases Produced: 797

-  **STYLE:** Light-bodied and refreshing
-  **AROMA:** Apple, peach, and nectarine
-  **FLAVOR:** Lemon, Bartlet pear, crisp acidity
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** This is the first time using the Stelvin Screw Cap enclosure on this wine. Screw caps ensure freshness and are easier to open!
-  **PAIRINGS:** Grilled chicken, pesto pasta, garlic shrimp and lemon asparagus
-  **VARIETAL(S):** Grüner Veltliner
-  **GROWER(S):** Ed & Phyllis Oxley, Lawton



Chambourcin Rosé 2018









Retail Price: \$14.99 / Cases Produced: 304

-  **STYLE:** Light, dry and refreshing
-  **AROMA:** Strawberry jam
-  **FLAVOR:** Bing cherry, strawberry, baked raspberry
-  **SWEETNESS:** 0.1% residual sugar
-  **FYI:** Chambourcin grapes have a ton of pigment. The juice for this wine was only in contact with the skins for one hour; yet it has a beautiful deep pink hue.
-  **PAIRINGS:** Crab cakes, chicken satay, hard cheese and meats, and fresh fruit
-  **VARIETAL(S):** Chambourcin
-  **GROWER(S):** Dan Nitz, Baroda



Braganini Reserve 2018 Sauvignon Blanc









Retail Price: \$21.99 / Cases Produced: 368

-  **STYLE:** Light-bodied with zesty acidity
-  **AROMA:** Grapefruit, grass
-  **FLAVOR:** Peach, lime, and passionfruit
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** These Estate grown grapes were split harvested. The early harvest was for acidity and the bright green notes. The later harvest was to gain richness and tropical fruit notes.
-  **PAIRINGS:** Oysters with lemon, grilled fish, chicken pacatta, and caprese salad
-  **VARIETAL(S):** Sauvignon Blanc
-  **GROWER(S):** John Braganini, Moutain Road Estate Vineyard, Coloma



Braganini Reserve 2017 Tempranillo

Retail Price: \$24.99 / Cases Produced: 155

-  **STYLE:** Medium-bodied with nice tannins
-  **AROMA:** Black cherry and sweet vanilla
-  **FLAVOR:** Dark cherry, black raspberry, rich mouthfeel
-  **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 Dietrich, Baroda

TASTING NOTES

ST JULIAN



Tempranillo Rosé 2018









Retail Price: \$14.99 / Cases Produced: 155

-  **STYLE:** Light, dry and refreshing
-  **AROMA:** Cherry, rose water
-  **FLAVOR:** Candied cherry, citrus
-  **SWEETNESS:** 1.5% residual sugar
-  **FYI:** Made from the Spanish grape, Tempranillo, this rosé is perfect with tapas.
-  **PAIRINGS:** Peanut butter & jelly, grilled cheese, fresh fruit, and BBQ.
-  **VARIETAL(S):** Tempranillo
-  **GROWER(S):** Matt & Emily Dietrich, Baroda



2017 Single Barrel Syrah

Retail Price: \$27.99 / Cases Produced: 25

-  **STYLE:** Full-bodied and smooth
-  **AROMA:** Pepper, smoke, and cherry
-  **FLAVOR:** Red raspberry, baking spice, and leather
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** Syrah is incredibly tough to grow in MI. This wine was made from a single row of Syrah that flourished in one of our experimental vineyards.
-  **PAIRINGS:** Grilled lamb, cherry wood smoked ribs, tomato & beet salad and blue cheese.
-  **VARIETAL(S):** Syrah
-  **GROWER(S):** Dan Nitz, Baroda



St. Julian Reserve 2018 Cherry Riesling









Retail Price: \$14.99 / Cases Produced: 600

-  **STYLE:** Medium-bodied with refreshing bright fruit
-  **AROMA:** Mango, citrus, mineral
-  **FLAVOR:** Citrus, and baked cherry
-  **SWEETNESS:** 7.5% residual sugar
-  **FYI:** This new wine combines 2 of Michigan's best fruits. It's balanced with bright acidity and sweet fruit to make it the perfect warm weather go to.
-  **PAIRINGS:** BBQ, burgers, Charcuterie boards, and angel food cake
-  **VARIETAL(S):** Cherry and Riesling
-  **GROWER(S):** Ed & Phyllis Oxley, Lawton (Cherry); Dan Nitz, Baroda (Riesling)



Gewürztraminer 2018 Riesling

Retail Price: \$16.99 / Cases Produced: 631

-  **STYLE:** Medium-bodied, semi-sweet white
-  **AROMA:** Lychee, rose and melon
-  **FLAVOR:** Tangerine, orange rind and mineral, and a hint of spice
-  **SWEETNESS:** 4% residual sugar
-  **FYI:** Hard to pronounce, but easy to sip, the word Gewürztraminer is borrowed from the German word meaning "spice." It's pronounced "Ga-vertz-tra-mee-ner."
-  **PAIRINGS:** Chicken enchiladas, fish tacos, BBQ, bacon, shrimp, and spaghetti squash
-  **VARIETAL(S):** Gewürztraminer & Riesling
-  **GROWER(S):** Matt & Emily Dietrich, Baroda (Gewürtz); Julie & Dan Nitz, Baroda (Riesling)

TASTING NOTES / ST JULIAN



St. Julian Reserve 2018 Late Harvest Chardonnay

Retail Price: \$14.99 / Cases Produced: 542

-  **STYLE:** Medium-bodied, sweet white
-  **AROMA:** Peach, apple chutney
-  **FLAVOR:** Honeydew, pear, tangerine, and baked apple
-  **SWEETNESS:** 7.8% residual sugar
-  **FYI:** Sweet wine lovers usually say “I don’t like Chardonnay.” Give this a try! Luscious on the palate, this wine showcases how being harvested later can create a vibrant sweet wine.
-  **PAIRINGS:** Smoked salmon, sushi, grilled chicken & pork, spicy foods
-  **VARIETAL(S):** Chardonnay
-  **GROWER(S):** Dan Nitz, Baroda



2017 Chancellor Chambourcin


Retail Price: \$21.99 / Cases Produced: 123

-  **STYLE:** Medium-bodied, dry red
-  **AROMA:** Cherry, raspberry and clay
-  **FLAVOR:** Cherry, plum, smoke, with a smooth finish
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** A coarse filter was used on this wine, which helps to retain smooth tannins and a rich mouthfeel.
-  **PAIRINGS:** Roasted chicken, pork, pizza and steak
-  **VARIETAL(S):** Chancellor and Chambourcin
-  **GROWER(S):** Dan Nitz, Baroda (Chancellor); Ed Oxley, Lawton (Chambourcin)



Single Barrel 2016 Merlot

Retail Price: \$26.99 / Cases Produced: 20

-  **STYLE:** Medium-bodied, fruity and soft tannins
-  **AROMA:** Cherry pie crust, cocoa and espresso
-  **FLAVOR:** Plum, black currant and vanilla
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** During the tasting of all the barrels of Merlot, one barrel in particular stood out for its complexity, soft tannins and fruit notes. Nancie decided to bottle it separately and we saved it for our red wine members.
-  **PAIRINGS:** Portobello mushrooms, grilled burgers & brats, pasta with red sauce, caramelized onions
-  **VARIETAL(S):** Merlot
-  **GROWER(S):** Joe Herman, Coloma



Double Barrel 2017 Marquette


Retail Price: \$21.99 / Cases Produced: 49

-  **STYLE:** Medium-bodied with nice tannins
-  **AROMA:** Plum, leather and clove
-  **FLAVOR:** Blackberry, anise and plum
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** This is the first bottling of this varietal for us. It’s a hybrid grape, which has amazing flavors, yet smooth on the palate. Lovers of Pinot Noir will love this varietal
-  **PAIRINGS:** Grilled burgers, juicy rib-eye, lasanga, goat cheese and gyros
-  **VARIETAL(S):** Marquette
-  **GROWER(S):** Nathan Nitz, Baroda



Social Butterfly









Retail Price: \$9.99 / Cases Produced: 500

-  **STYLE:** Medium-bodied, sweet pink
-  **AROMA:** Watermelon Jolly Rancher and cherry
-  **FLAVOR:** Grape jam, cherry and candied strawberries
-  **SWEETNESS:** 10% residual sugar
-  **FYI:** This sweet rosé is especially delicious with frozen watermelon chunks added to it
-  **PAIRINGS:** Spicy BBQ, lemon pepper chicken, Mexican food and strawberry shortcake
-  **VARIETAL(S):** Proprietary Blend
-  **GROWER(S):** Lake Michigan Shore Appellation



Blueberry

Retail Price: \$14.99 / Cases Produced: 615

-  **STYLE:** Medium-bodied fruit wine
-  **AROMA:** Blueberry cobbler and cherry
-  **FLAVOR:** Blueberry pie, eucalyptus and fresh blueberry
-  **SWEETNESS:** 9% residual sugar
-  **FYI:** Blueberries are full of antioxidants and this wine is made from 100% fresh, local blueberries.
-  **PAIRINGS:** Rosemary potatoes, Asian food, grilled fish and vanilla ice cream
-  **VARIETAL(S):** Blueberry
-  **GROWER(S):** Adkins Farms, South Haven