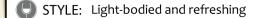
Braganini Reserve 2018 Grüner Veltliner

Retail Price: \$21.99 / Cases Produced: 797



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: o% 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

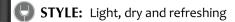
VARIETAL(S): Tempranillo

GROWER(S): Matt & Emily Dietrich, Baroda





Retail Price: \$14.99 / Cases Produced: 155



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

(E) 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)





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: o% 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

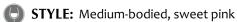


ST JULIAN



Social Butterfly

Retail Price:\$9.99 / Cases Produced: 500



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, Asain food, grilled fish and vanilla ice cream

VARIETAL(S): Blueberry

GROWER(S): Adkins Farms, South Haven