

ST JULIAN

winery • distillery



MAY 2019



Hello beautiful...

With the weather turning warmer and spring buds popping all around, our minds turn towards summer vacations and lazy days in the sun. We are happy to forget the harsh weather from this past winter. As any farmer will tell you, harvest is what happens in the vineyard year round. Though winter may be gone, it's not forgotten. With each unique vintage, the wines are influenced by many things, and the biggest of those is the whims of Mother Nature.

After a mild December, Michigan experienced extreme cold events in January 2019. These "Polar Vortex" events existed when a mass of frigid polar air plunged southward bringing very cold temperatures. Here in the Lake Michigan Shore AVA, a low pressure system and winter storm passed through and brought a severe cold snap with temperatures dipping between -10 F to -15 F for over 6 days. These temperatures are simply too cold for many of the tender European vinifera vines (vines like Chardonnay, Cabernet Franc, Pinot Gris) to survive without some major damage. Site selection is a crucial factor in successful vineyard production and our Mountain Road Estate Vineyard continues to fair well, even during these harsh conditions. Located at one of the highest points in the Lake Michigan shore AVA, this vineyard's elevation and slope helps protect the vines from extreme weather. Vine assessment in April found that there was damage to the European vinifera grown there, but it was not as bad as expected. With adjusted pruning (and fingers crossed- no spring frost damage), we should have close to a normal crop of Sauvignon Blanc, Pinot Noir, Riesling and Cabernet Sauvignon at Mountain Road.

These extreme temperatures also highlight the importance of growing different types of grape vines. Thankfully, we have many growers who have planted hybrid grapes that are cold hardy, like Chambourcin, Vidal Blanc, Traminette and Chancellor. These varieties are looking great so far this spring. Also, grapes that are native to the region are better able to tolerate extreme temperatures, so we expect to have plenty of Concord, Niagara and Catawba.

St. Julian is committed to using Pure Michigan fruit, which although challenging at times, continues to keep us experimenting and innovating. We are always planning ahead and are able to maximize our local resources by continuing to plant more and more vineyards and our growers are highly skilled at producing the best fruit possible. Through the use of the latest technological advances and sustainable practices in the industry, we are able to continue creating high quality Michigan wine, even under the toughest conditions. That being said, we are *really* happy to say goodbye to this past winter, and hello to the beautiful buds of spring.



ST JULIAN
WINE CLUB

SPOTLIGHT ON

2018 SJ CHAMBOURCIN ROSÉ

Oh how we love our rosé wine! While we think every season is rosé season, there is something about the weather turning warmer and the sun shining brighter that makes us gravitate towards these light and fruity wines.

The 2018 SJ Chambourcin Rosé is made in the Saignée (pronounced sohn-yay) style. Saignée means “to bleed” and describes a method of rosé making where a portion of the juice is bled off the grape skins after a short amount of time. All grape juice is white in color. The color of the wine comes from contact with the skins after the grapes are crushed. The shorter the contact with the skins, the lighter the color. For this Chambourcin Rosé, the juice was in contact with the beautiful red grape skins for only one hour, giving it a beautiful translucent color. Chambourcin grapes have a high amount of pigment in their skins, so even with such short skin to juice contact time, the color extracted is stunning. The rosé juice was then fermented into wine and aged in stainless steel. This created an easy drinking wine that is light on the palate with bright, crisp flavors.

Bursting with aromas of fresh picked cherries, this rosé has fresh fruit flavors of strawberry and raspberry. Rosé wines are in general, very food friendly. Almost anything you have at your summer picnic or BBQ will taste delicious with this wine. Enjoy it best chilled or frozen with a splash of lemonade. At 0.1% Residual Sugar, this refreshing wine is simply “joy” in a glass. Cheers to warmer days and patio parties with the new Chambourcin Rosé. As we like to say; *seize the day, then sip rosé!*



GRAPE
Chambourcin

AROMAS OF
Cherry & violet

TASTES LIKE
Strawberry, tart
cherry,

PAIRS WITH
BBQ ribs, charcuterie,
cheese, fresh
strawberries,
hamburgers, chicken,
grilled fish

2018 SJ CHERRY RIESLING



GRAPES
Riesling &
cherry

AROMAS OF
Fresh cherry,

TASTES LIKE
Red grape/
strawberry &
cherry pie

PAIRS WITH
Hard cheeses,
grilled chicken,
burgers, fresh
fruit, chocolate

At St. Julian, we love creating delicious new wines for our sweet drinkers, like this brand new blend featuring Cherry wine and Sweet Riesling. St. Julian has a long history of producing award-winning Cherry and Riesling wines; so creating a new wine out of these two fruits was a perfect way to honor and celebrate May, which is Michigan Wine Month.

The Cherry wine in this blend was created from Montmorency, Meteor and Balleton cherries sourced from Oxley Farms in Lawton; just 3 miles from the winery. The combination of sweetness and tartness is a true showcase of Michigan’s most abundant fruit. St. Julian’s Cherry Wine is known for its intense cherry pie flavors, subtle earthiness and a touch of spice, which you will find in this wine.

Riesling grapes continue to be the state’s calling card when it comes to top quality European varietals. For this wine, Riesling grapes were sourced from the Nitz vineyards in Baroda. The warm sunny days and cool evening temperatures of the Lake Michigan Shore Appellation create ideal conditions to build intense sweet tropical flavors balanced by the perfect amount of acidity.

Pair these two Michigan rockstars together and you have the perfect summertime wine. St. Julian’s Cherry Riesling captures the Riesling’s delicate tropical fruit sweetness and refreshing acidity and mingles it with the Cherry’s complex fruity flavors. Perfect served alongside your warm weather BBQ, this will be your new go-to summer easy drinking wine!



ASK WINEMAKER NANCIE

Why did you have to cap the dry red club? *Gina R. in Detroit, MI*

More and more people are realizing what we have known all along; that in addition to fantastic sweet wines, St. Julian also makes amazing dry wines! We are proud to offer club options for every taste preference but unfortunately, the demand sometimes outweighs our available resources. We think our dry red wine drinkers will appreciate the following reasons for temporarily needing to cap our **DRY RED** club.

In our commitment to using only locally sourced grapes from the Lake Michigan Shore AVA, we won't bring in grapes from other regions to blend with our wine. The grapes that we use to make many of our reserve reds are European Vinifera; grapes like Cabernet Franc, Merlot, Cabernet Sauvignon and Tempranillo. These grapes are much more difficult and expensive to work with because they are not native to the region. Therefore, we don't have as many acres planted as our more weather hardy native varieties. We are planting more! They just aren't ready to contribute to our bottle numbers. We know you have come to appreciate our cool climate wines' lighter style, lower alcohol and bright flavors and you can be assured that your Wine Club wines are Pure Michigan reds.

That being said, you can also understand the challenge this creates in that we can only make wine from what we have harvested. We don't have an unlimited supply of grapes, as much as we wish we did! This becomes even more challenging when faced with harsh weather conditions like this year, where many of these European varieties were damaged. This has especially affected our red varieties. In order to make sure that we have enough of the best quality Pure Michigan reds to share, we have found it necessary to temporarily cap our Vineyard Select Dry Red Club. Our regular Vineyard Select Club (which highlights dry red, white and rosé wines) is still open for enrollment; and we will still have reserve reds to share with all of you. We just won't have as many of those smaller lot, limited production reds to go around to everyone. If you would like to be put on the waitlist for our Dry Red Club (VSR), please contact the Wine Club office. Priority will ALWAYS go to existing members. We love that there is such a demand and we promise to keep planting more for you!



MEMBERS OF ST. JULIAN TRAVEL TO...



NORTHERN CALIFORNIA

Wine Club members are invited to join Assistant Winemaker, Kyle Totzke, as he travels around Northern California's Wine Country. Your trip will start in San Francisco. From there, you will travel up the coast into the famed Napa and Sonoma wine regions, where Kyle spent his winemaking internship. He's excited to take you to some of his favorite wineries in his old stomping ground. Amazing food, delicious wines and breathtaking scenery will be everywhere you go on this exclusive trip! The trip is filling so call now!

AUGUST 11-15, 2019

For details and complete itinerary, please email info@sealandairtravel.com or call 269-657-5529

SUNNY PORTUGAL



Join Winemaker, Nancie Oxley, on an exclusive member tour of sunny Portugal! Explore the wine regions of this beautiful coastal country known for its olive trees, country estates and spectacular shoreline. Tour the very cork farm that St. Julian gets its corks from and learn about this very important local industry. Ancient castles, groves of lemon and almond trees, delicious local cuisine and world-class wines await you on this once in a life time trip!

MARCH 10 - 19, 2020

Details available by contacting info@sealandairtravel.com or call 269-657-5529



CANS MAKE SUMMER WINE EASY

PERFECT FOR THE BEACH, BOAT AND PICNICS

Canned wine is everywhere and for good reason! While Europeans have been drinking wines in cans for years, canned wines are just now really getting popular state side There are a number of advantages to canned wine and we are excited to offer you four of St. Julian's favorites in this alternative packaging. Also, look for a dry rose' coming in the future!

Advantage #1: Canned wines can go places that glass is prohibited; like concerts in the park, at the beach, on the boat or by the pool. They are perfect for on the go!

Advantage #2: Canned wines chill faster.

Advantage #3: Each can is 375 mL (just over 12 ounces), which equals about two glasses of wine. So friends can share a glass together without having to open an entire bottle.

Advantage #4: Canned wines have a lower carbon footprint by reducing weight and promoting more efficient recycling.



St. Julian canned wines are currently available in Sangria, Social Butterfly, Michcato and Sweet Revenge. They can be purchased individually at each tasting room location. Look for them in your local grocery store this summer!

HOW A WINE IS BORN

A SNAPSHOT OF THE NEW LABEL PROCESS

Every quarter, we are excited to share with you the latest new release wines. These can be new vintages of favorite varietals, new blends or totally new wines using unique winemaking techniques or first-time grape varieties. There is so much thought, care, hard work and passion that goes into creating wines for our members each quarter!

So what is the process we go through to produce new wines, and how can something like a government shutdown throw a wrench in our plans? During our wine selection meetings, the winemaking, production and wine club teams meet to plan for the upcoming shipments. Much is determined by what mother-nature gave to us in terms of grapes harvested and production numbers for available wines. How do the new vintages of our single varietal wines, like Sauvignon Blanc and Late Harvest Riesling, look this year? Are there some new blends that the winemakers want to create? Are there new varietals that are going to bottle for the first time? Are there some special barrels that the team wants to bottle separately? Then how many of each wine do we need for each club? All of this requires a lot of hard work, preparation (and tasting!) to make sure that we have the best new wines to share each quarter.

Once we decide on the wine that's going into the bottle, we need to determine the labeling needs. Often times, it's just a matter of a new vintage. For example, this quarter we have the 2018 BR Grüner Veltliner. Last year, we had the 2017. The only thing that is changing on the label is the year. Easy!

The creative juices really get flowing when crafting new wines with new names. First, we come up with the concept based off of new wine flavors and blends. From the concept, we determine what the new wine will be called. This information is then given to the marketing team to design the label. Once the label is created, the design is sent to a branch of the government for approval.

All new wine labels require federal approval by the Alcohol and Tobacco Tax and Trade Bureau (TTB). Each label is required to have Information like whether it's a single varietal or proprietary blend, the alcohol percentage, the growing region, who the wine is produced and bottled by; as well, as appropriate government warnings. The label approval process usually takes 2 weeks. No approval, no label and no new wine. You can imagine how the government shutdown back in January 2019 had us nervous, as we were waiting on several label approvals. Wines like the new Cherry Riesling, Black Label Gewurztraminer Riesling and Chambourcin Rosé all needed label approvals before they could be bottled. Once the shutdown was over, the approval process started up again. With TTB approvals in hand, the labels can be ordered and back at the winery 2-3 weeks later, ready for bottling. When it comes to creating new wines, there are many moving parts and the whole process is fascinating! Do you have an idea for a wine you would like to see? Head Games and Envy were actually Wine Club member Jodie Kurburski's ideas. Become a part of the process by submitting your ideas to Wine Club! You could come up with the next big thing!



Thank you!

WE APPRECIATE OUR
WINE CLUB MEMBERS
SHARING THE
ST. JULIAN LOVE!

*Refer a friend, family member or
business associate to the Wine Club
and when they join, you'll
receive a \$10 gift card!*

*The more people you refer, the
more gift cards headed your way!*

Wine + friends = \$ and fun!

Gift cards will be mailed. Only one referral bonus per new membership. Not valid on rejoining members.
Gift cards only valid in St. Julian tasting rooms or by calling
800-732-6002 ext 785 for shipping orders.



Upcoming Fun

Please visit www.stjulian.com/events
for more details & to RSVP & purchase tickets.

WINE & WOOL

May 11th in Frankenmuth

Join us in the barrel room as Zeilinger Wool Co. to put together a wool kit picture to hang on your wall. Includes a glass of wine and all the materials. Call the Frankenmuth tasting room for details.

VINO YASA

Starting May 15th in Paw Paw

Join us the first and third Wednesday of each month all summer long! 6:30 pm in the Apollo. Enjoy yoga and wine. More information can be found online or by calling the Paw Paw tasting room. RSVP required and it's SO GOOD, the experience sells out every time!

SUMMER CASE SALE

June 7-9th in all tasting rooms and for shipping
Wine Club members receive 25% off 12 or more bottles; mix and match welcome!

LAKE MICHIGAN SHORE WINE FESTIVAL

June 15th Warren Dunes State Park

Join St. Julian and other Lake Michigan Shore Wineries and breweries on the beach as we celebrate the best of the region. Enjoy amazing beverages, food and music overlooking Lake Michigan.

www.lakemichiganwinefest.com for tickets, details and to volunteer!

WINE CLUB HAPPY HOUR w/ THE WINEMAKER

June 27th in Rockford 5-7 pm

Members (2 tickets per membership) are invited to a VIP event celebrating the wines and cocktails of summer! Mingle with Winemaker Nancie Oxley over 2 large pours or cocktails, small bites and live music. More details at stjulian.com. RSVP required to rockfordretail@stjulian.com or by calling the Rockford tasting room. Space is very limited.

ONE YEAR ANNIVERSARY CELEBRATION

June 23rd in Troy

Join us as we celebrate the 1 year anniversary of our Troy tasting room! Music, food and cake; plus chances to win gift baskets. No need to RSVP.. just come!

MICHIGAN WINE MONTH

May is officially Michigan Wine month.

To celebrate, we are giving away a total of six St. Julian coolers with a \$25 gift card in each of them! During the month of May, stop into any tasting room or visit www.stjulian.com to enter to win. The more times you enter, the more chances to win. Cheers to the mitten and Pure Michigan wine!



Coolers = Summer fun!

WINE CLUB 101

Wine Club members are invited to join us for free Exclusive Guided Tastings held in each tasting room. Taste and learn about the wines you love in a fun and relaxed setting. Each month will focus on a different topic. 2 people per membership. RSVP to the tasting room you wish to attend to reserve your spot. Walk-ins welcomed if space permits.

WHAT'S IN THE GLASS

June 18th @ 6:00 pm in Paw Paw.

June 19th @ 6:00 pm
Frankenmuth, Dundee,
Troy & Rockford.

June 21st @ 6:00 in Union Pier.

SUMMER EDITION! Back by popular demand, join us for our fun learning game where you try to figure out which wine is in your glass. Using various flavors and aromas, use your deductive reasoning to decide which wine is in which glass.

ROSÉS & FROSÉS

July 16th @ 6:00 pm in Paw Paw.

July 17th @ 6:00 pm in Frankenmuth,
Dundee, Troy & Rockford.

July 19th @ 6:00 in Union Pier.

Nothing says summer like a glass of Rosé wine! Join us as we learn how this popular refreshing wine is made and how you can up your rosé game by making your own simple Frosé (frozen rosé) at home!

Spring Recipe Pairings

2018 CHAMBOURCIN ROSÉ MELON & PROSCIUTTO SKEWERS

This fruity dry rosé is the perfect complement to this sweet and salty appetizer.

1 medium cantaloupe, cut into 1 inch cubes
¼ pound thinly sliced prosciutto
20 small mozzarella balls
Fresh basil for garnish
Balsamic Reduction for drizzle garnish
Wooden appetizer skewers

Balsamic Reduction

1 cup balsamic vinegar
1 tbsp. Honey
Combine over low heat until starts to simmer. Gently cook until it reduces by half, about 15 minutes.

Onto small wooden cocktail skewers, thread prosciutto, mozzarella and melon cubes. Place on a serving platter and sprinkle with chopped basil and drizzle with Balsamic Reduction. Enjoy as an easy appetizer or light dinner with a side salad.



2018 CHERRY RIESLING SWEET CHILI THAI SALMON

The spicy sweetness of the sauce will complement the sweetness of this late harvest wine. The slight acidity will pair well with the richness of the salmon.

4 (4oz.) salmon fillets
Pinch of salt and pepper
1 cup sweet chili sauce, plus extra for topping
2 tbsp. fresh cilantro, chopped
1 tbsp. toasted sesame seeds
2 limes, sliced

Place the salmon in a bowl and season with salt and pepper. Cover with sweet chili sauce (can be found in Asian aisle of grocery stores) and toss to coat. Place fish in a single layer on a baking sheet lined with foil and cooking spray. Turn on the oven's broiler on High and position the top oven rack 5" – 6" below the heat source. Broil the fish for 6-8 minutes, rotating the baking sheet once. Remove from the oven and brush the each piece with more sweet chili sauce. Return to the oven and broil another 3-5 minutes, or until the salmon has been caramelized. Top with sesame seeds, fresh cilantro and a squeeze of lime.



WHAT WE ARE DRINKING IN *May*

VINEYARD SELECT

2018 BR Grüner Veltliner
2018 Chambourcin Rose'
2018 BR Sauvignon Blanc
2017 BR Tempranillo
2018 Tempranillo Rose'
2017 Single Barrel Syrah

PERFECTLY PAIRED

2018 BR Grüner Veltliner
2018 SJ Reserve Cherry Riesling
2018 Chambourcin Rose'
2018 Gewurtz/ Riesling
2018 BR Sauvignon Blanc
2018 SJ Late harvest Chardonnay

SWEETER HARVEST

2018 SJ Reserve Cherry Riesling
2018 Gewurtz/ Riesling
2018 SJ Late Harvest Chardonnay
Blueberry Wine
Social Butterfly
2018 Gewurtz/ Riesling



VINEYARD SELECT RED

2017 BR Tempranillo
2017 Chancellor/Chambourcin
2016 Single Barrel Merlot
2017 Double Barrel Marquette
2017 BR Tempranillo
2017 Single Barrel Syrah

PERFECTLY PAIRED WHITE

2018 BR Grüner Veltliner
2018 Gewurtz/ Riesling
2018 BR Sauvignon Blanc
2018 SJ Late Harvest Chardonnay
2018 BR Grüner Veltliner
2018 Gewurtz/ Riesling

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' shipment!

800.732.6002 ext. 785 wineclub@stjulian.com



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

TASTING NOTES

ST JULIAN



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



St. Julian Winery
716 S. Kalamazoo St.
Paw Paw, MI 49079

St. Julian Winery
9145 Union Pier Rd.
Frankenmuth, MI 48734

St. Julian Winery
518 W. 14 Mile Rd.
Metro Detroit – Troy, MI 48083

St. Julian Winery
127 S. Main St.
Frankenmuth, MI 48734

St. Julian Winery
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