

Retail Price: \$15.99 / Cases Produced: 500



AROMA: Cherry, plum and vanilla.

FLAVOR: Raspberry, cherry and baking spice.

SWEETNESS: 0.5% residual sugar

FYI: Easy drinking wine that can be enjoyed time and time again. A portion of the proceeds goes to Feeding America West Michigan.

PAIRINGS: Burgers, pizza, pasta and charcuterie

VARIETAL(S): Chancellor, Cabernet Francand Chambourcin

GROWER(S): Lake Michigan Shore

2017 Braganini Reserve Cabernet Sauvignon

Retail Price: \$34.99 / Cases Produced: 500

STYLE: Full-bodied & complex.

(3) AROMA: Black cherry, vanilla and tobacco.

FLAVOR: Black pepper, licorice and violet.

SWEETNESS: 0% residual sugar

FYI: This wine took double gold at the Michigan Wine Competition. 2017 was by far the driest and best vintage to date, especially for the reds. Get your hands on this wine before it's gone!

PAIRINGS: Charred Gruyere burger, mushroom pizza, marinated ribeye, braised short ribs, blue cheese and venison.

VARIETAL(S): Cabernet Sauvignon

GROWER(S): John and Sarah Braganini, Mountain Road Estate Vineyard, Coloma

2018 Albarino Riesling

Retail Price: \$21.99 / Cases Produced: 202

STYLE: Light-bodied and refreshing.

AROMA: Grapefruit, fresh apricot and green grass.

FLAVOR: Mineral, green apple, citrus rind and a hint of tangy tangerine.

SWEETNESS: 0% residual sugar

FYI: This is our first ever Albarino and Riesling blend.
Enjoy with your Thanksgiving dinner!

PAIRINGS: Crab cakes with lemon pepper aioli, ceviche, fish tacos, avocado and endive salads, turkey and Thanksgiving sides.

VARIETAL(S): Albarino and Riesling

GROWER(S): Mike Nitz, Baroda

2018 Braganini Reserve Dry Riesling

Retail Price: 19.99 / Cases Produced: 327

STYLE: Medium-bodied with crisp acidity.

AROMA: Honey, apple blossoms and peach.

FLAVOR: Tart green apple, wet stone and lemon.

SWEETNESS: 0% residual sugar

FYI: Riesling is the perfect Thanksgiving wine due to its bright acidity that pairs great with many savory dishes.

PAIRINGS: Marinated chicken, butter garlic scampi, scallops, squash, turkey and baked apple pie.

VARIETAL(S): Riesling

GROWER(S): Joe Herman, Coloma





Braganini Reserve 2016 Merlot

Retail Price:\$24.99/ Cases Produced: 756

- STYLE: Medium-bodied and fruity.
- AROMA: Chocolate covered espresso beans and cherry pie crust.
- FLAVOR: Black raspberry, dark plum and undertones of mocha.
- SWEETNESS: 0% residual sugar
- FYI: Year after year, this wine is one of the most requested reds at our wine dinners. This wine took Gold at the Indy International Wine Competition. This Merlot is the last of the 2016!
- PAIRINGS: Mediterranean lamb burgers, roasted pork loin, grilled steak with blue cheese butter, root vegetables and chocolate cake.
- VARIETAL(S): Merlot
- GROWER(S): Joe Herman, Coloma



Cranberry Wine

Retail Price: \$15.99 / Cases Produced: 1,150

- STYLE: Light-bodied with a lingering finish.
- AROMA: Cranberry tarts, red currant and Craisins.
- FLAVOR: Holiday cranberry sauce and cranberry jelly.
- SWEETNESS: 14% residual sugar
- FYI: Cranberry wine can make a great cocktail as well!

 Just add a splash of Grey Heron Vodka and a dash
 of orange liqueur to a glass of Cranberry wine. Stir
 and enjoy!
- PAIRINGS: Venison, baked pork tenderloin, sweet potatoes, green bean casserole and loaded mashed potatoes.
- VARIETAL(S): Cranberry
- GROWER(S): Lake Michigan Shore



St. Julian Reserve White Blend

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

- STYLE: Light- bodied with a bright acidity.
- AROMA: Citrus, lime zest and passionfruit.
- FLAVOR: Green apple and Meyer lemon.
- SWEETNESS: 1.5% residual sugar
- FYI: This is a blend of many of our favorite white varietals making it an excellent crisp and refreshing "go to" wine for every occasion.
- PAIRINGS: Candied bacon, tacos with lime, pesto pasta, white chicken chili, spinach and artichoke dip.
- VARIETAL(S): Proprietary Blend
- GROWER(S): Lake Michigan Shore



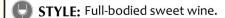
2017 Cap Drain #2

Retail Price: \$27.99 / Cases Produced: 100

- STYLE: Full-bodied red blend.
- AROMA: Chocolate, baking spice, cherry, plum, and sweet vanilla.
- FLAVOR: Black cherry, spice and red raspberry.
- **SWEETNESS:** 0% residual sugar
- FYI: This is our first wine that has the grape
 Blaufrankisch, which adds a nice spiciness to the blend.
- PAIRINGS: Fig and olive tartlets, sharp cheddar cheese, pizza, lasagna and BBQ.
- VARIETAL(S): Merlot, Cabernet Sauvignon,
 Chambourcin and Blaufrankisch
- GROWER(S): Lake Michigan Shore

2018 Braganini Reserve Late Harvest Vignoles

Retail Price: \$19.99 / Cases Produced: 475



(3) AROMA: Pineapple and lily.

FLAVOR: Pineapple, peach and apricot.

SWEETNESS: 10.6% residual sugar

FYI: Vignoles is a french word pronounced "veen-yole".

PAIRINGS: Pork tenderloin, spicy sausage rigatoni, spicy chili and chicken wings.

VARIETAL(S): Vignoles

GROWER(S): Ed and Phyllis Oxley, Single Vineyard:
Naughty Nine

One Harvest Sweet Red Blend

Retail Price: \$15.99 / Cases Produced: 731

STYLE: Medium-bodied red blend.

AROMA: Strawberry and raspberry cotton candy.

FLAVOR: Raspberry and plum.

SWEETNESS: 7% residual sugar

FYI: This is another wine we are donating a portion of the proceeds to Feeding America West Michigan.

PAIRINGS: Baked brie with cranberries, cheesecake and BBQ

VARIETAL(S): Foch, DeChaunac and Rougeon

GROWER(S): Lake Michigan Shore

Sweet Nancie Raspberry

Retail Price: \$15.99 / Cases Produced: 224

STYLE: Sparkling.

AROMA: Wild raspberry and red fruit.

FLAVOR: Baked raspberry tart and raspberry jam.

SWEETNESS: 7% residual sugar

FYI: This is a sweet, tart, bubbly wine perfect for your holiday festivities!

PAIRINGS: Cheesecake, fresh fruit, white chocolate, greek yogurt, popcorn and brie cheese.

VARIETAL(S): Raspberry

GROWER(S): Lake Michigan Shore

2018 Braganini Reserve Late Harvest Riesling

Retail Price: \$19.99 / Cases Produced: 815

STYLE: Light-bodied and refreshing.

AROMA: Plum and a hint of white flowers.

FLAVOR: Peach, pear, and apple.

SWEETNESS: 7.5% residual sugar

FYI: Many Late Harvest wines have a honey flavor due to the presence of a noble rot called Botrytis, that shrivels the grapes.

PAIRINGS: Chips & salsa, spicy bbq chicken pizza, and chicken salad

VARIETAL(S): Riesling

GROWER(S): Dan Nitz, Single Vineyard: Burgoyne





STYLE: Full-bodied with a rich finish.

AROMA: Baked apple, vanilla and spice.

FLAVOR: Lemon balm, apple blossom, buttered toast and praline.

SWEETNESS: 0.2% residual sugar

FYI: Aged in new French oak for just 6 months, the fruit characteristics are balanced perfectly with the oak.

PAIRINGS: Creamy butternut squash bisque, roasted salmon, crab cakes and fruited curry chicken salad.

VARIETAL(S): Chardonnay

GROWER(S): Mike Nitz, Baroda



2018 Braganini Reserve Pinot Noir

Retail Price: \$27.99 / Cases Produced: 455

STYLE: Light-bodied with high acidity.

AROMA: Raspberry, mushroom and currant.

FLAVOR: Cranberry, spice and black cherry.

SWEETNESS: 0% residual sugar

FYI: Grown at our Mountain Road Estate Vineyard, this wine is one of our owner John Braganini's pride and joy.

PAIRINGS: Filet mignon, roasted duck breast, sharp cheddar cheese and balsamic glazed mushrooms.

VARIETAL(S): Pinot Noir

GROWER(S): John and Sarah Braganini, Mountain Road Estate Vineyard, Coloma