

ST JULIAN

winery • distillery



NOV 2019



98 Harvests and Counting...

The sights, sounds and smells of harvest are truly amazing! Transforming the fruit off the vine into bottles of wine is incredibly gratifying for all involved; from the winemaking team, to our growers, to the wine consultants eager to share with you the latest and greatest creations. Every harvest is different with its own challenges and opportunities, and our 98th harvest is providing plenty of both.

The challenges with harvest start long before the first grape is picked. January of 2019 gave us another Polar Vortex and many of the vines were badly damaged by the extreme cold. This wiped out many of our vinifera vines for this year. We will have little to no Cabernet Franc, Chardonnay, Tempranillo, Merlot or Grüner Veltliner from the 2019 harvest. Thankfully, the European vinifera vines at our Mountain Road Estate Vineyard produced almost a normal crop of beautiful fruit. We harvested the Estate Riesling, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon in October and will have some beautiful wines for our members.

This year, something unusual happened. Normally, Michigan's southern Lake Michigan Shore Appellation has less extreme weather than our friends in Northern Michigan. The extreme cold in January and February dipped into Michigan from the Northeast and crossed over Michigan to the southwest, sparing the state's northwestern vineyards from the worst of the cold. While wineries in the Northern AVAs frequently get many of their grapes from our region in the South, we needed to go North this year. The 2019 vintage will have some Leelanau Peninsula AVA Merlot, Chardonnay, Riesling and Pinot Gris from a newly formed grower partnership. This aligns with our commitment to using Pure Michigan fruit and allows us to stay true, even with this extremely challenging harvest.

Michigan's extreme cold is one of the reasons we love our hybrid grapes because they can withstand these crazy temperatures. These hybrids produced a great crop this year, so we will have plenty of grapes, like Chambourcin, Traminette, Chancellor, Vidal and Vignoles. These are used in many of our blended wines and will give us the opportunity to be creative in what we put together in the cellar for future bottlings. It's kind of like when you are making different kinds of chili and you mix and match ingredients to create the best recipes. We might need to think out of the box, but the winemaking team is excited to collaborate on new blends that Mother Nature's challenging harvest provided us this year. As Wine Club members, you will get the best of our best!



ST JULIAN
WINE CLUB

SPOTLIGHT ON

SJ ONE HARVEST DRY & SWEET

WINES THAT GIVE A DAMN. At St. Julian, we believe in the importance of caring passionately... in giving a damn about our community. We are excited for the next bottles in our series of wines designed to benefit different charities that speak to us. November is a time when we take an extra moment to pause and express gratitude for bountiful harvests in our region. Yet, there are many in our communities that do not know where their next meal is coming from. Feeding America West Michigan is an organization that reclaims surplus food from farmers, manufacturers, distributors and retailers. This food is then distributed through a network of over 900 food pantries, shelters and after-school programs throughout West Michigan and the Upper Peninsula. A portion of the proceeds from the **ONE Harvest** wines will be given to this very worthwhile organization.

ONE HARVEST DRY is a delicious red blend made with Chambourcin, Chancellor and Cabernet Franc. Together, these varietals create deep plum and cherry flavors with great structure. Aged in oak, this wine has hints of smoke on the finish. Enjoy it with hardy stews, grilled vegetables and meats and your favorite red sauce pasta and pizza dishes.

ONE HARVEST SWEET is a refreshing blend of Foch, DeChanauc and Rougeon. The color has a brilliant red hue from the Rougeon, which has dark berry fruit character. The DeChanauc gives great body and Foch a touch of acidity and dark plum and cherry flavors. At 7% Residual Sugar, you can choose to serve this wine chilled or at room temperature. Chilled will bring out the fruitiness, while room temp will make the flavor more "wine" like. Enjoy with all your BBQ favorites, pizza and pasta.



With the purchase of these wines, you are helping us give a damn about taking care of those in need in our community. A portion of the proceeds is being donated to Feeding America West Michigan, an organization working with farmers to share their bounty with those needing healthy nourishment.

Touching the lives of many through ONE Harvest.

2018 BR LATE HARVEST RIESLING



VARIETY
Riesling

AROMAS OF
Peach & citrus

TASTES LIKE
Peach, pear,
apple

PAIRS WITH
Spicy foods,
salty cheese,
fresh fruit,
apple pie with
cheddar
cheese

Riesling is a European Varietal that is a favorite among chefs and wine lovers everywhere because it is so aromatic, food-friendly and filled with personality. The cool nights and rich soils of the Lake Michigan Appellation provide a great location for growing this cool-climate grape. Thanks to the grape's cold-hardiness, we were able to make a beautiful "late harvest" reserve wine for our members.

To craft this wine, the grapes were left on the vine longer than usual. This allows the fruit to develop a fungus called Botrytis, or "noble rot." This fungus is highly desired because it concentrates the grapes sugar level through the evaporation of water, actually causing the grape to shrivel like a raisin. This produces a wine with more residual sugar, more acid, more intense flavors and greater complexity.

The 2018 Braganini Reserve Late Harvest Riesling has abundant citrus flavors with white peach, cantaloupe and orange blossom honey. The natural acid of this grape helps to balance out the 7.5% residual sugar sweetness, making this wine very food friendly. Do you love spicy food? The sweetness of this wine pairs wonderfully with spice. You can also enjoy this wine with roast pork, glazed ham, poultry and most barbecued food. We love it with salty cheese and fresh apples, pears and apricots. The sweetness of the wine also is wonderful with fall inspired desserts like apple cake, pear crisp and cinnamon coffee cake.



ASK WINEMAKER NANCIE

How do you decide which new grape varieties to plant?
Taylor Jacobville in Bartlett, Nebraska

St. Julian has the most amazing growers! They are always willing to hear new ideas and try planting new varieties of grapes. As we learn more about what grows well in this region, and our technology and equipment improves, we are fortunate that we can “experiment” with new plantings.

I drink a LOT of wine and research a LOT about what is happening in the industry. Many times, I will talk with a fellow winemaker who has expressed success with certain grapes that might grow well in our region. Sometimes, I just have this “gut” feeling that a variety will do well in our region with our growers and winemaking team, like when we planted the Albariño. A varietal native to Spain, Albariño was new in this region. But I believed our climate could build the high acidity and fruit flavors needed to produce great wine from this variety- and it did!

One of my personal favorite varieties is Barbera, an Italian red that has lighter tannins, high acidity and flavors of red fruit and spice. This grape is native to the cool climate of northern Italy which is similar to our region. We just planted 2 acres with our grower Dan Nitz in Baroda. I’m super excited to work with this grape!

We planted some varieties that other growers in the area are seeing some success with, namely Cinsault, Grenache, Blaufränkisch and Mouvédre. I’m excited to get our first bottling of these varieties.

This past spring on our Wine Club trip to Tuscany, we had a lot of wines made from Sangiovese. The members on this trip really loved the balance of acidity combined with the plum, herbal and cherry flavors and they wanted to know if we could ever grow this in Michigan. I started researching this varietal and I really think we could be successful with it at our Mountain Road Estate Vineyard. So we are planning on planting this next spring! The same goes for the Italian wines we enjoyed on the trip made from the grape Vermintino. I think this will grow well here, as well. Wine Club will always get the first chance to enjoy these wines!



GIFTS TO GO WITH *Wine*

We have so many fun items to go with your holiday WINE gifts!
 SOLERA BARREL AGED COFFEE..TSHIRTS..SWEATSHIRTS.. WINE KEYS.. WINE PRESERVING GADGETS.. JEWELRY.. GLASSES... TUMBLERS.. COOKING OILS & SPICES... SALSAS & DIPS.. CHOCOLATE.. **WINE CLUB MEMBERSHIPS**... the list goes on and on!



MEMBERS TRAVEL TO *Sunny Portugal*



Join Winemaker Nancie Oxley, as she personally travels around sunny Portugal! Explore the wine regions of this beautiful coastal country known for its olive trees, country estates and spectacular shoreline. Tour a cork farm where St. Julian gets its corks and learn about this very important local industry. Ancient castles, groves of lemon & almond trees, delicious local cuisine and world-class wines await you on this once in a life time trip! \$3,300 includes airfare!* (rate subject to change until booking)



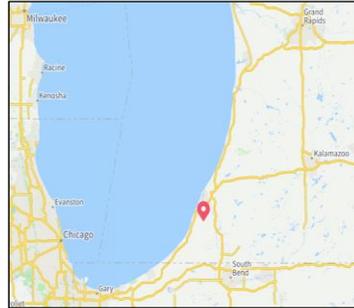
MARCH 13 - 22, 2020

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

THE BEGINNING OF GREATNESS

GREAT WINE BEGINS IN THE VINEYARDS

Great wine begins in the vineyard with great fruit. St. Julian has amazing grower partners and we honor these relationships by putting our growers' names on the bottles, something many wineries don't do. Winemaker Nancie started this practice 10 years ago because she truly believes that in order to get the best fruit, we have to give the growers the support and recognition they deserve. St. Julian works with 15 growers, all located in the Lake Michigan Shore Appellation. We would like to introduce you to one of our largest growers, Dan Nitz. Dan currently grows 300 acres of grapes in the Baroda area for St. Julian wines; including Riesling, Traminette, Chardonnay, Cabernet Franc, Chambourcin and Vidal. In addition, he is on board with planting new varietals for us like Barbera, Auxerrois, Cinsaut and Grenache. Many of the grapes he grows are destined for Wine Club wines, and he is proud to be "working for our VIPs." We hope that when you pick up a bottle of any St. Julian reserve wine, you look for the names and locations of the local growers who provided the fruit for the wine you are about to enjoy! It's a great thing to know where your wine comes from!



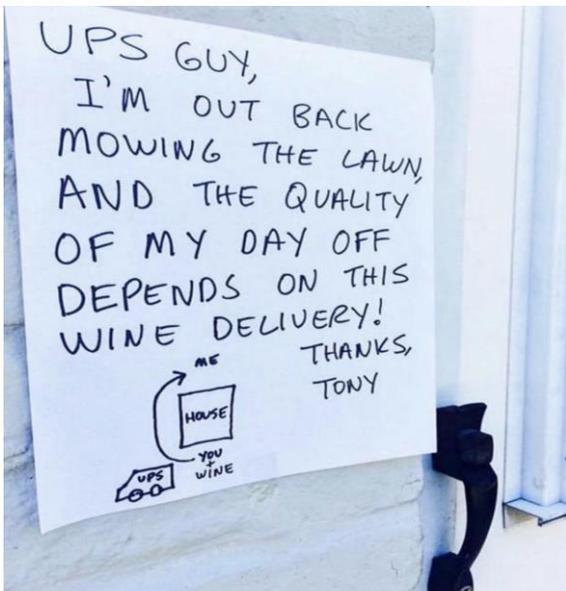
WINE CLUB NEED TO KNOW

REMINDER OF THESE IMPORTANT DETAILS

Wine Club

Special Shipping Perks

Members receive discounted shipping rates on every shipped order! Keep an eye out for special club shipping promos when you add onto your order and build to a case. Many times it will ship for only one penny.



TEXT MESSAGES

Never miss your wine! We now offer text message updates! Get tracking information and upcoming club information sent right to your phone. To opt in to this service, simply login to your account at www.stjulian.com and add your mobile number to your information. You will see below this is a "SMS Permission" dropdown menu. Select OPT IN. It's that easy!



Remember, Federal Law requires an adult signature of someone 18 or older upon delivery. We suggest shipping your wine to your place of business or a FedEx or UPS shipping location that accepts and holds packages. Alternatively, Walgreens is in partnership with FedEx. That means that you can ship your wines to a Walgreens near you and pick them up there! Please always refer to your tracking information so you can stay on top of your package as it makes its way to your front door!

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.

MIMOSA SUNDAY

Sundays in Rockford

Join us every Sunday and relish the last
moments of the weekend. Enjoy a house-made
mimosa . \$4 per drink for Wine Club members.

VINO YASA

in Paw Paw throughout the fall & winter

Join us the first and third Wednesday of each
month all fall 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! \$15/ \$12
members.

PIE PAIRING

Nov. 8-10th in Paw Paw

Enjoy four classic Thanksgiving Pies paired with
four of our best crowd-pleasing wines. (while
supplies last) \$12/ \$9.60 for members.

CORNUCOPIA

November 16th in Rockford

Join us for a day in celebration of all things
corn. Corn themed foods and delicious wines
and ciders will be available, along with live
music. More info coming soon.

WINE with the WINEMAKER

November 17th in Frankenmuth

Wine Club members are invited to enjoy an
afternoon of wine and conversation with one
of our winemakers. Ticket includes VIP
exclusive access, 2 glasses of wine and small
bites. RSVP required by November 11th. Space is
limited. \$35 exclusive to members.

CASE SALE WEEKEND

December 6-8th in all tasting rooms and for
shipping

Wine Club members receive 25% off 12 or more
bottles; mix and match welcome!

SPARKLING WINE DINNER

December 14th in Rockford

Enjoy all of St. Julian's amazing sparkling wines
paired with a savory course. More information
coming soon. RSVP required.

WINTER FEST

January 18th in Rockford 5-8pm

Stop in and enjoy some nice comfort foods and
live music. More info coming soon.

WINEMAKER'S DINNER

Join Winemaker Nancie Oxely for a 5
course harvest inspired meal curated
by Millennium Restaurant Group. The
evening will start with a champagne
reception and end with a barrel tasting
in the cellar. RSVP required and space
is limited. \$90/ \$76 members

November 9th

6:00 pm Paw Paw



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.

HOLIDAY WINE COCKTAILS

Dec 10th @ 6:00 pm in Paw Paw.

Dec 11th @ 6:00 pm
Frankenmuth, Troy & Rockford.
@ 7:00 pm in Dundee

Dec 13th @ 6:00 in Union Pier.

Come learn about our spirits and see how to
use them in festival holiday cocktails.

WINTER WINEMAKING

Jan 14th @ 6:00 pm in Paw Paw.

Jan 15th @ 6:00 pm in Frankenmuth,
Troy & Rockford. @7:00 pm in
Dundee

Jan 17th @ 6:00 in Union Pier.

What happens in the winery during the
winter? Things like racking, aging, filtering
and bottling! Come learn about these
processes that happen now that all the
grapes have been harvested.

Fall Recipe Pairings

2018 BR PINOT NOIR

COZY COTTAGE PIE

This hardy dish is delicious with the earthiness of the wine.

1 ¼ lb. lean ground beef or lamb
1 onion, chopped (will need a drizzle of cooking oil, too)
3 crushed garlic cloves and 1 tbsp. cooking oil
2 celery sticks and 2 large carrots, chopped
1 ½ tbsp. flour
2 tbsp. tomato paste
1 ¼ cups beef stock
1 tbsp. Worcestershire sauce & dash of nutmeg
2 bay leaves, 2 tsp. each chopped rosemary & thyme
1 package of premade mashed potatoes (or can make from scratch if you prefer using your favorite recipe)

Preheat oven to 350 degrees. In a deep frying pan, add oil, onion, garlic, celery and carrot and cook over medium heat for 5 minutes. Remove from pan. Add meat and brown. Add flour and cook for 1 minute. Return veggies and add tomato paste, herbs, bay leaf, stock, sauce & nutmeg. Bring to boil and simmer for 5 min. Spoon mixture into an ovenproof dish and top with the mashed potatoes. Bake for 30 minutes or until golden brown. Season with salt and pepper to taste.



2018 BR LATE HARVEST RIESLING

RIESLING APPLE CAKE

This cake is super easy and delicious for any fall occasion. The tartness of the apples pairs with the sweetness of the wine.

7 tbsp. unsalted butter, room temperature
2 ¾ cups all purpose flour
1 cup light brown sugar
3 large eggs
1 tsp. baking powder
½ cup milk
½ cup of your favorite St. Julian Riesling
2 ½ lbs apples, peeled and chopped into small cubes

Preheat oven to 375 degrees. Butter and flour a 10 inch springform pan. Using a hand mixer, beat the butter and sugar together until smooth and fluffy (about 10 minutes). Add the eggs, one by one, mixing to incorporate each before adding the next. Add the flour mixed with the baking powder. Then add the milk and wine. Mix well. Add the apples and fold them into the batter gently. Pour the batter into the prepared pan and bake for about 45 minutes. Cool on a rack and serve.



WHAT WE ARE DRINKING IN *November*

VINEYARD SELECT

2018 BR Chardonnay
2018 BR Pinot Noir
2018 BR Dry Riesling
ONE Harvest Dry Red Blend
2017 BR Cabernet Sauvignon
2018 BL Albariño /Riesling

PERFECTLY PAIRED

2018 BR Chardonnay
ONE Harvest Sweet Red
2018 BR Pinot Noir
2018 BR LH Riesling
2017 BR Cabernet Sauvignon
Cranberry Wine

SWEETER HARVEST

2018 BR LH Riesling
ONE Harvest Sweet Red
Sweet Nancie Raspberry
2018 BR LH Vignoles
Cranberry Wine
2018 BR LH Riesling



VINEYARD SELECT RED

2018 BR Pinot Noir
ONE Harvest Dry Red Blend
2017 BR Cabernet Sauvignon
2017 Cap Drain #2
ONE Harvest Dry Red Blend
2016 BR Merlot

PERFECTLY PAIRED WHITE

2018 BR Chardonnay
2018 BR LH Riesling
2018 BR DRY Riesling
2018 BR LH Vignoles
2018 BL Albariño/ Riesling
2018 SJ Reserve White Blend

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 February's shipment!

800.732.6002 ext. 785 wineclub@stjulian.com



One Harvest Dry Red Blend

Retail Price: \$15.99 / Cases Produced: 500

-  **STYLE:** Medium-bodied red blend.
-  **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 boards.
-  **VARIETAL(S):** Chancellor, Cabernet Franc and Chambourcin
-  **GROWER(S):** Lake Michigan Shore



2017 Braganini Reserve Cabernet Sauvignon

Retail Price: \$34.99 / Cases Produced: 500

-  **STYLE:** Full-bodied & complex.
-  **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

TASTING NOTES

ST JULIAN



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

-  **STYLE:** Full-bodied sweet wine.
-  **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



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



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



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



2018 Braganini Reserve Chardonnay

Retail Price: \$19.99 / Cases Produced: 480

-  **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



St. Julian Winery

716 S. Kalamazoo St.
Paw Paw, MI 49079
(269) 657-5568

St. Julian Winery

9145 Union Pier Rd.
Union Pier, MI 49129
(269) 469-3150

St. Julian Winery

518 W. 14 Mile Rd.
Metro Detroit – Troy, MI 48083
(248) 951-2113

St. Julian Winery

127 S. Main St.
Frankenmuth, MI 48734
(989) 652-3281

St. Julian Winery

700 Freedom Ct.
Dundee, MI 48131
(734) 529-3700

St. Julian Winery

4425 14 Mile Rd. NW Suite 1
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(616) 263-9087