

# Frequently Asked Questions

**Q: When will my order ship?**

A: Orders ship in the first half of the month with the exception of Sept. & Oct. (due to harvest)

**Q: Can I pick-up my order?**

A: Yes. Orders are available to pick-up within 48 hours of crush/press. To schedule a pickup date/time email: [bulkwine@stjulian.com](mailto:bulkwine@stjulian.com)

**Q: Is there a minimum order?**

A: Yes. 100 gallons.

**Q: What container sizes are available?**

A: We offer Spacekraft IBCs in: 110 Gallons, 220 Gallons, 330 Gallons or 5,500 Gallons (tanker load)

**Q: Can I use my own container?**

A: Yes. Containers must be clean and ready to fill, 100% seal-able and at least 100 gallons in size. We do not fill plastic drums or barrels. Additional fees will apply if cleaning is needed.

**Q: How do I pay for my order?**

A: Check, ACH, & Wire are preferred methods of payment. We also accept Visa, MasterCard and Discover but an additional rate will apply.

A 50% deposit MUST be received prior to filling any order and due to MI law the remaining balance of the order MUST be paid in full before the product leaves our facility.

**Q: What is the minimum Custom Crush order?**

A: Membrane - 5 Tons, Flash Détente - 5 Tons  
Hot Press - 10 tons

**Q: What is the Custom Crush schedule?**

A: We schedule within the normal harvest parameters in conjunction with the St. Julian schedule

**Q: What is the minimum order for Custom Fermentation?**

A: 5,000 gallon minimum is required.

**Q: Do you offer analysis of the wine?**

A: Yes. Check our website for a complete list of analyses and pricing.

Can't keep up with production?

Need to expand your wine list?

Need state-of-the-art lab services?

## We Can Help!

We have been blending, fermenting, and bottling wine for almost 100 years - which has provided us with an extensive and successful history of fermentation, production, packaging, and shipping.

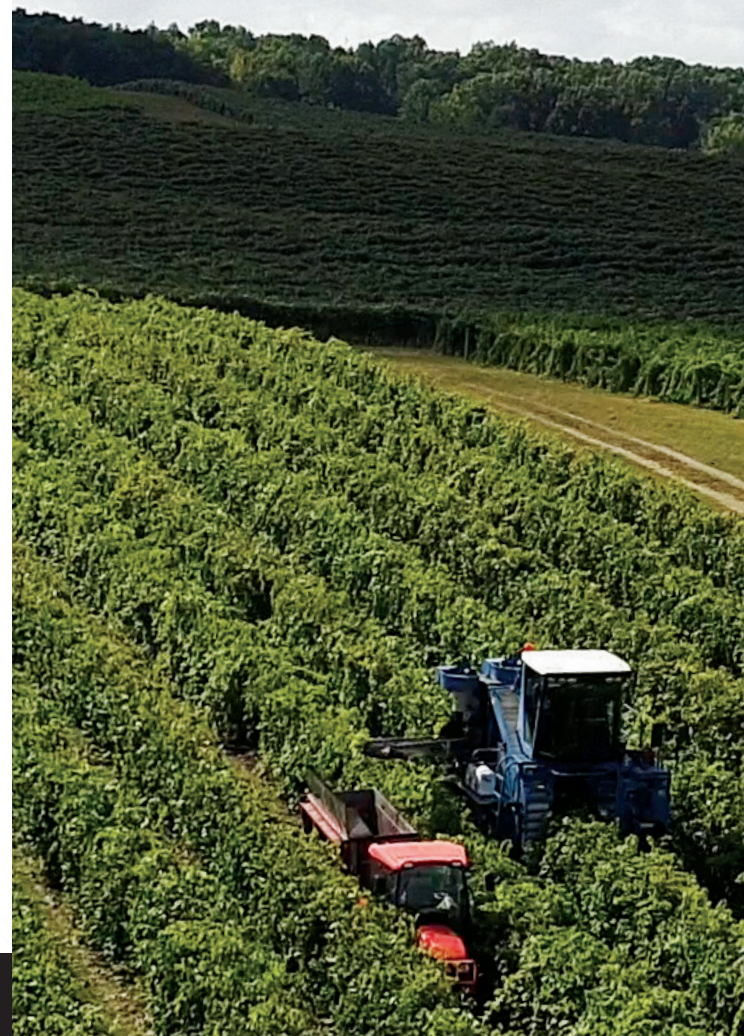
## About Our Products

The fruit we use is grown, harvested, and produced within the Lake Michigan Shore American Viticultural Area (AVA). Located in Michigan's southwest corner and sometimes referred to as the "fruit belt", the Lake Michigan Shore AVA is the oldest grape growing region in the state. Known for its warmer growing season which can last as much as two weeks longer than other Michigan AVAs, the Lake Michigan Shore AVA is responsible for half of the state's wine grape production.

For additional information visit:  
[stjulian.com/bulk](http://stjulian.com/bulk) or  
call: 800.732.6002

Want a sample?  
Visit: [stjulian.com/bulksamples](http://stjulian.com/bulksamples)

**ST JULIAN**  
Specialty Services



[www.STJULIAN.com](http://www.STJULIAN.com)

# ST JULIAN SPECIALITY SERVICES

## BULK WINE & JUICE

We offer bulk wine & juice in a wide selection of varietals on a year-round basis.

### RED WINES:

- Chambourcin
- Chancellor
- Concord (Dry)
- DeChaunac
- Foch
- Frontenac
- Rougeon
- Simply Red Base (Foch, DeChaunac, Rougeon)
- ST. J Red (Chambourcin, Chancellor, Red vinifera)

### PINK WINES:

- Catawba
- Rose (Dry)

### JUICES:

- Concord
  - Niagara
- All varietals are available as juices off press at harvest.

### WHITE WINES:

- Cayuga
- Chardonnay
- Fruity Dry White (Seyval, Vidal, Cayuga)
- Niagara
- Riesling
- Seyval blanc
- ST. J White (Seyval, Vidal, Chardonnay)
- Traminette
- Vidal blanc
- Vignoles

### FRUIT WINES & CIDER BASE:

- Apple Cider (Dry) Under 7% ABV
- Cherry
- Blueberry

### SPIRITS

- High Proof (NSFG - Neutral Spirit Fruit Grape)
- Minimum order size does not apply for High Proof. Customers must arrange their own pickup/shipping method.

## CUSTOM CRUSH

Our custom crush offerings include:

Membrane pressing for whites, reds, and rosés

Flash Détente

Thermovinification for reds (hot press)

## CUSTOM FERMENTATION

We are proud to offer custom fermentation of a wide range of wines and ciders.

We have the ability to source juice upon request if necessary.

Take advantage of our buying power to help save money for yourself!

## PRIVATE LABEL AND CO-PACKAGING

Private label & co-packaging is available for the following wines/juices:

- Dry Red
- Dry White
- Semi-Dry Red
- Semi-Dry White
- Semi-Sweet Red
- Semi-Sweet White
- Sweet Red
- Sweet White
- Sparkling Red Juice
- Sparkling White Juice
- Sparkling White Champagne
- Sparkling Peach Champagne

We co-pack still wines, and artificially carbonated wines.

Custom blending is available upon request.

## LAB ANALYSIS

We possess many pieces of state-of-the-art equipment to offer a complete and thorough analysis of the wines and juices we produce including an alcolyzer, densitometer, discrete analyzer, and spectrophotometer.

We can help with pre-harvest, pre- and post-fermentation, pre-bottling and quality control analyses. We offer testing for wine and juice chemistry including:

- Alcohol
- Free and Total SO<sub>2</sub>
- TA
- pH
- VA
- Brix
- Heat and Cold Stability
- R.S.
- And many more...

A full list of analyses and pricing can be found at [www.stjulian.com/lab](http://www.stjulian.com/lab)

Contact us for additional information:

800.732.6002 • [stjulian.com/bulk](http://stjulian.com/bulk)  
email us at: [bulkwine@stjulian.com](mailto:bulkwine@stjulian.com)

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