

ST JULIAN

winery • distillery



AUGUST 2019



Dear Wine Club Members,

Through the sudden passing of my brother and former St. Julian President, David Braganini, I suddenly became involved in all aspects of this great and iconic company. Many of you don't know me but I have been involved in the ownership and management of St. Julian in different capacities for several years. I worked here full time in the 1970's, was a director, and was my brother Dave's partner in the Mountain Road Estate Vineyard.

Pictures of the winery go back nearly 100 years. As I look into the faces of those photos, I am filled with memories of my brothers, father and grandfather who worked tirelessly, not only to support St. Julian, but the Michigan wine industry as a whole. I watched those who came before me and I am excited to take over where they left off. On June 1, 2019, the control and ownership of St. Julian transitioned to my branch of the family and we officially began our stewardship of this great, Michigan landmark company. Together with my family and our great employees, we will start the next chapter in the story of St. Julian.

As I meet more and more of you, I gain a growing appreciation of this select and special segment of our customer base. Your continued loyalty and support are key proponents in many of the decisions we are making as we continue to plant more fruit, experiment with new wines, and introduce creative blends. Your willingness to advance with us in the pursuit of Lake Michigan Shore excellence allows our winemaking staff to lead our local industry rather than follow it and I wanted each of you to know how important you are.

Following an icon such as my brother Dave into the industry that he created, is full of challenges, many of which take time to learn. It is also full of opportunity, and we have worked hard at St. Julian for the last 3 years to improve our products, process, and facilities so that we can serve you better. All of our retail facilities have been updated and with the addition of our Rockford and Troy locations, we now have exposure throughout the population centers of Michigan. We are also in the second phase of a complete plant and cellar upgrade that will allow us to continue growing and pushing the envelope with new and creative products, and continue to introduce our products to new markets outstate.

We are in very select company being family owned for 98 years and with over one million gallons of storage, one of the largest wineries in the world. Thank you for coming along with us as we prepare for the celebration of our 100 Year Anniversary in 2021!

John Braganini
St. Julian President

SPOTLIGHT ON

SJ SECOND CHANCE 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 to be introducing a new series of wines designed to benefit different charities that speak to us. The first wines in this line are the SECOND CHANCE wines. Our team, as well as many of you, are fierce animal lovers which makes our first charity an easy choice. A portion of the proceeds from these wines will be donated to the Society for the Prevention of Cruelty to Animals, an organization providing animals a *second chance* at finding a loving home.

SECOND CHANCE DRY is a delicious white blend made with Chardonnay, Pinot Gris, Riesling and Vignoles. Together, these varietals create juicy tropical flavors, bright acidity and a refreshing finish. Dry wine drinkers will love its bright and crisp flavors of apple, peach, pear and lemon. This is a wine that begs to be enjoyed with anything you would put a splash of lemon on; think pesto, fresh seafood, shrimp cocktail and Caesar salad.

SECOND CHANCE SWEET is a white blend made from Traminette and Valvin Muscat grapes. The Traminette gives a nice floral aroma, with flavors of lychee and a fresh acidity. The Valvin Muscat adds peach and apricot notes. Like the dry version, the varieties are aged separately in stainless steel to retain the fresh aromas and flavors of the grapes. They are then blended together to create the perfect semi-sweet wine (7.5% RS). Second Chance Sweet is perfect with spicy and salty foods. We love adding frozen grapes or peaches to the glass to keep it at the perfect chilled temperature.



The Society for the Prevention of Cruelty to Animals (SPCA) is a nonprofit no-kill shelter that rescues homeless cats and dogs. Their main goal is to provide each animal medical care and a loving home. Also, the SPCA works to spay and neuter animals, provides pet food to local food banks and offers temporary pet housing resources for the elderly. We give a damn because what they do matters!

SWEET NANCIE CHERRY



VARIETY
Montmorency
Cherry

AROMAS OF
Fresh cherry

TASTES LIKE
Cherry pie, fresh
cherry

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

At St. Julian, we love creating delicious new wines for our sweet drinkers and we are excited for the latest creation! The Sweet Nancie line of sparkling wines are some of the most awarded and popular wines; and we have once again introduced a new version exclusively for members.; Sweet Nancie Sparkling Cherry! People just love bubbles, not only because they are festive, but also because they are refreshing and awaken your taste buds, and Winemaker Nancie loves bubbles!

Made 100% from Montmorency tart cherries grown at Ed Oxley Farms in Lawton, Sweet Nancie Cherry is a beautiful deep pink color. We chose to use this variety of cherry because Montmorency cherries are truly “the cherry with more.” They are on-trend with a sweet and sour taste profile, and are full of healthy nutrients. The bubbles came from a second fermentation of the cherry wine. It was placed in a pressurized tank, called a charmat tank, along with a little more yeast and sugar. The yeast converted the sugar during this second fermentation and bubbles were created as a result. These bubbles were trapped in the wine creating a delicious sweet sparkling (9% Residual Sugar) with great acidity.

Sparkling wines go perfect with anything crunchy and salty. Pair Sweet Nancie Cherry with things like popcorn, potato chips, fried chicken, French fries and charcuterie boards. We love this wine for being festive and casual all at the same time. After all, every day should be celebrated!



ASK WINEMAKER NANCIE

What makes a wine bubbly? *Krista J. in Jacksonville, FL*

Why BUBBLES of course! Sparkling wines are very popular and no longer used strictly for special occasions. At St. Julian, we love to celebrate every day and drink bubbles all the time! Sparkling wine is special in that it has an extra step in the process. Wine is made when yeast eats the sugar in the grape juice in a process known as fermentation. This process produces alcohol and the gas carbon dioxide. It's the carbon dioxide trapped in the wine that makes bubbles. In order to make a sparkling wine, two fermentations need to happen; one to make the wine and the other to make the bubbles. This can be done in a number of ways. Here at St. Julian we primarily use two ways to make our sparkling wines.

The first is the Traditional Method, or Methode Champenoise. This is the way that fine sparkling wines have been made for centuries and how traditional Champagne is made. During this process, a still base wine is put into a bottle (fermentation #1)

and topped with more yeast and sugar before closing the bottle. The yeast and sugar reacts once again to create more alcohol and carbon dioxide (fermentation #2). The bubbles are trapped in the bottle, carbonating the wine. This is how our Braganini Reserve Blanc de Blanc is made.

The second method used to produce bubbles is called Charmat or Tank Method. This is how the very popular Italian Prosecco is made. During this method, base wines are added with sugar and yeast in a big pressurized tank. Instead of the second fermentation taking place in individual bottles, it takes place in these tanks. As the Co2 is released from the fermentation, the bubbles are trapped in the wine and then bottled under pressure.

We have two new delicious sparkling wines for August Wine Club that are made using the Charmat Method. The first is the newest in the Sweet Nancie line; Sparkling Sweet Nancie Cherry made from local Lawton cherries. The second is a dry sparkling Rose' made from Merlot, Cabernet Sauvignon and Chambourcin. Both of these wines I'm extremely excited about and I know you will love. They promise to make your day a celebration!



MEMBERS OF ST. JULIAN TRAVEL TO...

TUSCANY ITALY

This past April, 45 Wine Club Members, Winemaker Nancie Oxley and Wine Club Director Cassandra Pone' had the great joy of exploring Tuscany together. Not only were fantastic memories created, but bonds of friendship were forged and strengthened. This is at the very heart of Wine Club!



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 the 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! \$3,200 includes airfare!



MARCH 10 - 19, 2020

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

2019 WINE & HARVEST FESTIVAL

SEPTEMBER 6TH, 7TH & 8TH

Wine and Harvest Festival in Paw Paw is just around the corner and we are excited to see you for this fun filled weekend! We have spoken with several of our members who already have their hotel rooms reserved and are making plans to meet up with friends. There is SO MUCH going on around town that we wanted to give you a rundown of the St. Julian Wine Club Exclusive Happenings to help with your planning. In addition to the St. Julian main tent, we will have a Wine Club VIP area in the newly renovated Apollo space at the winery. The VIP area will be open on each day at the times listed below *for active members only*. Please know that we have a limited amount of space and admittance will be on a first-come, first-serve basis. Last year we had more people than space, and we apologize for any inconvenience. We will do our best to accommodate members that wish to visit, but we cannot guarantee admittance. A lot depends on the weather and the number of visitors. A complete list of festival events taking place around town can be found at www.wineandharvestfestival.com.



FRIDAY VIP WINE CLUB Tastings Apollo 12-5 pm

Stop in and enjoy a limited amount of complimentary tastes while relaxing in the Apollo. Additional pours available for purchase.

WINE CLUB VIP Barrel Tasting with Winemaker Nancie Apollo 5:30

Join Nancie for a trip to the barrel cellar as she "thieves" some port and sherry from the barrels. We will start taking names at 5pm on a first-come, first-serve basis. Space is limited.

SATURDAY VIP WINE CLUB Tastings Apollo 12-5 pm

WINE CLUB VIP Barrel Tasting with Winemaker Nancie Apollo 5:30

SUNDAY VIP WINE CLUB Tastings Apollo 12-4 pm

CASE SALE. Happening at all locations and online all weekend long! Mix and match 12 or more bottles and as a member, you receive 25% off!

WINE CLUB IMPROVEMENTS

NEW BENEFITS FOR YOU TO ENJOY

We hope you love your Wine Club Membership and all the great fun we have together. Each year, we work hard to continue to elevate our wine program to bring only the highest quality wines for you to enjoy. Your support has allowed us to offer more delicious blends and single varietal wines, and design more opportunities to come together over wine experiences. We cannot thank you enough for your support and for being a part of the St. Julian Wine Club family.

LOYALTY POINTS

What are those points on my account? Many of you have noticed that you have points accumulating on your Wine Club account. As a Wine Club member, you earn 3 points per dollar spent on all your purchases. Login to your account to check your point balance and redeem your points.

POINTS

To redeem your points select an item from our Points Eligible Store [HERE](#). Select "Points" as your payment method and complete the checkout process.

Balance: You currently have 939 points
Balance Value: \$9.39
Tier: Club Membership

Earn points on every purchase while your membership is active.

Earn 3 points per dollar.

The rate of redemption is 1 point = .01 dollars.

Earn 1,000 points to redeem a \$10 gift code just for drinking your favorite wine! Points can be redeemed online or in the tasting rooms. Some exclusions apply. * May not be used on your quarterly Wine Club shipment.

LARGE POURS

Sometimes you want to taste many wines sometimes you just want to enjoy one. Now when you visit the tasting rooms, you can choose to either do 6 complimentary tastes per visit, OR one complimentary large pour of your favorite!

* Complimentary tastes are limited to either 1 tasting flight or 1 large pour per person per visit. Complimentary tastes may not be doubled up.



TEXT MESSAGES

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!

Text Message
Today 9:10 PM
Good news, your order # 6598462 from St Julian Wine Co Inc is scheduled to be delivered soon. More Info: v65.co/6hk4f

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.

PAINT & POUR

August 10th in Dundee

Paint your own unique custom wine bottle.
Nationally recognized artist Lisa Littell directs
you to creating your own masterpiece. \$35/
\$30 for members. RSVP required by Aug. 9th to
734-410-8929.

BUBBLES, BOOTS & BBQ

August 24th in Lawton

See details to the left.

CASE SALE WEEKEND

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

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

WINE & HARVEST FESTIVAL

September 6-8th in Paw Paw

Join us in Paw Paw as we celebrate the
harvest! There is so much to see and do. A
complete schedule can be found at
www.wineandharvestfest.com

VINO YASA

in Paw Paw starting September 18th

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!

VINO in the VINES

September 21st @ Mountain Road Estate 2pm
Join us at our Mountain Road Estate Vineyard

in Coloma for an amazing experience! Take a
tour of the vineyard with Winemaker Nancie
as we taste wines made from grapes off the
vines. Come see the new varietals planted,
taste the grapes and sample the Estate wines
paired with small bites. Combined with an
amazing view, this is a MUST DO experience.
RSVP Required by September 15th.
\$50 for general tickets/ Wine Club Members
get 20% off the ticket price (\$40)!

BUBBLES, BOOTS & BBQ

Put on your favorite pair of boots and join us in
the vineyard for bubbles and BBQ! Enjoy
delicious food, wines, bubbles and specialty
cocktails while taking in the amazing view at
the Oxley Farms Vineyard. Your boots will
come in handy as we take a walking tour of the
vineyard with Winemaker Nancie Oxley. RSVP
required by August 19th. Call 800-732-6002 to
RSVP. Complete details @ stjulian.com

General Tickets \$60/ Wine Club 20% off (\$48)

August 24th

6:30pm @ Oxley Farms
Lawton, MI



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.

RIESLING: DRY TO SWEET

Sept. 17th @ 6:00 pm in Paw Paw.

Sept. 18th @ 6:00 pm
Frankenmuth, Troy & Rockford.
@ 7:00 pm in Dundee

Sept. 20th @ 6:00 in Union Pier.

Riesling is one of the most versatile and
interesting grapes! Come learn about this
European varietal and why it grows so well in
the Lake Michigan Shore Appellation. Taste
through our collection of Rieslings,
from dry to sweet!

FOOD & WINE COMBOS

Oct. 15th @ 6:00 pm in Paw Paw.

Oct. 16th @ 6:00 pm in
Frankenmuth, Troy & Rockford.
@ 7:00 pm in Dundee

Oct. 18th @ 6:00 in Union Pier.

We believe that you can enjoy any food
with any wine; however, there are
definitely some foods that go better with
certain wines. Come learn some how
different foods effect the flavors of wine.

Summer Recipe Pairings

SECOND CHANCE DRY

SUMMER PEACH & CORN SALAD

The fruit and citrus of the salad pairs with the crisp, refreshing flavors of the wine.

3 cups cooked quinoa
2 peaches, peeled & chunked
2 cobs of corn, cooked & shucked
1 cup cherry tomatoes
1 can chickpeas, rinsed, drained
1 avocado, peeled, cut into chunks
Handful of pepitas/pumpkin seeds
Salt and pepper
Fresh basil for garnish

Lemon Basil Dressing

1/3 cup basil leaves
4 tbsp. olive oil
3 tbsp. lemon juice
2 tsp. apple cider vinegar
1 garlic clove chopped
pinch of red pepper flakes
2 tbsp. lemon zest
salt & pepper

Mix all dressing ingredients in a food processor. Refrigerate the dressing until ready to use. Put quinoa, corn, tomatoes, chickpeas, peaches and avocado into a bowl. Add the dressing and gently mix until incorporated. Top with salt, pepper and pepitas. Garnish with fresh basil. Serve at room temperature or chilled! It's also delicious on a bed of arugula!



SECOND CHANCE SWEET

GRILL ROASTED CORN MUFFINS

Perfect with all kinds of barbecue, these savory and salty muffins will pair with the sweet stone fruit flavors in the wine.

5 slices of bacon, cooked and crumbled
1 cup all purpose flour
1 cup yellow cornmeal
1/4 cup sugar
2 tsp. each of baking powder & salt
1/2 tsp. each of baking soda, black pepper & pinch cayenne
1 1/2 cups frozen corn kernels, thawed
4 large scallions, finely chopped
2 large eggs
1 cup sour cream and 4 tbsp. melted butter

Set up grill for indirect grilling with coals on one side. Heat to 425 degrees (could also use the oven). Line 12 muffin tins with paper liners. In a bowl, whisk the flour, cornmeal, sugar, baking powder and soda, salt pepper and cayenne. Stir in the corn, scallions and bacon. In separate bowl, whisk the eggs, sour cream and butter. Fold into the dry ingredients. Pour into muffin cups. Place muffin tin on grate opposite the coals. Cover grill and bake for 20 minutes.



WHAT WE ARE DRINKING IN *August*

VINEYARD SELECT

SJ Bubbly Dry Rose'
Second Chance Dry White
2017 Whiskey Barrel Chambourcin
2018 BR Albarino
2018 BR Marsanne
2018 SJ Unoaked Chardonnay

PERFECTLY PAIRED

Second Chance Dry White
Sweet Nancie Cherry
SJ Bubbly Dry Rose'
2018 SJ LaCrescent Traminette
2017 Whiskey Barrel Chambourcin
2018 BR LH Vidal Blanc

SWEETER HARVEST

Sweet Nancie Cherry
Second Chance Sweet White
2018 BR LH Vidal Blanc
2018 BR Porpetto
Sweet Nancie Cherry
2018 SJ LaCrescent Traminette



VINEYARD SELECT RED

2017 Whiskey Brl Chambourcin
2016 24 Mo. Aged Cabernet Franc
2017 Cap Drain #1
2017 Double Barrel Merlot
2017 Big Barrel Chancellor
Cock of the Walk

PERFECTLY PAIRED WHITE

2018 BR Albarino
Second Chance Sweet White
2018 SJ Unoaked Chardonnay
2018 SJ LaCrescent Traminette
2018 BR Marsanne
2018 SJ LaCrescent Traminette

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 November's shipment!

800.732.6002 ext. 785 wineclub@stjulian.com



Bubbly Dry Rosé

Retail Price: \$14.99 / Cases Produced: 400

-  **STYLE:** Dry, refreshing and sparkling pink
-  **AROMA:** Strawberry, cherry, raspberry
-  **FLAVOR:** Strawberry, citrus, red apple
-  **SWEETNESS:** 0.1% residual sugar
-  **FYI:** This dry rose has a nice crisp acidity making it very food friendly!
-  **PAIRINGS:** Sushi, fried chicken, portobello mushroom fries, salmon, melon, strawberries, charcuterie
-  **VARIETAL(S):** Merlot, Cabernet Franc and Chambourcin
-  **GROWER(S):** Lake Michigan Shore



Second Chance Dry White

Retail Price: \$15.99 / Cases Produced: 250

-  **STYLE:** Light, crisp, fruity dry white blend
-  **AROMA:** Honeyed peach, pear
-  **FLAVOR:** Green apple, pear, citrus
-  **SWEETNESS:** 0.6% residual sugar
-  **FYI:** Help support the SPCA as you enjoy this wine! A portion of the proceeds goes to helping animals in need. Tell all your fur loving friends!
-  **PAIRINGS:** Pesto pasta, crab legs, grilled chicken, greek salad
-  **VARIETAL(S):** Chardonnay, Pinot Gris, Riesling, Vignoles
-  **GROWER(S):** Lake Michigan Shore



2017 Whiskey Barrel Chambourcin

Retail Price: \$24.99 / Cases Produced: 300

-  **STYLE:** Bold dry red
-  **AROMA:** Dried fig, dark plum
-  **FLAVOR:** Cherry, fig, tobacco, vanilla
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** Aged for 18 months in whiskey barrels from several well-known Kentucky distilleries.
-  **PAIRINGS:** Burgers, steak, pizza, grilled vegetables
-  **VARIETAL(S):** Chambourcin
-  **GROWER(S):** Dan Nitz, Baroda



2018 BR Albarino

Retail Price: \$21.99 / Cases Produced: 531

-  **STYLE:** Medium bodied with bright acidity
-  **AROMA:** Vegetal, grassy, petrol
-  **FLAVOR:** Lemongrass, green apple
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** Won Gold at the Tasters Guild International Wine Competition.
-  **PAIRINGS:** Spinach and artichoke dip, shrimp with cocktail sauce, fish tacos, chicken piccata
-  **VARIETAL(S):** Albarino
-  **GROWER(S):** Matt & Emily Dietrich, Baroda



2018 BR Marsanne

Retail Price: \$19.99 / Cases Produced: 125

-  **STYLE:** Medium body with nice acidity
-  **AROMA:** Peach, pear
-  **FLAVOR:** Pear, apricot, citrus
-  **SWEETNESS:** 0.1% residual sugar
-  **FYI:** This is our first bottling of this European Vinifera known for being a great alternative to Chardonnay.
-  **PAIRINGS:** Fish tacos, shrimp, Thai, Asian
-  **VARIETAL(S):** Marsanne
-  **GROWER(S):** Wally and Katie Mauer, Baroda



2018 St. Julian Reserve Unoaked Chardonnay

Retail Price: \$15.99 / Cases Produced: 750

-  **STYLE:** Medium bodied, crisp
-  **AROMA:** Fresh green apple, melon, pear
-  **FLAVOR:** Golden Delicious apples, pear
-  **SWEETNESS:** 0.7% residual sugar
-  **FYI:** Chardonnay aged in stainless steel is the perfect option for people who want to enjoy this grape in its purest form. Crisp, refreshing and full of apple and stone fruit flavors.
-  **PAIRINGS:** Light appetizers, Caesar salad with grilled chicken, scallops, shrimp, veggie pizza
-  **VARIETAL(S):** Chardonnay
-  **GROWER(S):** Ed and Phyllis Oxley, Lawton, MI



Sweet Nancie Cherry

Retail Price: \$15.99 / Cases Produced: 1,023

-  **STYLE:** Sweet, fruity, sparkling
-  **AROMA:** Cherry pie, cinnamon, nutmeg
-  **FLAVOR:** Cherry pie, fresh cherries
-  **SWEETNESS:** 9% residual Sugar
-  **FYI:** This sparkling wine is made from 100% local tart cherries.
-  **PAIRINGS:** Salty snacks, fresh fruit, summer salads
-  **VARIETAL(S):** Montmorency cherry
-  **GROWER(S):** Ed & Phyllis Oxley, Lawton



Second Chance Sweet White

Retail Price: \$15.99 / Cases Produced: 350

-  **STYLE:** Medium bodied, sweet white blend
-  **AROMA:** Peach, nectarine
-  **FLAVOR:** Mango, pear, lemon zest
-  **SWEETNESS:** 7.5% residual sugar
-  **FYI:** Help support the SPCA as you enjoy this wine! A portion of the proceeds goes to helping animals in need. Tell all your fur loving friends.
-  **PAIRINGS:** Enchiladas, Sushi, Chicken Tacos, Curry
-  **VARIETAL(S):** Valvin Muscat, Traminette
-  **GROWER(S):** Lake Michigan Shore



2018 BR Late Harvest Vidal Blanc

Retail Price: \$19.99 / Cases Produced: 534

-  **STYLE:** Medium-bodied, sweet white
-  **AROMA:** Peach, pineapple, apple
-  **FLAVOR:** Carmelized apple, apricot, honey, peach
-  **SWEETNESS:** 7% residual sugar
-  **FYI:** This French- American hybrid grape was created in France during the 1930s to withstand the Midwest's cold temperatures.
-  **PAIRINGS:** Salmon, melons, chicken, Mexican food, curry
-  **VARIETAL(S):** Vidal Blanc
-  **GROWER(S):** Dan Nitz, Baroda



2018 BR Porpetto

Retail Price: \$24.99 / Cases Produced: 100

-  **STYLE:** Sweet, dessert, iced Traminette
-  **AROMA:** Floral, peach, lychee
-  **FLAVOR:** Dried apricot, honey
-  **SWEETNESS:** 19% residual sugar
-  **FYI:** Made from frozen grapes to concentrate the flavors.
-  **PAIRINGS:** Hard cheese, creme brulee, cheesecake, blue cheese, caramelized nuts, caramel
-  **VARIETAL(S):** Traminette
-  **GROWER(S):** Matt and Emily Dietrich, Baroda



2018 St. Julian Reserve LaCrescent Traminette

Retail Price: \$19.99 / Cases Produced: 100

-  **STYLE:** Medium bodied sweet white blend
-  **AROMA:** Honeysuckle, peach
-  **FLAVOR:** Peach, pear
-  **SWEETNESS:** 6.7% residual sugar
-  **FYI:** This wine pairs really well with Flaming Hot Cheetos, as the staff found out a recent wine training. Spicy + sweet!
-  **PAIRINGS:** Spicy food, melon, salty cheese and nuts
-  **VARIETAL(S):** LaCrescent & Traminette
-  **GROWER(S):** Ed & Phyllis Oxley



2016 24 Month Aged Cabernet Franc

Retail Price: \$26.99 / Cases Produced: 320

-  **STYLE:** Medium bodied and fruit forward
-  **AROMA:** Plum, red raspberry, spice
-  **FLAVOR:** Currant, brambleberry, raspberry
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** Aging this wine for 24 months in French oak created soft tannins. This is normally aged for 18 months. The flavors are beautifully integrated.
-  **PAIRINGS:** BBQ, burgers, lamb gyros, cheese and spinach quiche, chicken and feta
-  **VARIETAL(S):** Cabernet Franc
-  **GROWER(S):** Nathan & Julie Nitz, Baroda



2017 Double Barrel Merlot

Retail Price: \$25.99 / Cases Produced: 50

-  **STYLE:** Medium bodied with smooth tannins
-  **AROMA:** Black raspberry, vanilla
-  **FLAVOR:** Black cherry, black currant, hint of vanilla
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** These two barrels were selected for their perfect combination of deep fruit and acidity.
-  **PAIRINGS:** Burgers, steak, pizza, grilled veggies and pasta
-  **VARIETAL(S):** Merlot
-  **GROWER(S):** Joe & Sue Herman, Coloma



2017 Cap Drain #1

Retail Price: \$27.99 / Cases Produced: 123

-  **STYLE:** Medium bodied, bold red
-  **AROMA:** Raspberry, black cherry, vanilla
-  **FLAVOR:** Cherry, fig, mocha
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** This wine was made using the Cap Drain technique. Look for a total of 3 cuveés coming from the 2017 vintage!
-  **PAIRINGS:** Steak, burgers, pasta, BBQ chicken, and smoked meats
-  **VARIETAL(S):** Merlot, Chambourcin, Tannat and Noiret
-  **GROWER(S):** Lake Michigan Shore



2017 Big Barrel Chancellor

Retail Price: \$21.99 / Cases Produced: 50

-  **STYLE:** Full bodied and rich
-  **AROMA:** Sweet cherries, cocoa, fig
-  **FLAVOR:** Black raspberry, currant
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** Ageing this wine in a 132 gallon barrel allowed the fruit notes to really pop in this limited edition.
-  **PAIRINGS:** Tomato dishes, pasta, red meat, mushrooms, gyro's
-  **VARIETAL(S):** Chancellor
-  **GROWER(S):** Dan Nitz, Baroda



Cock of the Walk

Retail Price: \$12.99 / Cases Produced: 1,600

-  **STYLE:** Medium bodied with a silky finish
-  **AROMA:** Dense, dark fruit and opulent jammy notes
-  **FLAVOR:** Dark cocoa, cassis and vanilla bean
-  **SWEETNESS:** 0% residual sugar
-  **FYI:** A dynamic blend of 9 varietals aged in stainless steel. This is the perfect "gateway" wine for any beginner to dry red wines!
-  **PAIRINGS:** Bacon, roasted beets with goat cheese, marinated duck breast, olives and shepherd's pie
-  **VARIETAL(S):** Tempranillo, Merlot, Cabernet Franc, Cabernet Sauvignon, Chambourcin, Chancellor, Foch, DeChaunac & Rougeon
-  **GROWER(S):** Lake Michigan Shore