









TASTING NOTES

ST JULIAN



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









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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

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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