

ST JULIAN

WINE CLUB

TASTING NOTES

NOVEMBER 2025

Harmonie

Retail Price: \$16.99 | Cases Produced: 200



TANNIN:	○ ○ ○ ○ ○
BODY:	● ○ ○ ○ ○
SWEETNESS:	◐ ○ ○ ○ ○
ACIDITY:	● ● ● ● ○
RESIDUAL SUGAR:	0.5%
AROMAS & FLAVORS:	strawberry, watermelon, jolly rancher
PAIRINGS:	sushi, seafood, avocado toast, roasted turkey, charcuterie
VARIETAL(S):	Foch & La Crescent
APPELLATION:	Lake Michigan Shore
NOTES:	A dry bubbly rosé made for everyday celebrations. Great acidity and effervescence are perfect for salty, savory, and sweet flavors alike. It's the ideal bottle for creating a harmonious and joyful vibe!

Verdi Vino

Retail Price: \$15.99 | Cases Produced: 300



TANNIN:	○ ○ ○ ○ ○
BODY:	● ○ ○ ○ ○
SWEETNESS:	◐ ○ ○ ○ ○
ACIDITY:	● ● ● ◐ ○
RESIDUAL SUGAR:	0.6%
AROMAS & FLAVORS:	lime, grass, herbal, green apple
PAIRINGS:	sweet potatoes, sashimi, soft cheeses, mahi tacos, spicy curry, green salads
VARIETAL(S):	Seyval & Cayuga
APPELLATION:	Lake Michigan Shore
NOTES:	Meaning "green wine" in Italian, the grapes for this wine were picked early for excellent acidity and green flavors, and less sugar for lower alcohol. 8.5% ABV, this is the perfect wine to enjoy "all day, every day."

Unparalleled

Retail Price: \$21.99 | Cases Produced: 1,000



TANNIN:	○ ○ ○ ○ ○
BODY:	● ○ ○ ○ ○
SWEETNESS:	◐ ○ ○ ○ ○
ACIDITY:	● ● ● ◐ ○
RESIDUAL SUGAR:	0.5%
AROMAS & FLAVORS:	citrus, peach, apricot, cantaloupe, apple
PAIRINGS:	smoked ham, seafood, stuffing, roasted root vegetables, risotto, poultry, pesto
VARIETAL(S):	74% Pinot Gris 26% Grüner Veltliner
APPELLATIONS:	Old Mission Peninsula & Lake Michigan Shore
NOTES:	Made from grapes harvested from the Old Mission Peninsula and the Lake Michigan Shore AVA, this wine is sunshine in a glass! Zippy, bright, and super refreshing.

2024 BR WMS White Pinot Noir

Retail Price: \$21.99 | Cases Produced: 70



TANNIN:	○ ○ ○ ○ ○
BODY:	● ◐ ○ ○ ○
SWEETNESS:	◐ ○ ○ ○ ○
ACIDITY:	● ● ● ○ ○
RESIDUAL SUGAR:	0.5%
AROMAS & FLAVORS:	honeycomb, pear, fuji apple, lemon, strawberry
PAIRINGS:	lobster, crab and avocado salad, butternut squash soup, apple pie, white pizza
VARIETAL(S):	Pinot Noir
GROWER/VINEYARD:	The Lemon Family Lemon Creek Vineyards
NOTES:	The best kind of rule breaker—a white wine born from a red grape. Minimal grape skin contact keeps this wine pristine and clear. Rare and intriguing! A very food-friendly wine!

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2023 BR WMS Follatura

Retail Price: \$25.99 | Cases Produced: 621



TANNIN:	● ● ● ● ○
BODY:	● ● ● ○ ○
SWEETNESS:	○ ○ ○ ○ ○
ACIDITY:	● ● ● ○ ○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	baking spice, dark cherry, cocoa nibs, blackberry, clove
PAIRINGS:	roasted duck, mushroom risotto, goulash, beef stew, lasagna
VARIETAL(S):	Blafränkisch
GROWER/ VINEYARD:	Dan Nitz Tercero Vineyard
NOTES:	Follatura is an Italian winemaking term that means "to punch down the grape skins into the wine." This red winemaking technique is used to extract more color, flavor, and texture.

2023 BR WMS GSM

Retail Price: \$27.99 | Cases Produced: 150



TANNIN:	● ● ○ ○ ○
BODY:	● ● ● ○ ○
SWEETNESS:	○ ○ ○ ○ ○
ACIDITY:	● ● ● ○ ○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	black raspberry, black cherry, pepper, jammy, violet
PAIRINGS:	lamb, ratatouille, bbq ribs, aged cheeses
VARIETAL(S):	21% Grenache, 52% Syrah, 27% Mourvèdre
GROWER/ VINEYARD:	Dan Nitz Tercero Vineyard
NOTES:	The perfect wine to sip on when you want to relax. The combination of fruity, spicy, and earthy notes creates a wine that's both easy to drink and complex enough that your palate doesn't get bored.

2023 BR WMS Blafränkisch/Cabernet Franc

Retail Price: \$26.99 | Cases Produced: 312



TANNIN:	● ● ● ● ○
BODY:	● ● ● ○ ○
SWEETNESS:	○ ○ ○ ○ ○
ACIDITY:	● ● ● ○ ○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	tobacco leaf, leather, black cherry, fig, spice
PAIRINGS:	burgers, spaghetti and meatballs, baked ziti, black & blue salad
VARIETAL(S):	55% Blafränkisch, 45% Cabernet Franc
GROWERS/ VINEYARDS:	Dan Nitz, Tercero Nathan & Julie Nitz, Sandland Farms Matt & Emily Deitrich, Baroda Estate
NOTES:	Dark fruit, grounded earthy notes, and a touch of spice for a kick of drama. A dry red blend with complex, multi-layered notes, similar to the perfectly created Spotify playlist.

2023 BR WMS Dry Verona

Retail Price: \$22.99 | Cases Produced: 58



TANNIN:	● ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	○ ○ ○ ○ ○
ACIDITY:	● ● ○ ○ ○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	red cherry, red currant, cranberry
PAIRINGS:	turkey with cranberry sauce, stuffing, salmon, lentil stew
VARIETAL(S):	Verona
GROWER/ VINEYARD:	Ed & Phyllis Oxley, Oxley Estate Nathan & Julie Nitz, Sandland Farms
NOTES:	It's your chill friend. It's bright and fresh and like a red cherry bomb. Easy drinking and the ideal companion for pretty much anything.

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2023 BR WMS Dry Petite Pearl

Retail Price: \$22.99 | Cases Produced: 96



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	○ ○ ○ ○ ○
ACIDITY:	● ● ○ ○ ○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	blueberry, boysenberry, plum, fig
PAIRINGS:	pizza, cured meats, chili, cheddar, chocolate-covered blueberries
VARIETAL(S):	Petite Pearl
GROWER/ VINEYARD:	Ron Nitz GDN Estate
NOTES:	If Verona is the chill friend dressed in red, this wine is the chill friend dressed in blue; blueberry, raspberry, boysenberry. Super smooth and easy drinking.

Sweet Nancie Cran-Orange

Retail Price: \$15.99 | Cases Produced: 500



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	● ● ● ● ○
ACIDITY:	● ● ● ● ○
RESIDUAL SUGAR:	13.1%
AROMAS & FLAVORS:	cranberry, blood orange, apple, subtle spice
PAIRINGS:	Sunday brunch, stuffing, gouda, fruit tart, pumpkin pie
VARIETAL(S):	Apple
APPELLATION:	Lake Michigan Shore
NOTES:	A festive Mimosa in a glass. Nothing else is needed. With flavors of cranberry and orange, this will be THE wine of the holiday season.

2024 BR WMS Gewürztraminer

Retail Price: \$19.99 | Cases Produced: 400



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	● ● ● ○ ○
ACIDITY:	● ● ½ ○ ○
RESIDUAL SUGAR:	6.7%
AROMAS & FLAVORS:	tangerine, rose petal, lychee, citrus
PAIRINGS:	spicy curry, pork with mango chutney, sweet potatoes, cheesecake, Thanksgiving sides
VARIETAL(S):	Gewürztraminer
APPELLATION:	Old Mission Peninsula
NOTES:	Bursting with crazy aromatics, this wine is the perfect match for the diverse flavors of a Thanksgiving spread. An exotic multi-tasker, it's just what you need for a single meal with a dozen different dishes.

White Port

Retail Price: \$15.99 | Cases Produced: 1,500



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ● ● ½
SWEETNESS:	● ● ● ● ●
ACIDITY:	● ● ● ½ ○
RESIDUAL SUGAR:	16.6%
AROMAS & FLAVORS:	golden raisin, herbal, dried apricot, butterscotch
PAIRINGS:	blue cheese and pear tart, crab cakes, roasted nuts, lemon tart
VARIETAL(S):	Traminette
APPELLATION:	Lake Michigan Shore
NOTES:	At 16% ABV, this dessert wine has a complex, fruity, yet nutty flavor that makes it a perfect base for cocktail experimenting. For a simple and bright spritz, mix with tonic water over ice garnished with an orange slice. Light and refreshing!

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Cherry Wine in Bourbon Barrels

Retail Price: \$16.99 | Cases Produced: 1,400



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ● ○ ○
SWEETNESS:	● ● ● ● ●
ACIDITY:	● ● ● ● ○
RESIDUAL SUGAR:	18.2%
AROMAS & FLAVORS:	montmorency cherry, bourbon, spice, vanilla
PAIRINGS:	bbq pork, pizza, black forest cake, marzipan
VARIETAL(S):	Cherry
APPELLATION:	Lake Michigan Shore
NOTES:	Aged in St. Julian Bourbon barrels for 6 months, this wine is complex with a slight attitude. At 15% ABV, it's got all the beauty of classic cherry wine, but with a touch of an "old fashioned" cocktail vibe.

Fro-Zen

Retail Price: \$19.99 | Cases Produced: 1,200



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	● ● ● ○ ○
ACIDITY:	● ● ○ ○ ○
RESIDUAL SUGAR:	7.5%
AROMAS & FLAVORS:	boysenberry, blueberry, plum, blackberry
PAIRINGS:	grilled meats, chocolate mousse, bbq wings, cocktail meatballs
VARIETAL(S):	46% Maréchal Foch, 29% Petite Pearl, 25% Rougeon
APPELLATION:	Lake Michigan Shore
NOTES:	Made from cryogenically frozen grapes, the water is removed from the juice before fermentation, concentrating the flavors and sweetness of the wine. Mother Nature + Science doing their thing!