

# ST JULIAN

WINE CLUB

# TASTING NOTES

February 2026

## BR WMS Sparkling Riesling

Retail Price: \$16.99 | Cases Produced: 150



- TANNIN: ○ ○ ○ ○ ○
- BODY: ● ● ○ ○ ○
- SWEETNESS: ◐ ○ ○ ○ ○
- ACIDITY: ● ● ● ● ○
- RESIDUAL SUGAR: 1.7%
- AROMAS & FLAVORS: nectarine, honeydew, lime, green apple
- PAIRINGS: coconut shrimp, sushi, pork tacos, crab cakes, pineapple chicken, popcorn
- VARIETAL(S): Riesling
- GROWERS & VINEYARD: John & Sarah Braganini Mountain Road Estate
- NOTES: This estate-grown sparkling wine is very limited! Naturally high acidity and vibrant fruitiness makes this a food-friendly option, especially with spicy or salty dishes.

## BR Blanc de Blanc

Retail Price: \$24.99 | Cases Produced: 200



- TANNIN: ○ ○ ○ ○ ○
- BODY: ● ● ○ ○ ○
- SWEETNESS: ◐ ○ ○ ○ ○
- ACIDITY: ● ● ● ○ ○
- RESIDUAL SUGAR: 0.3%
- AROMAS & FLAVORS: citrus, pear, apple, lemon zest, toast, honeysuckle
- PAIRINGS: sushi, scallops, creamy cheeses, eggs benedict, citrus salad, lemon tart
- VARIETAL(S): Chardonnay
- APPELLATION: Lake Michigan Shore
- NOTES: An exceptional bubbly made in the traditional Champagne method. Refined, relaxed, and excellent for every day and special moments alike!

## 2025 BR FS Sauvignon Blanc

Retail Price: \$21.99 | Cases Produced: 695



- TANNIN: ○ ○ ○ ○ ○
- BODY: ● ○ ○ ○ ○
- SWEETNESS: ○ ○ ○ ○ ○
- ACIDITY: ● ● ● ● ◐
- RESIDUAL SUGAR: 0%
- AROMAS & FLAVORS: passion fruit, quince, grass, gooseberry, lime
- PAIRINGS: oysters, goat cheese, lemon pesto pasta, asparagus, grilled fish, curry
- VARIETAL(S): Sauvignon Blanc
- GROWERS & VINEYARD: John & Sarah Braganini Mountain Road Estate
- NOTES: Estate-grown in a classic New Zealand style, this balanced blend was harvested in two phases: early to capture the green and crisp flavors, then 18 days later to develop the ripe tropical flavors.

## 2025 BR FS Mt. Road Pinot Noir Rosé

Retail Price: \$21.99 | Cases Produced: 150



- TANNIN: ○ ○ ○ ○ ○
- BODY: ● ○ ○ ○ ○
- SWEETNESS: ◐ ○ ○ ○ ○
- ACIDITY: ● ● ● ○ ○
- RESIDUAL SUGAR: 0.5%
- AROMAS & FLAVORS: fresh strawberry, kiwi, lime, melon
- PAIRINGS: grilled fish, bbq pork, quiche, roasted beets, charcuterie, fresh berries
- VARIETAL(S): Pinot Noir
- GROWERS & VINEYARD: John & Sarah Braganini Mountain Road Estate
- NOTES: Made from the free-run juice of our Pinot Noir, we were able to craft two distinct wines from the same grape. This rosé mirrors the profile of red wine, but with lighter flavors, no tannins, and a crisp refreshing finish.

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## 2024 Unparalleled Pinot Noir

Retail Price: \$26.99 | Cases Produced: 662



TANNIN: ● ● ○ ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ● ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: cherry, red raspberry, baking spice, vanilla, cocoa nibs

PAIRINGS: pork chops, lamb or beef burgers, mushrooms, gouda, pâté, bruschetta

VARIETAL: Pinot Noir

APPELLATIONS: Lake Michigan Shore, Old Mission Peninsula

NOTES: The 2024 harvest in SW MI was small due to a polar vortex. Thanks to our grower partners in the north, we were able to craft this exceptional blend which we aged in oak for one year.

## 2022 BR Blaufränkisch

Retail Price: \$24.99 | Cases Produced: 235



TANNIN: ● ● ● ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ○ ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: blueberry, blackberry, black cherry, violet

PAIRINGS: blue cheese burger, beef stew, duck, roasted root vegetables, brats

VARIETAL(S): Blaufränkisch

GROWER & VINEYARD: Dan Nitz Tercero Vineyard

NOTES: Pronounced Blahw (like “ow” in ouch)-FRANK-ish, this Austrian variety grows beautifully in the Lake Michigan Shore. “Blau” means blue, reflecting the wine’s dark color and dark berry flavors.

## 2023 BR Merlot

Retail Price: \$24.99 | Cases Produced: 612



TANNIN: ● ● ● ● ○

BODY: ● ● ● ● ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ● ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: black cherry, red cherry, chocolate, kirsch

PAIRINGS: venison, beef wellington, lentil soup, bolognese, chocolate lava cake

VARIETAL(S): Merlot

GROWERS & VINEYARDS: Joe & Sue Herman, Lake Vineyard Matt & Emily Deitrich, Shawnee Hill

NOTES: The 2023 vintage was excellent for red wines in the Lake Michigan Shore, producing big, bold wines with bright, complex fruit flavors.

## 2024 BR WMS Marquette Aged in Bourbon Barrels

Retail Price: \$24.99 | Cases Produced: 200



TANNIN: ● ● ○ ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ○ ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: fig, plum, cherry codial, espresso, chocolate, coconut, berry compote

PAIRINGS: fig and goat cheese spread, steak, burgers, smoked cheese

VARIETAL(S): Marquette

GROWERS & VINEYARDS: Oxley Brothers, Streeter Farm Bob & John Dongvillo, Dongvillo Winers The Hunt Family, Hunts Hillside

NOTES: Aged for 6 months in St. Julian bourbon barrels, this complex red showcases deep red fruit flavors warmed by rich, velvety bourbon notes and a bold 15.5% ABV.

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## Envy Bubbly

Retail Price: \$14.99 | Cases Produced: 400



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ○ ○ ○

SWEETNESS: ● ● ● ● ○

ACIDITY: ● ● ● ● ○

RESIDUAL SUGAR: 10%

AROMAS & FLAVORS: mango, lime, apricot, candied peach

PAIRINGS: Asian food, soft cheeses, salty snacks, citrus tarts, fried foods

VARIETALS: Secret proprietary blend

APPELLATION: Lake Michigan Shore

NOTES: We took everyone's favorite sweet white and gave it a sparkling upgrade. Introducing Envy Bubbly, the perfect complement to its sister, Sweet Revenge Bubbly. Sweet, lively, and a go-to for all your bubbly moments.

## 2024 BR LaCrescent

Retail Price: \$19.99 | Cases Produced: 1,400



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ● ● ● ○ ○

ACIDITY: ● ● ● ○ ○

RESIDUAL SUGAR: 6%

AROMAS & FLAVORS: apricot, honey, golden raisin, orange marmalade, honeysuckle

PAIRINGS: pad thai, tamales, cured meats, sweet and sour chicken, fruit pies

VARIETAL(S): LaCrescent

GROWERS & VINEYARDS: Ed & Phyllis Oxley, Oxley Estate Steve & Lauryn Holden, Holden Farms Oxley Brothers, Streeter Farm

NOTES: La Crescent is hybrid grape known for its explosive apricot and tropical fruit aromas. It's like a refreshing burst of sunshine on a cold February day!

## Kaleidoscope

Retail Price: \$19.99 | Cases Produced: 1,400



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ● ● ● ○ ○

ACIDITY: ● ● ● ○ ○

RESIDUAL SUGAR: 5.5%

AROMAS & FLAVORS: strawberry, candied grapefruit, mango, watermelon jolly rancher, spice

PAIRINGS: curries, sweet and sour pork, blue cheese, honey ham, salted nuts

VARIETAL(S): Delaware & Catawba

GROWERS: Ed Oxley Farms, Oxley Brothers, Cronenwett Farms

NOTES: A new grape for you to experience! Delaware is a sweet hybrid grape with dark pink berries that make beautiful rosé wines. It has a delicate sweetness with a spicy fruity flavor.

## Thunder Snow

Retail Price: \$19.99 | Cases Produced: 400



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ● ● ● ○ ○

ACIDITY: ● ● ● ○ ○

RESIDUAL SUGAR: 6.6%

AROMAS & FLAVORS: peach, nectarine, pineapple, honeydew, blossom

PAIRINGS: shrimp scampi, cheddar cheese, peach and apple desserts

VARIETAL(S): Riesling, Valvin Muscat, LaCrescent

GROWERS: Ed & Phyllis Oxley, Oxley Brothers, Steve & Lauryn Holder, Dan Nitz

NOTES: Thundersnow occurs when a snowstorm is accompanied by thunder—a rare and fascinating event that happened in SW MI in 2025. This wine mirrors that complexity with flavors as intense as thunder and acidity as refreshing as snow.

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## Founder's Pride

Retail Price: \$15.99 | Cases Produced: 330



- TANNIN: ● ○ ○ ○ ○
- BODY: ● ● ● ● ●
- SWEETNESS: ● ● ● ● ●
- ACIDITY: ● ● ● ○ ○
- RESIDUAL SUGAR: 18%
- AROMAS & FLAVORS: fig, plum, blackberry, butterscotch, caramel
- PAIRINGS: salty cheese, chocolate, toasted nuts, bacon-wrapped dates
- VARIETAL(S): Frontenac, Niagara
- APPELLATION: Lake Michigan Shore
- NOTES: St. Julian founder Mariano Meconi enjoyed mixing port and sherry, and in doing so, created an entirely new wine. Founder's Pride is a blend of 15-year-old Frontenac Port and Solera Cream Sherry. Sweet yet balanced, it is infused to 18% ABV, a delicious powerhouse of flavor!