

Wine (Shipped in Bond)

TYPE/VARIETY	\$/Gallon
RED	
Cabernet Franc (2023 Barrel Aged)	\$21.99
Chancellor	\$8.99
Concord	\$6.99
Foch	\$9.49
Frontenac	\$9.99
Petite Pearl	SOLD OUT
Simply Red (Foch, DeChaunac, Rougeon)	\$8.49
St. J Red (Chambourcin, Chancellor, Red Vinifera)	\$11.99
Verona	\$9.99
WHITE	
Cayuga	\$7.99
Chardonnay	SOLD OUT
Fruity Dry White (Seyval, Vidal, Cayuga)	\$8.99
Grüner Veltliner	\$17.99
Itasca	\$9.99
LaCrescent	\$9.99
Niagara	\$6.99
Pinot-Gris	SOLD OUT
Riesling	\$11.99
Seyval Blanc	\$9.49
St. J White (Pinot Gris, Chardonnay, Vidal)	\$11.99
Traminette	\$11.99
Valvin Muscat	\$10.99
Vidal Blanc	\$9.49
Vignoles	\$11.99
PINK	
Catawba	\$6.99
Rosé (Hybrid)	\$9.99
Rosé (Vinifera)	\$13.99
FRUIT	
Apple Cider (Dry) Under 7% ABV	\$4.99
Apple	\$5.99
Cherry	\$8.99

Spirits

TYPE	\$/Gallon
High Proof (Neutral Spirit Fruit Grape)	\$21.99
High Proof (Corn)	\$19.99
Aged Brandy	\$39.99
Apple Brandy	\$29.99
Rum	\$24.99
Potato Vodka	\$24.99
Whiskey - White Lightning	\$34.99
Aged Cherry Brandy	\$39.99
Aged Apple Brandy	\$39.99
Bourbon Whiskey (2+ Year Blend)	\$49.99
High Rye Bourbon (6 Year)	\$59.99

PRICING AND AVAILABILITY SUBJECT TO CHANGE. DISCOUNTS AVAILABLE FOR TANKER PRICING.

All prices per gallon are for orders over 500 gallons. For orders under 500 gallons, add 50¢ per gallon.

Juice (Single Strength - Held at 32°)

TYPE/VARIETY	\$/Gallon
RED	
Arandell (Available Harvest 2025)	\$7.99
Chambourcin (Available Harvest 2025)	\$6.99
Chancellor (Available Harvest 2025)	\$6.49
Concord (Available Year Round)	SOLD OUT
DeChaunac (Available Harvest 2025)	\$6.46
Foch (Available Harvest 2025)	\$6.29
Frontenac (Available Harvest 2025)	\$5.99
Marquette (Available Harvest 2025)	\$7.49
Petite Pearl (Available Harvest 2025)	\$6.49
Rougeon (Available Harvest 2025)	\$5.99
Verona (Available Harvest 2025)	\$6.49
WHITE	
Albariño (Available Harvest 2025)	\$13.99
Cayuga (Available Harvest 2025)	\$6.99
Chardonnay (Available Harvest 2025)	\$6.49
Chardonnay (Available Harvest 2025)	\$12.99
Frontenac Blanc (Available Harvest 2025)	\$5.99
Frontenac Gris (Available Harvest 2025)	\$6.99
Gewürztraminer (Available Harvest 2025)	\$13.99
Grüner Veltliner (Available Harvest 2025)	\$14.99
Itasca (Available Harvest 2025)	\$5.99
LaCrescent (Available Harvest 2025)	\$5.99
Niagara (Available Year Round)	SOLD OUT
Osceola Muscat (Available Harvest 2025)	\$6.99
Pinot Gris (Available Harvest 2025)	\$11.99
Riesling (Available Harvest 2025)	\$13.49
Seyval Blanc (Available Harvest 2025)	\$6.49
Traminette (Available Harvest 2025)	\$8.49
Valvin Muscat (Available Harvest 2025)	\$7.46
Vidal Blanc (Available Harvest 2025)	\$7.49
Vignoles (Available Harvest 2025)	\$7.49
Viognier (Available Harvest 2025)	\$14.99
PINK	
Catawba (Available Year Round)	SOLD OUT
Hybrid (Available Harvest 2025)	\$5.99
Vinifera (Available Harvest 2025)	\$14.99
FRUIT	
Apple (Available Year Round)	SOLD OUT
Cherry (Available July 2025)	\$5.79

Intermediate Bulk Container

Paper Systems EZ-Bulk and SpaceKraft

SIZE	PRICE
55 Gallon EZ-Bulk IBC	\$149
110 Gallon EZ-Bulk IBC*	\$165
275 Gallon EZ-Bulk IBC	\$249
275 Gallon SpaceKraft IBC	\$249
330 Gallon EZ-Bulk IBC	\$295

*Requires special pallet (\$30).

Caged Totes

SIZE	PRICE
275 Gallon	\$399
330 Gallon	\$449

Additional Fees

FEE	PRICE
Orders Under 500 Gallons	+50¢ per Gallon
Customer Pickup/Load	\$25 per IBC
Order Filled Outside Scheduled Time	\$100 per IBC
Unscheduled Pickup	\$100 per IBC
Dirty Tote Penalty	\$100 per IBC

Shipping Schedule

50% deposit required prior to filling/loading orders

DEPOSIT DATE (No later than the 25th of the Month)	SHIPPING (1st Half of the Month)
January	February
February	March
March	April
April	May
May	June
June	July
July	August

LIMITED SHIPPING DURING
SEPTEMBER & OCTOBER DUE TO HARVEST.

Additional Information

- Quoted pricing good for 30 days from date of quote. Subject to product availability.
- 50% deposit must be received prior to filling/loading all orders.
- Pricing does not include the cost of containers. See pricing below.
- See Terms & Conditions for full details.

Other Available Services

- **Custom Crush & Fermentation:** Our custom crush offerings include membrane pressing for whites, reds, and rosés and thermovinification for reds (hot press). We offer custom fermentation of a wide range of wines and ciders.
- **Lab Services:** We possess state-of-the-art equipment to offer a thorough analysis of wines and juices including an alcolyzer, densitometer, discrete analyzer, and spectrophotometer. We can help with pre-harvest, pre- and post-fermentation, pre-bottling, quality control analyses and testing for wine and juice chemistry.
- **Private Label & Co-Packaging:** Business-to-business private label services are available for a variety of our products. We can also artificially carbonate & custom bottle your still wine, cider, and more.

Frequently Asked Questions

Can I pick-up my bulk order? Yes, juice must be picked up within 48 hours of crush/press. The schedule will be available 7-10 days prior to crush. All other orders can be scheduled by emailing bulkwine@stjulian.com

What is the minimum for bulk orders? 55 gallons per product

Can I use my own container for bulk purchases? 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.

How do I pay for my bulk order? 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 Michigan law, the remaining balance of the order **MUST** be paid in full before the product leaves our facility.

For All Specialty Service Inquiries, Please Contact:

bulkwine@stjulian.com | (800) 732-6002 ext. 223