

# ST JULIAN

WINE CLUB

# TASTING NOTES

May 2026

## Cuvée Collection: 2025 Dry Vignoles

Retail Price: \$19.99 | Cases Produced: 200



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ◐ ○ ○ ○ ○

ACIDITY: ● ● ● ● ○

RESIDUAL SUGAR: 0.3%

AROMAS & FLAVORS: green apple, apricot, candied pineapple, floral, pear

PAIRINGS: goat cheese crostini, shrimp scampi, roasted chicken, strawberry parfait

VARIETAL: Vignoles

GROWERS: Ed & Phyllis Oxley  
Matt & Emily Deitrich

NOTES: Bubbles are the fastest growing category of wine, and this is an excellent option for all of your bubbly needs. Lovers of Prosecco will love this new series...with more to come later this year!

## 2025 BR Albariño

Retail Price: \$21.99 | Cases Produced: 578



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ○ ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ○ ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: fuji apple, lemon, lime, herbal, mint, apricot

PAIRINGS: oysters, fish tacos, pork tenderloin, sushi, crab cakes, quiche

VARIETAL: Albariño

GROWERS & VINEYARD: Matt & Emily Deitrich  
Baroda Estate

NOTES: Zesty acidity and a clean, refreshing flavor make this dry white wine perfect for warmer weather. Pour and enjoy!

## 2025 BR FS Mountain Road Rosé

Retail Price: \$19.99 | Cases Produced: 300



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ○ ○ ○

SWEETNESS: ◐ ○ ○ ○ ○

ACIDITY: ● ● ● ○ ○

RESIDUAL SUGAR: 0.4%

AROMAS & FLAVORS: strawberry, watermelon jolly rancher, lime zest, rhubarb

PAIRINGS: smoked bbq, watermelon feta salad, pesto pasta, fruit tart, goat cheese

VARIETALS: Cabernet Sauvignon & Syrah

GROWERS & VINEYARD: John & Sarah Braganini  
Mountain Road Estate

NOTES: Estate-grown red grapes were gently crushed, with the first tinge of juice separated from the skins to achieve a delicate color and flavor. The result is a gorgeous, fruit-forward dry rosé.

## 2025 BR WMS Cabernet Franc Rosé

Retail Price: \$19.99 | Cases Produced: 300



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ◐ ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ◐ ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: strawberry sorbet, rose petal, lemon, cranberry

PAIRINGS: pasta primavera, ratatouille, spicy sausage, margherita pizza

VARIETAL: Cabernet Franc

GROWERS & VINEYARD: Matt & Emily Deitrich  
Sandland Farms

NOTES: This refreshing dry rosé belongs on the table at your next BBQ or deck party. An easy-drinking "porch-pounder" that goes down super smooth.

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## 2022 BR Cabernet Sauvignon

Retail Price: \$34.99 | Cases Produced: 500



TANNIN: ● ● ● ● ○

BODY: ● ● ● ● ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ○ ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: black cherry, black raspberry, blackberry, black licorice, cocoa

PAIRINGS: filet mignon, spaghetti, lamb, bbq ribs, meatballs, blackened ahi tuna

VARIETAL: Cabernet Sauvignon

GROWERS & VINEYARD: John & Sarah Braganini Mountain Road Estate

NOTES: Estate-grown from Mountain Road, this wine is a standout year after year. Big, bold, with great depth of flavor, it's a favorite of the Braganini family.

## 2024 BR WMS Gamay Aged in Clayvers

Retail Price: \$27.99 | Cases Produced: 96



TANNIN: ● ● ○ ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ● ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: cherry, baking spice, clove, blackberry jam

PAIRINGS: monte cristo, grilled lamb chops, bolognese, duck, black bean burger

VARIETAL: Gamay

APPELLATION: Old Mission Peninsula

NOTES: Light-bodied and highly aromatic, this dry Gamay was aged in a clayver for a bright, expressive profile. An easy-drinking red, perfect for warm weather and white and rosé lovers to try.

## 2023 BR Tempranillo

Retail Price: \$24.99 | Cases Produced: 149



TANNIN: ● ● ● ○ ○

BODY: ● ● ● ● ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ○ ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: dark cherry, black pepper, cocoa nibs, vanilla, tobacco leaf, cedar

PAIRINGS: portabella burger, jalapeno poppers, chocolate-covered cherries, gouda

VARIETAL: Tempranillo

GROWERS & VINEYARD: Matt & Emily Deitrich Baroda Estate

NOTES: A unique grape variety to Michigan, the fruit for this wine was hand selected and picked for perfection. A great option for al fresco dining.

## 2022 BR Cabernet Franc

Retail Price: \$26.99 | Cases Produced: 560



TANNIN: ● ○ ○ ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ● ○ ○

RESIDUAL SUGAR: 0%

AROMAS & FLAVORS: dried cranberry, red raspberry, pink peppercorn, tomato leaf, leather

PAIRINGS: mushroom risotto, pulled pork, stuffed bell pepper, seafood stew

VARIETAL: Cabernet Franc

GROWERS & VINEYARDS: Dan Nitz, Sol Rouge Matt & Emily Deitrich, Baroda Estate Nathan & Julie Nitz, Sandland Farms

NOTES: Cabernet Franc is having a moment. Lighter than other Cabernets and incredibly food-friendly, this vintage shows a classic Old World style with earthy flavors and bright acidity.

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## Cuvée Collection: 2025 Sweet Vignoles

Retail Price: \$19.99 | Cases Produced: 200



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ● ● ● ● ○

ACIDITY: ● ● ● ● ○

RESIDUAL SUGAR: 9%

AROMAS & FLAVORS: caramelized pineapple, cantaloupe, dried apricot, nectarine

PAIRINGS: coconut shrimp, pad thai, popcorn, lemon tart, peach cobbler

VARIETAL: Vignoles

APPELLATION: Lake Michigan Shore

NOTES: Bubbles are the fastest growing category of wine, and this is an excellent option for all of your bubbly needs. Brunch is calling and you must go!

## Sweet Nancie

Retail Price: \$12.99 | Cases Produced: 400



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ○ ○ ○

SWEETNESS: ● ● ◐ ○ ○

ACIDITY: ● ● ● ◐ ○

RESIDUAL SUGAR: 5%

AROMAS & FLAVORS: lemon zest, peach, melon, pineapple, mango

PAIRINGS: fruit crêpes, prosciutto-wrapped melon, baked brie, panna cotta

VARIETAL: Traminette

APPELLATION: Lake Michigan Shore

NOTES: Named after our head winemaker, this sparkling favorite is back with a fresh new look. Sweet, bubbly, and full of personality, just like Nancie herself.

## Fashionably Late

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



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ○ ○ ○

SWEETNESS: ● ● ● ● ○

ACIDITY: ● ● ● ○ ○

RESIDUAL SUGAR: 8.6%

AROMAS & FLAVORS: pineapple, apricot, honey, lemon zest

PAIRINGS: spring curries, chicken tacos, pad thai, bbq wings, lemon tart

VARIETAL: Vignoles

APPELLATION: Lake Michigan Shore

NOTES: Evoking a casual, confident, and slightly decadent mood, this white wine is a true head-turner. Sweet and effortless, it knows how to make an entrance.

## 2025 BR Aromella - Iced

Retail Price: \$19.99 | Cases Produced: 229



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ○ ○ ○

SWEETNESS: ● ● ● ○ ○

ACIDITY: ● ● ● ○ ○

RESIDUAL SUGAR: 6.9%

AROMAS & FLAVORS: peach, pear, white grape, apricot, honeysuckle

PAIRINGS: bang bang shrimp, peach crisp, bacon wrapped shrimp, enchiladas

VARIETAL(S): Aromella

GROWERS & VINEYARD: Ed & Phyllis Oxley Farm #4

NOTES: Aromella is a white hybrid grape that retains its beautiful acidity, allowing it to produce sweet wines that are refreshing and luscious without feeling heavy. This vintage is an "iced" version with sweet concentrated flavors.

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## Raspberry Sorbet

Retail Price: \$17.99 | Cases Produced: 600



TANNIN: ○ ○ ○ ○ ○ ○  
BODY: ● ● ○ ○ ○ ○  
SWEETNESS: ● ● ● ○ ○ ○  
ACIDITY: ● ● ● ○ ○ ○  
RESIDUAL SUGAR: 7.8%  
AROMAS & FLAVORS: raspberry, raspberry jam, raspberry tea  
PAIRINGS: raspberry chicken, pork chops, chocolate mousse, vanilla ice cream  
VARIETAL: Raspberry, Foch grapes  
APPELLATION: Lake Michigan Shore  
NOTES: Made from locally-grown raspberries, this wine tastes like sweet sun-ripened berries. Serve chilled, over ice, or as a great addition for a spritzer!

## 2025 BR Sweet Petite Pearl

Retail Price: \$21.99 | Cases Produced: 1,500



TANNIN: ● ○ ○ ○ ○ ○  
BODY: ● ● ○ ○ ○ ○  
SWEETNESS: ● ● ● ○ ○ ○  
ACIDITY: ● ● ● ○ ○ ○  
RESIDUAL SUGAR: 8.2%  
AROMAS & FLAVORS: blueberry jam, black cherry, raspberry compote, herbal notes  
PAIRINGS: bbq bacon burgers, dark chocolate, cherry desserts, sausage pizza  
VARIETAL(S): Petite Pearl  
GROWERS & VINEYARD: Ron Nitz GDN Estate  
NOTES: Unlike most red-skinned grapes that have white flesh, this grape is a teinturier variety, meaning it has red skin and red flesh, resulting in an intense, deep garnet color. A true "fruit bomb" packed with bold fruit flavors.