

ST JULIAN WINE CLUB

winery • distillery

MAY 2026



ST JULIAN
WINE CLUB



Trending: Wines for Human Moments

Wine trends today aren't about prestige, point scores, or memorizing the "right" way to hold a glass. They're about purpose, story, and being human. People want to know who made the wine, why they made it, and how they can enjoy it. They're drawn to bottles that feel authentic – wines grown with intention, crafted by real people, connected to a place and a moment. The conversation has shifted from "Is this impressive?" to "Does this mean something?" Wine has become less about status and more about connection – to the land, to the maker, and to each other. At the heart of this shift is the **St. Julian Wine Club**, where we create wines for daily living – bottles meant to be shared, opened often, and enjoyed together as part of the everyday human experience.

More than ever, wine is being woven into everyday life. It's the splash in your pasta sauce on a Tuesday night, the chilled glass on the porch after work, the bottle you bring to a friend's house just because. There's freedom in realizing you don't need permission or perfect pairings to enjoy it. Drink what you like, when you like, how you like. Pour it in a fancy stem or a simple tumbler. Serve red slightly chilled, add ice if that's your thing, open sparkling on a random Wednesday. The rules are softer now – and that's the beauty of it. Wine isn't a test; it's an experience. And the best experiences are the ones that feel personal, relaxed, and shared. Cheers to the May Club wines meant for every day and every way and every human!

SPOTLIGHT ON



2022 BR CABERNET FRANC

It's said that Cabernet Franc is like your favorite comfort food dish. It's your favorite sweatshirt... it's home.

Cabernet Franc is a wine loved for being easy drinking. It's medium-bodied while offering a vibrant mix of red fruits, savory herbs, and velvety tannins. Often softer and lighter than Cabernet Sauvignon, Cabernet Franc features higher acidity and earthy undertones, making it a casual sipping, excellent with food or without!

One of the top performing red vinifera grapes in the Lake Michigan Shore AVA, Cabernet Franc thrives in the region's cool climate. The **2025 Braganini Reserve Cabernet Franc** is created with grapes grown in the Lake Michigan Shore and has classic "cool climate" characteristics. This means that it's light in body, light in tannins, has nice acidity, and is bursting with red fruit and savory notes. Raspberry, currant, pink peppercorn, and tomato leaf aromas and flavors make this dry red a great choice for all your grilling moments. Casual yet with a lot going on, this wine would be excellent with BBQ, pulled pork, burgers, brats, roasted veggies, tomato-based sauces, and of course everyone's favorite... pizza!

FASHIONABLY LATE

"I can't wait to see what's new this time!" We hear that all the time and we love it! Each quarter, members are treated to new styles, blends, and grape varieties, making Wine Club release so exciting. Introducing **Fashionably Late**, a new sweet white (8.6% RS) made with Vignoles harvested fashionably late in the season.

During harvest, Vignoles grapes were left on the vine past "peak" allowing for higher sugar concentrations and more intense, sweet flavors that were worth the wait. Vignoles is suited for a delayed harvest because it retains its acidity as the tropical sweet flavors ripen. This acidity keeps the wine balanced, leaving you feeling refreshed and sated, versus heavy and "sticky." Perfect for spring, the vibrant fruit and floral notes mirror the transition from winter to warmer weather. Flavors of pineapple, apricot, lemon, and honey make this wine a great food-pairing partner capable of cleansing the palate while complementing a wide range of spring flavors. Spicy dishes like green curry or vegetable Pad Thai, fish and chicken tacos, buffalo wings, creamy cheese, salty snacks, spring fruit tarts, cheesecakes, and fruit pies... you get the idea.

Fashionably Late evokes a casual, confident, and slightly decadent mood, perfect for celebrating your everyday moments with a cool vibe. It knows how to make an entrance, and you will want to enjoy it again and again!



Cuvée Collection: BUBBLES FOR THE WIN



There's a certain magic that happens when bubbles meet the perfect grape. This year, we are excited to introduce the new **Cuvée Collection** of sparkling wines, aiming to bring high-quality approachable fizz to everyday moments. With a focus on vibrant fruit profiles, fine bubbles, and various sweetness levels, this collection is designed for those who believe that life's best moments deserve a little sparkle.

Up first... the joy of the grape **Vignoles** (*pronounced VEEN-YOLE*). Vignoles is a white hybrid grape that grows exceptionally well in the Lake Michigan Shore AVA. Versatile due to its combined high natural acidity with high sugar potential, this variety is ideal for creating both dry and sweet styles.

CUVÉE COLLECTION SPARKLING DRY VIGNOLES

pineapple, citrus, floral, zingy bubbles. 0.3% RS

CUVÉE COLLECTION SPARKLING SWEET VIGNOLES

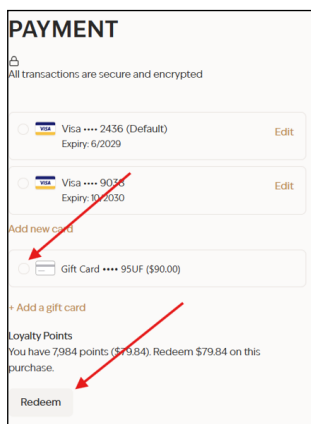
candied pineapple, honey apricot, uplifting bubbles. 9% RS

IMPROVED: *Easier Loyalty Point Redemption*

SIMPLE. EASY. STREAMLINED!

In our continued effort to improve our members' experience, we are pleased to announce an improved method for redeeming your loyalty points!

We appreciate our members and love rewarding you for being a part of our family. With every purchase, you earn 4 points for every dollar spent (excluding tax and shipping)- making it easy to build up rewards just by enjoying what you already love!



Redeeming your points is simple and flexible. You can apply them directly to your purchase during checkout whenever you are ready. No longer do you need to convert them to a gift card first- Woot! Woot! **Simple. Easy. Streamlined!**

To keep everything in line with state liquor laws, up to 75% of the order total can be paid for with points. So you can enjoy great savings while building toward your next wine experience.

When on the payment section, simply click "edit" and you will see your payment options. If you have loyalty points available, you will see how many you can redeem on the order. Just select "redeem" if you choose! If there is a balance, you can use the gift cards and/or credit cards on your account to complete your purchase.

Simple. Easy. Streamlined!

Exclusive Club Experiences! SAVE THE DATE



We know how quickly your calendar fills up, so we have three upcoming club experiences for which you will want to save the date! More information will be coming but mark your calendars now! We look forward to seeing you at one or all!

FOREVER BLING PERMANENT JEWELRY BASH **Saturday, May 9th at Frankenmuth**

A sparkling event you won't want to miss! Come get blinged with permanent jewelry; rings, bracelets, necklaces, and anklets in silver or gold. Enjoy a glass while you shop!

SPRING FLING **Thursday, May 14th at Union Pier**

Grab your significant other or best friend for an exclusive club experience! Participants will share 4 cocktails per couple, perfect for spring and summer celebrations. Light snacks included! Tickets required and space is limited.

NOT YOUR AVERAGE BINGO **Wednesday, May 27th at Troy**

Wacky prizes, plenty of laughs, and sips of delicious wine and cocktails. No reservations required.

CRUSHED GLASS CRAFTING PARTY **Tuesday, July 28th at Paw Paw**

Create your own custom crushed glass suncatcher. Hands on and full of color, fun, and great wine! Tickets required.

Member Referrals! SHARE THE CLUB



Referring your friends to the Wine Club is a fantastic way to turn your passion for wine into a social, shared experience, while earning a bonus for yourself! By inviting friends, you create a "community behind the bottle," sharing your love of St. Julian wine.

*For every new member you refer to join,
you receive a \$10 e-gift card!*

How does it work? The new member simply needs to click on the referring link in their club sign up confirmation email to name you as the existing member sharing the club love. Then you will receive a \$10 St. Julian e-gift card as a thank you!

Referrals must be received within 5 days of the new member sign up. Existing members must have an earlier sign up date than the new member. Referrals are only given to existing members who refer a new person; someone who has never previously been a member.

Exclusive Club Experiences! WINE CLUB 101s

Wine Club members are invited to join us for complimentary, exclusive learning experiences each month! Every session explores a fresh theme—like the science behind wine, decoding wine terms, why certain wines shine in different seasons, or how climate shapes flavor. These tastings are designed to be hands-on, relaxed, and welcoming. No experience required—just bring your curiosity and a desire to sip something new!



There are **3** ways to experience each Wine Club 101:

1. Complimentary In-Person Class (prior registration required)

Attend a complimentary, member exclusive in-person class lead by a knowledgeable wine consultant. These are held in each tasting room monthly. Check the website for the latest information or to call your tasting room for more details! Limit 2 people per membership.

2. Self-Guided Experience in the Tasting Room

Each month, visit any of the tasting rooms and do a self-guided version of the current Wine Club 101 at your leisure. We'll provide the 101 learning materials and 6 wine samples. This will count as your complimentary tasting for the day.

3. At-Home 101 Experience

Order the current Wine Club 101 Experience Kit for shipping or to take home! The kit includes 6 bottles of wine tasted in the class along with the class learning material. Open one wine at a time over several days or invite friends over for a group tasting. Make this experience your own! Current kits can be found online.

JUNE 2026

WHAT'S IN THE GLASS?



Summer! Oh, how we love summer! And the wines of summer! Join us as we consider what makes a wine "summery," namely their crisp, refreshing, and light-bodied profiles, perfectly suited for outdoor dining and casual sipping. Join us for this fun game where we drink and think using our deductive reasoning skills to blind taste wines. Can you figure out "What's in the glass?"

JULY 2026

HOT DAYS & CHILLED REDS



When the temperature soars, the classic heavy red wine often feels too demanding, but a new, refreshing trend is here; chillable reds! These lighter-bodied, lower-tannin and higher acid wines are designed to be served slightly chilled. And St. Julian has amazing chillable reds! We invite you to explore and taste what makes a red wine "chillable" and oh so delicious for summer!

WHAT ARE WE DRINKING IN *May 2026*



DRY EXCLUSIVE CLUB WINES*

- Cuvee Dry Vignoles- *dry white bubbly*
- 2025 BR Albarino- *dry white*
- 2025 BR WMS Caberent Franc Rose'- *dry rose'*
- 2025 BR FS Mt. Road Rose'- *dry rose'*
- 2022 BR Cabernet Franc- *dry red*
- 2022 BR Cabernet Sauvignon- *dry red*
- 2023 BR Tempranillo- *dry red*
- 2024 BR WMS Gamay- *dry red*

SWEET EXCLUSIVE CLUB WINES*

- Cuvee Sweet Vignoles- *sweet white bubbly*
- Sweet Nancie - *sweet white bubbly*
- Fashionably Late- *sweet white*
- 2025 BR Sweet Petite Pearl- *sweet red*
- 2025 BR Aromella- *sweet "iced" white*
- Raspberry Sorbet- *sweet fruit*

READ THE MAY WINE CLUB TASTING NOTES FOR DETAILED DESCRIPTIONS ON ALL THE NEW RELEASES!

Read about a wine you didn't receive?

Wine Club members have access to all exclusive wines, based on availability.

Call 800-732-6002, or email wineclub@stjulian.com to learn more!

***All wines are subject to change**

Customize Your Club Wines! BOTTLE SWITCHES



One of the greatest benefits of Wine Club is access to new release and exclusive wines each quarter. Nancie and the team work incredibly hard to create exciting wines that are designed to engage and expand your palate. It is our hope that when you try something new, you learn more about wine and find new favorites! We understand that sometimes a wine may not be a new favorite. Therefore, in our continued desire to offer you the best, you may choose to exchange ALL of your preselected wines each quarter.

HOW DOES IT WORK?

When it comes to alcohol, there are laws that determine how we can make this happen for you. Here is what you need to know:

This courtesy is only available on club orders picked up in the tasting room. *

We ask that you try the wines first before making the decision to switch.

You may exchange your bottles for any bottle of your choosing. **Money cannot be refunded**, so we encourage you to pick a wine at a similar price point. This is a **one for one bottle exchange**. You may choose a wine valued greater than your preselected wine, with the charge of the remaining balance happening at the time of the exchange. Wine Club perks are the most generous and we know you agree! ***Adjustments can be made on club shipping orders with a minimum of 6 bottles.**

UPCOMING DATES

SUMMER CASE SALE

JUNE 4th -7th in all tasting rooms and online.

Wine Club members receive 25% off 12 or more bottles; mix and match welcome! 5\$ shipping in increments of 12 bottles!

AUGUST 2026 CLUB CALENDAR DATES*

JULY 21st - 30th Special request orders and additional wines will be added to your order and processed. Wines will ship as they are processed unless you make other arrangements. You can change your shipping address, billing information, or add wines to your order any time before your order processes.

Please keep in mind, once your order processes, we cannot guarantee your requests. **You MUST CONTACT WINE CLUB to make any changes or additions to your order information. Build to a case for penny shipping!**

AUGUST 1st - 2nd All Will Call orders charged

AUGUST 1st Wine Club Newsletter emailed to you

AUGUST 3rd Starting now, all Will Call orders available for pick up

AUGUST 1st-7th All regular shipping orders charged

AUGUST 3rd- 10th All regular shipping orders packed and shipped

*** Dates subject to change. Cancellations must done in writing to wineclub@stjulian.com 2 weeks before next club shipment.**



Spring Recipe Pairings



HARI CHUTNEY AVOCADO SALAD

BR ALBARINO
FASHIONABLY LATE
BR WMS CAB FRANC ROSE

Hari chutney is a creamy, tangy and nutritious dish combining avocado with traditional Indian spices. The fresh citrus and green notes of the salad will pair with the crisp citrus and herbal notes of the wines.

Recipes courtesy of former Rockford tasting room manager Shaylan Owen! Find him at theuntamedpalate.com

CHUTNEY INGREDIENTS:

1 cup fresh cilantro
1/3 cup fresh mint leaves
1 tablespoon fresh grated ginger
2 tablespoons lime juice
1 tablespoon water, plus extra
1 tablespoon olive oil
1 teaspoon Dijon mustard
1 teaspoon ground cumin
1/4 teaspoon ground cardamom
1 garlic clove
Salt, pepper, and honey to taste

SALAD INGREDIENTS:

2 cups avocado, peeled and diced
1 cup grape tomatoes, halved
1 cup English cucumber, diced
1/3 cup shallot, chopped
1 jalapeno pepper, de-seeded, minced

INSTRUCTIONS:

In a food processor, combine all the chutney ingredients, and pulse until smooth. If needed, add extra water in teaspoon increments to help the mixture become smooth. Keep refrigerated.

To make the salad, prep and combine all the vegetables, then dress with about half of the chutney. Season to taste. Keep refrigerated with plastic wrap touching the surface for longer shelf life.

Enjoy as it is, or with naan bread, or even in a sandwich or wrap!

TIP: To prevent the avocado from browning, assemble the rest of the salad in advance and add the avocado right before serving.



BRAISED SAUSAGE & CABBAGE

BR CABERNET FRANC
BR TEMPRANILLO
BR PETITE PEARL

The suggested red wines have a savory, herbal note that tastes delicious with the earthy seasoning of this dish.

INGREDIENTS:

6 large sausages	1 tablespoon olive oil
1 small head of green cabbage, chopped	2 cloves garlic, minced
1 1/2 cups grated carrots	1 teaspoon dried oregano
1 1/2 cups yellow onion, chopped	1/2 teaspoon salt
1 cup chicken stock	1/2 teaspoon ground fennel seed
	Salt and pepper to taste

INSTRUCTIONS:

Preheat the oven to 375 degrees. Heat the olive oil in a cast iron skillet or an oven-safe stainless steel saute pan over medium heat. Brown the sausages on all sides and remove them from the pan. Add the onions and saute for about 2 minutes, then add the cabbage, carrots, garlic, oregano, salt, and fennel seeds.

Continue cooking the vegetables, stirring occasionally, until they begin to reduce and the cabbage begins to caramelize. Add the white wine, stir occasionally, and cook until little liquid remains. Add the chicken stock, and bring to a simmer, then arrange the browned sausages atop the vegetables. Transfer the pan to the oven and roast for 30 to 40 minutes, until the vegetables caramelize and the sausages reach an internal temperature of 165 degrees F. Serve with rice pilaf, roasted or smashed potatoes, spaetzle, or rye toast.

Pictured: Sausage and Cabbage with Swiss cheese sauce and pickle relish..