

ST JULIAN

WINE CLUB

TASTING NOTES

— August 2026 —

Cuvée Collection: Sparkling Pinot Blanc

Retail Price: \$19.99 | Cases Produced: 200



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	○ ○ ○ ○ ○
ACIDITY:	● ● ● ● ○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	apple, pear, lime, white flower
PAIRINGS:	lobster rolls, summer salads, pesto pasta, grilled chicken, brie
VARIETAL:	Pinot Blanc
APPELLATION:	Old Mission Peninsula
NOTES:	Our 3rd Sparkling Cuvée Collection release! Enjoy it next to our Braganini Reserve Pinot Blanc and see how bubbles can completely change the character of a wine.

2025 BR FS Pinot Grigio

Retail Price: \$21.99 | Cases Produced: 500



TANNIN:	○ ○ ○ ○ ○
BODY:	● ○ ○ ○ ○
SWEETNESS:	○ ○ ○ ○ ○
ACIDITY:	● ● ● ○ ○
RESIDUAL SUGAR:	0.3%
AROMAS & FLAVORS:	apple, pear, lemon, almond, honey
PAIRINGS:	fish and chips, ceviche, zucchini and artichoke dip, lemon risotto
VARIETAL:	Pinot Grigio
GROWERS & VINEYARD:	John & Sarah Braganini Mountain Road Estate
NOTES:	A member of our Founder's Series, this Pinot Grigio showcases fruit grown at our premier Mountain Road Estate Vineyard in Coloma, Michigan.

2025 BR Pinot Blanc

Retail Price: \$21.99 | Cases Produced: 180



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	○ ○ ○ ○ ○
ACIDITY:	● ● ● ○ ○
RESIDUAL SUGAR:	0.2%
AROMAS & FLAVORS:	nectarine, Bartlett pear, lemon, lime, apple, blossom
PAIRINGS:	fish tacos, lemon herb chicken, caprese, charcuterie, citrus salads
VARIETAL:	Pinot Blanc
APPELLATION:	Old Mission Peninsula
NOTES:	Michigan and Pinot Blanc are a perfect match. Our cool climate helps this varietal develop its signature freshness, balance, and vibrant fruit character.

Moment Rosé

Retail Price: \$19.99 | Cases Produced: 1,250



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	● ○ ○ ○ ○
ACIDITY:	● ● ● ○ ○
RESIDUAL SUGAR:	0.6%
AROMAS & FLAVORS:	strawberry rhubarb, rose petal, lemon, grapefruit
PAIRINGS:	sushi, smoked salmon, goat cheese, vegetable tart, pasta primavera
VARIETALS:	Pinot Blanc, Grüner Veltliner & Blaufränkisch
APPELLATIONS:	Lake Michigan Shore & Old Mission Peninsula
NOTES:	Rosé is always in season, but there's something special about enjoying a glass on a warm summer day. Slow down, sip, and savor the moment.

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Chancing Fate

Retail Price: \$21.99 | Cases Produced: 300



TANNIN:	● ○ ○ ○ ○ ○
BODY:	● ● ○ ○ ○ ○
SWEETNESS:	○ ○ ○ ○ ○ ○
ACIDITY:	● ● ● ○ ○ ○
RESIDUAL SUGAR:	0.3%
AROMAS & FLAVORS:	raspberry jam, cranberry, boysenberry, blueberry
PAIRINGS:	bbq wings, cedar plank salmon, spaghetti and meatballs, pizza
VARIETAL:	Chancellor
GROWERS & VINEYARD:	Ed & Phyllis Oxley Oxley Estate
NOTES:	Delicious with a slight chill, this unoaked juicy fruit bomb brings the classic Chancellor grape back in a bright, refreshing style perfect for summer.

2023 BR WMS Cap Drain #1

Retail Price: \$27.99 | Cases Produced: 94



TANNIN:	● ● ○ ○ ○ ○
BODY:	● ● ● ○ ○ ○
SWEETNESS:	○ ○ ○ ○ ○ ○
ACIDITY:	● ● ● ○ ○ ○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	black cherry, blackberry, cocoa, smoke, white pepper
PAIRINGS:	beef brisket, salmon, lamb chops, spaghetti, smoked cheddar
VARIETAL:	34% Barbera, 33% Merlot, 33% Cabernet Franc
GROWERS & VINEYARDS:	Dan Nitz, Lone Oak & Sol Rouge Matt & Emily Deitrich, Shawnee Hill
NOTES:	Crafted in a lighter cap-drain style, this wine showcases fresh fruit flavors and a bright, easy-drinking personality. Try serving it slightly chilled.

2023 BR Barbera

Retail Price: \$24.99 | Cases Produced: 298



TANNIN:	● ● ● ○ ○ ○
BODY:	● ● ● ○ ○ ○
SWEETNESS:	○ ○ ○ ○ ○ ○
ACIDITY:	● ● ● ● ○ ○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	dried cranberry, cherry, plum, black currant, baking spice
PAIRINGS:	margherita pizza, grilled portabella, burgers, sharp cheeses, cherry tart
VARIETAL:	Barbera
GROWER & VINEYARD:	Dan Nitz Lone Oak
NOTES:	Michigan's climate closely mirrors parts of Northern Italy, making it an ideal place to grow expressive, food-friendly Barbera.

2023 BR Syrah

Retail Price: \$27.99 | Cases Produced: 400



TANNIN:	● ● ● ○ ○ ○
BODY:	● ● ● ○ ○ ○
SWEETNESS:	○ ○ ○ ○ ○ ○
ACIDITY:	● ● ● ○ ○ ○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	blueberry, pepper, blackberry, dark cocoa, mocha
PAIRINGS:	barbeque ribs, peppercorn crusted tuna, grilled sausage, smoked gouda
VARIETAL:	Syrah
GROWERS & VINEYARD:	John & Sarah Braganini Mountain Road Estate
NOTES:	Cool-climate Syrah offers a different expression than its warmer-climate counterparts, emphasizing freshness, peppery spice, and elegant structure.

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2024 BR Chambourcin

Retail Price: \$21.99 | Cases Produced: 196



TANNIN:	● ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	○ ○ ○ ○ ○
ACIDITY:	● ● ● ○ ○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	cherry, vanilla, cola, licorice, smoke
PAIRINGS:	pulled pork, tomato pasta dishes, bbq chicken, grilled vegetables
VARIETAL:	Chambourcin
GROWERS:	Ed & Phyllis Oxley, Matt & Emily Deitrich, Bob & Ruth Dongvillo
NOTES:	Try serving it with a slight chill. Fifteen minutes in the refrigerator brings out Chambourcin's bright fruit flavors and refreshing acidity.

2024 BR WMS Verona Aged in Bourbon Barrels

Retail Price: \$24.99 | Cases Produced: 25



TANNIN:	● ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	○ ○ ○ ○ ○
ACIDITY:	● ● ○ ○ ○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	chocolate-covered raisin, cherry cordial, mission fig, bourbon
PAIRINGS:	korean bbq, tacos, smoked meats, berry tart, spicy pork
VARIETAL:	Verona
GROWERS:	Ed & Phyllis Oxley, Matt & Emily Deitrich
NOTES:	Limited to only 25 cases, this wine spent six months aging in freshly emptied 15-gallon Michigan bourbon barrels, adding distinctive bourbon and oak character.

Sweet Nancie Blueberry Lemonade

Retail Price: \$15.99 | Cases Produced: 600



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ● ○ ○
SWEETNESS:	● ● ● ● ○
ACIDITY:	● ● ● ● ○
RESIDUAL SUGAR:	9%
AROMAS & FLAVORS:	blueberry jam, citrus zest, lemonade
PAIRINGS:	duck, fruit salad, white chocolate, blueberry lemon tart, burgers
VARIETAL:	Blueberry, Vidal, Seyval, Lemonade
GROWERS:	All of our grower partners contributed fruit to make this wine!
NOTES:	Our newest Sweet Nancie sparkling wine is all about embracing classic summer flavors. A wine that all will enjoy!

Terzetto

Retail Price: \$19.99 | Cases Produced: 1,450



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ● ○ ○
SWEETNESS:	● ● ● ○ ○
ACIDITY:	● ● ● ○ ○
RESIDUAL SUGAR:	5.8%
AROMAS & FLAVORS:	pineapple, yuzu, citrus, lychee, blossom, mango, honey
PAIRINGS:	pad thai, spicy tacos, fruit salad, muenster, citrus chicken
VARIETAL:	51% Traminette, 34% Osceola Muscat, 15% Valvin Muscat
APPELLATION:	Lake Michigan Shore
NOTES:	Named after the Italian word for "trio," Terzetto reflects the winemaking tradition of blending three grape varieties to create a balanced, expressive wine.

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2025 BR Late Harvest Vignoles

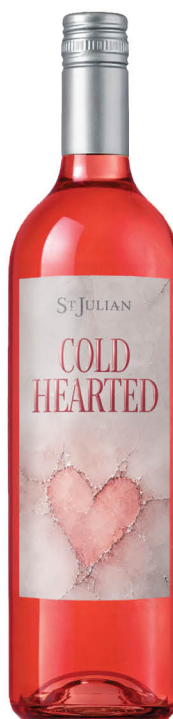
Retail Price: \$19.99 | Cases Produced: 290



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ● ○ ○
SWEETNESS:	● ● ● ● ○
ACIDITY:	● ● ● ● ◐
RESIDUAL SUGAR:	9%
AROMAS & FLAVORS:	peach, honey, pear, candied pineapple
PAIRINGS:	jalapeño poppers, maui chicken, pineapple upside down cake
VARIETAL:	Vignoles
GROWERS/ VINEYARD:	Ed & Phyllis Oxley Farm #4
NOTES:	This Late Harvest Vignoles has consistently impressed judges, earning a Gold Medal at the Michigan Governor's Cup.

Cold Hearted

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



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	● ● ● ● ○
ACIDITY:	● ● ● ◐ ○
RESIDUAL SUGAR:	9.2%
AROMAS & FLAVORS:	grape, sweet tarts, floral, plum, blueberry
PAIRINGS:	orange chicken, bbq meatballs, berry cobbler, peanut butter cookies
VARIETAL:	Concord & Traminette
APPELLATION:	Lake Michigan Shore
NOTES:	Crafted from cold-pressed grapes, this winemaking technique helps preserve the grapes' fresh fruit character and vibrant flavor.

2025 BR Iced Verona

Retail Price: \$24.99 | Cases Produced: 300



TANNIN:	○ ○ ○ ○ ○
BODY:	● ● ○ ○ ○
SWEETNESS:	● ● ● ● ◐
ACIDITY:	● ● ● ● ○
RESIDUAL SUGAR:	9.5%
AROMAS & FLAVORS:	black raspberry, blue raspberry, black cherry, strawberry
PAIRINGS:	ham, bbq glazed smoked meats, dark chocolate, cheesecake
VARIETAL:	Verona
GROWERS:	Ed & Phyllis, Oxley Estate Matt & Emily Deitrich, Sandland
NOTES:	The juice is frozen before fermentation, concentrating its natural sugars and flavors to create this rich, aromatic dessert wine.