St. Julian Wine Club Newsletter

November 2026



Every Glass Tells the Story of Harvest

It's that wonderful time of the year where the air smells like wine. Southwest Michigan is one of the most important grape-growing regions in the Midwest, producing wine grapes from Vitis Vinifera, French-American hybrids, and Native American varieties. The success and timing of harvest in this region is not a fixed calendar event but depends on a balancing act among nature, science, and winemaker artistry. Every vintage tells the story of the season that created it—and 2026 has certainly given us a story to tell! From spring frost concerns to summer disease pressure and a cooler finish to ripening, growers throughout Southwest Michigan have had to stay on their toes. As harvest continues, we're beginning to see how those conditions may translate from the vineyard into the glass.

One important note: harvest is just wrapping up as of late October, so it's still too early to tell the complete story of the 2026 vintage—some of our later-ripening varieties are still on the vine and the final weeks of harvest can have a significant influence on finished wines. What we do know is that this vintage has plenty of individual character. We're looking forward to seeing that character expressed in the wines. From bright, aromatic whites and refreshing rosés to expressive reds, the 2026 vintage is beginning to tell its story—one vineyard, one variety, and one harvest day at a time!

Spotlight On...



THRESHOLD

Threshold celebrates the beautiful space between seasons—the final glow of harvest and the quiet arrival of winter. A graceful blend of Seyval Blanc and Traminette from the Lake Michigan Shore brings together brightness and depth, with fresh acidity, expressive aromatics, and a richness that feels perfectly at home in November. Traminette adds intense floral and spice notes, while the Seyval brings acidity and citrus notes to the wine. Made for gathering, giving thanks, and lingering a little longer around the table, **Threshold** is a wine for shared stories, renewed traditions, and moments worth savoring.

At 0.4% RS, this dry white is a balance of freshness and depth that make it a natural companion for the holiday table. Pair it with glazed ham, roasted turkey, herb stuffing, butternut squash, creamy cheeses, roasted vegetables, or dishes with a touch of spice. A gorgeous wine in a beautiful bottle, it's perfect for all your holiday gatherings. From the first toast to the last bite, **Threshold** invites us to savor the season between what has been and what is yet to come!

GUILTY CONSCIENCE

Guilty Conscience was made for the season of indulging. Crafted from Chambourcin, Chancellor, and Foch grapes grown by Ed Oxley in the Lake Michigan Shore AVA, this sweet red blend (7.1% residual sugar) overflows with juicy flavors of blackberry, blueberry jam, raspberry, and black currant. Blending the different grapes together often creates a wine that is more balanced, complex, and complete than any single grape on its own. Chancellor brings deeply colored fruit-forward flavors and moderate acidity. Chambourcin adds bright color and acidity along side distinct cherry and blackberry notes. Foch adds a jammy core. Aging in stainless steel preserves all that fresh, vibrant fruit, creating a wine that's smooth, easy-drinking, and perfectly suited for holiday celebrations.



Pour it alongside glazed ham, barbecue, savory charcuterie, aged cheddar, dark chocolate, or berry desserts... or simply enjoy a glass while decorating the tree, wrapping gifts, or relaxing by the fire after a busy holiday gathering. Serve it lightly chilled for a bright, juicy sip, or at room temperature for a richer, softer expression of the fruit. After all, the holidays are meant for a little indulgence—so go ahead and give in to your **Guilty Conscience.**

Join Us in Gaylord!

New St. Julian Tasting Room

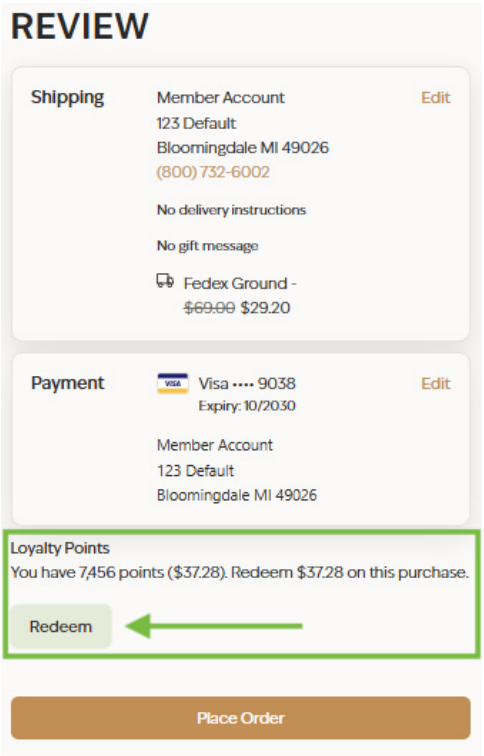


NOW OPEN! We are excited for another St. Julian tasting room! Join us at the St. Julian Gaylord location at 2250 M-32 in Gaylord, Michigan.

The Gaylord tasting room will expand St. Julian's presence in northern Michigan. It will provide residents and visitors with a welcoming destination. Guests can enjoy tastings of award-winning wines, spirits, ciders, and non-alcoholic beverages. They can also shop seasonal selections and discover new releases from Michigan's leading winery and distillery.

"We are thrilled to bring the St. Julian experience to Gaylord," says Apollo Braganini II, President of St. Julian Winery & Distillery. **"Northern Michigan remains an important destination for travelers and wine enthusiasts. As a result, we look forward to becoming part of the Gaylord community. This new location will give guests a place to gather, explore our products, and enjoy our hospitality. For more than a century, hospitality has remained at the heart of St. Julian. Gaylord's central location, strong tourism industry, and vibrant community make it a natural fit for St. Julian,"** continues Braganini. "For years, we have welcomed guests from northern Michigan to our tasting rooms. Now, we are excited to bring a location closer to many customers.

Loyalty Point Redemption



Simple. Easy. Streamlined.

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 your favorite wines! Redeeming points is simple and easy. You can apply them directly to your purchase at checkout when you are ready (points cannot be used on quarterly club orders). **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. From your shopping cart, click the "proceed to checkout" button. If you wish to redeem points, it will tell you how many you can apply to the order. Simply click the "redeem" button below your loyalty points balance in the payment window. **Simple. Easy. Streamlined!**

Wine Club 101s

Exclusive Club Experiences

Wine Club members are invited to enjoy complimentary, exclusive learning experiences each month! Each session explores a fresh theme, from the science behind wine and decoding wine terms to seasonal wine styles and 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:

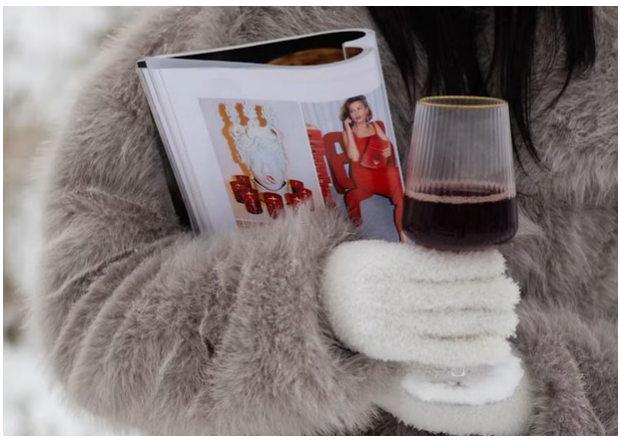
1. **Complimentary In-Person Class** (Prior registration required)
   - Join us for a complimentary, member-exclusive class led by a knowledgeable wine consultant. Classes are held monthly at each tasting room. Check the website or contact your tasting room for the latest schedule and to RSVP. Limit 2 people per membership.
2. **Self-Guided Experience in the Tasting Room**
   - Visit any tasting room to enjoy a self-guided version of the current Wine Club 101 at your leisure. We'll provide the learning materials and 6 wine samples. This experience counts as your complimentary tasting for the day.
3. **At-Home 101 Experience**
   - Bring the experience home with a Wine Club 101 Kit! Each kit includes 6 bottles featured in the class along with the learning materials. Open one wine at a time over several days or invite friends over for a group tasting. Current kits are available online.



Bubbles for the Season

DECEMBER 2026

As December arrives, our calendars fill up with festive open houses, gift exchanges and cozy family gatherings. Whether you need a show-stopping hostess gift, a crowd pleasing bubbly, or a special bottle to toast the new year, St. Julian has an option for you! We will break down the styles, pairings, and flavor profiles of our favorite sparkling selections so you can pour with confidence all season long!



Warmth in Wine

JANUARY 2027

As January brings the deepest chill of winter, our natural instinct is to seek comfort and warmth. While we often turn to a hot fireplace or steaming mug, a wine glass can offer its own unique version of heat. Join us as we explore perceived warmth in wine- from alcohol to tannins to body-and how the science of these components harmonizes to build the perfect cold-weather wines!



What We are Drinking in November

November's Wine Club Exclusives

– DRIER WINES –

Cuvée Grüner Veltliner/Viognier (white bubbly)
2025 BR Dry Vignoles (white)
Threshold (white)
Opalescence (white)
2025 BR Chardonnay (white)
Cuvée Red Blend (red bubbly)
2022 BR Meritage (red)
2023 BR Unico Mourvèdre (red)
2023 BR Signature Series (red)
2023 BR Single Vineyard Cabernet Franc (red)
2023 BR FS Double Barrel Syrah (red)
2023 BR Bourbon Barrel Petite Pearl (red)

– SWEETER WINES –

Reverie (rosé)
Screwed (white)
2023 BR LH Vidal Blanc (white)
Guilty Conscience (red)

Be sure to read the Wine Club tasting notes for detailed descriptions, pairing suggestions, and more about each of these new and exclusive wines!

SEE SOMETHING YOU'D LIKE TO TRY?

Wine Club members have access to all exclusive club wines, even those not included in your club order, based on availability. Call (800) 732-6002 or email wineclub@stjulian.com to add wines to your club order or to learn more.

Wine Club Travels







May 2027: Switzerland, Austria & Bavaria!
May 26th – June 4th, 2027

LIMITED SPOTS STILL AVAILABLE!
Join us for a trip of a lifetime!

Set off on a once-in-a-lifetime European escape as you travel through Switzerland, Austria, and Bavaria alongside Winemaker Nancie Oxley Price and Wine Club Director Cassandra Poné. Explore storybook cities, sweeping mountain landscapes, and the heart of the Alps while experiencing the region's wine, spirits, cuisine, and culture. From the historic streets of Bern and Salzburg to the breathtaking beauty of the Austrian Alps, every stop offers something remarkable to discover: wineries, breweries, cheese and chocolate factories, and amazing history.

This exclusive trip is nearly full, and only a few spots remain. Reserve your place and experience Europe alongside your St. Julian Club family. This is not your normal tour! Contact cassandrap@stjulian.com for more information.

Upcoming Dates

WINTER CASE SALE: ALL LOCATIONS & ONLINE
December 3rd–6th

Club members receive 25% OFF when purchasing 12 or more bottles, mix & match welcome! Enjoy $5 shipping on online orders placed in increments of 12.

NEXT UP: FEBRUARY 2027 WINE CLUB CALENDAR

- **January 21st–29th:** This is your opportunity to make changes to your upcoming Club order. To add wines or make changes to your Club selections, you MUST contact wineclub@stjulian.com before your order is processed. Build your order to a case for penny shipping! You may also update your shipping address or billing information through your account during this time. Once your order has been processed, we cannot guarantee that changes can be made. If you do not wish to make any changes, no action is needed. Your regular Club order will process as scheduled.
- **FEB 1st–2nd**: All Club orders charged
- **FEB 1st:** Wine Club Newsletter emailed to you
- **FEB 1st:** All Will Call orders available for pick up
- **FEB 2nd–5th:** All regular shipping orders packed and shipped

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

Bottle Switches

Customize Your Club Order



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 simply may not be for you. Therefore, in our continued desire to offer you the best, you may choose to exchange any or 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:

For club orders picked up in our tasting rooms, we ask that you try your preselected wines before deciding to exchange them.

- You may exchange a wine for another bottle of your choosing. This is a one-for-one bottle exchange.
- Money cannot be refunded, so we encourage you to choose a wine at a similar price point. You may also choose a wine at a higher price point and pay the difference at the time of the exchange.

For shipped club orders, members must be enrolled in a 6-bottle club to make adjustments before the club order is processed. To learn more about making changes to an upcoming shipment, contact our team at wineclub@stjulian.com

Member Referrals

Share the club love!

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!

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 signing up. The referring member must have joined prior to the new member. Referral rewards are only available for new members who have not previously been part of the Wine Club.

Fall Recipe Pairings



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

Ingredients

- 1 package frozen phyllo dough, defrosted
- 1 pound ground Italian sausage, cooked and crumbled
- 1 cup butternut squash, small diced
- 1 cup red onion, chopped
- 1 cup celery chopped
- 1 cup corn kernels
- 1 cup grated Gruyère or Swiss cheese, plus extra
- 1/3 cup dry white wine
- 1/4 cup fresh parsley, chopped
- 1 egg, beaten
- 2 garlic cloves, minced
- 1 tablespoon butter
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme

Harvest Pastries

Pair with Threshold, Opalescence, Cuvées

The crisp acidity of these wines will cut through the rich, heavy fats of the cheese and sausage while it's fruit notes complement the natural sweet and nutty flavors of the ingredients.

Instructions

1. Preheat the oven to 350 degrees. In a large saute pan, melt the butter over medium heat. Add the onions and celery and saute for 5 minutes. Add the squash, corn, garlic, fresh and dried herbs, and white wine. Cover and simmer for 5 minutes. Uncover and continue simmering until the wine has mostly evaporated.
2. Cool the sautéed vegetables and add the cooked sausage. Season to taste with salt and pepper, then add the beaten egg and grated cheese.
3. Oil a standard size 12-muffin tin, then set aside. Gently unroll the phyllo dough onto a work surface and cut through all the layers to make 5-inch squares. Layer 10 to 12 phyllo squares into each muffin well so the points stick up beyond the upper edge.
4. Portion the prepared filling evenly into all 12 muffin wells, then top with a pinch of extra cheese. Loosely cover with aluminum foil and bake for about 40 minutes, rotating the pan halfway through. Uncover and continue baking until the phyllo edges are golden brown and the pastry filling reaches 165 degrees F inside, about 10 minutes longer.
5. Serve warm as an appetizer or as part of your party spread. Refrigerate leftovers.

Fall Recipe Pairings



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

Ingredients

- 1 pie dough or short dough of your preference
- 2 large apples, cored and thinly sliced
- 10 fresh figs, quartered (chopped if using dried figs)
- 8 ounces brie cheese, thinly sliced
- 1/2 cup dried currants
- 1/2 cup heavy cream
- 1 egg
- 1/4 cup granulated sugar
- 1 tablespoon cornstarch
- Pinch salt

Autumn Fruit Tart

Pair with Guilty Conscious, Reverie

The rich interplay between fruit sugars, and cream of the tart and the sweet fruit and refreshing acidity of the wine creates a harmonious flavor bridge from bite to bite.

Instructions

1. Preheat the oven to 375 degrees F. Roll the prepared crust dough so it is larger than your tart pan. Lay the dough in the baking pan, trim/press the edges to fit, and then chill it in the refrigerator.
2. Place the brie evenly on the bottom of the chilled dough. Layer the apples over the cheese to evenly cover the entire tart surface. Evenly distribute the figs and currants on top of the apples.
3. Whisk together the cream, egg, sugar, salt, and cornstarch, then pour into the filled tart crust. Loosely cover with aluminum foil and bake for about 30 minutes, rotating the pan halfway through. Uncover the tart and continue baking until the crust edges are golden brown, the fruit is tender, and the custard is set, about 15 minutes longer.
4. Serve warm with a drizzle of honey and whipped cream or ice cream. Refrigerate leftovers.