St. Julian Wine Club Tasting Notes

November 2026

Cuveé Collection: Grüner Veltliner/Viognier

Retail Price: $19.99 | Cases Produced: 200



TANNIN:	○○○○○
BODY:	●●○○○
SWEETNESS:	○○○○○
ACIDITY:	●●●◐○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	apricot, lemon zest, nectarine, lime, pineapple
PAIRINGS:	Thanksgiving appetizers, oysters, spring rolls, creamy cheeses
VARIETALS:	50% Grüner Veltliner, 50% Viognier
GROWERS:	Ed & Phyllis Oxley Dan Nitz
NOTES:	The newest addition to our Cuvée Collection, a lineup of approachable sparkling wines for any occasion. Bright fruit and refreshing acidity make it food friendly and great for your Thanksgiving table.

2025 BR WMS Dry Vignoles

Retail Price: $19.99 | Cases Produced: 175



TANNIN:	○○○○○
BODY:	●●◐○○
SWEETNESS:	○○○○○
ACIDITY:	●●●●○
RESIDUAL SUGAR:	0.2%
AROMAS & FLAVORS:	candied pineapple, mango, honey, green apple
PAIRINGS:	corn chowder, lobster rolls, grilled fish, lemon risotto, crème brûlée
VARIETAL:	Vignoles
GROWERS/ VINEYARD:	Ed & Phyllis Oxley, Farm #4 Matt & Emily Deitrich, Sandland Farms
NOTES:	Even when fermented completely dry, Vignoles retains vibrant, fruity aromas and flavors. Lush, but not sweet, it offers an unexpected and inviting experience on the palate.

Threshold

Retail Price: $21.99 | Cases Produced: 630



TANNIN:	○○○○○
BODY:	●●○○○
SWEETNESS:	○○○○○
ACIDITY:	●●●○○
RESIDUAL SUGAR:	0.4%
AROMAS & FLAVORS:	floral, lychee, white peach, mango, pear
PAIRINGS:	pad thai, apricot chicken, roasted turkey, apple-and-brie crostini
VARIETALS:	54% Seyval Blanc, 46% Traminette
APPELLATION:	Lake Michigan Shore
NOTES:	With broad appeal across different palates, this is a great introduction to dry wines for sweeter wine drinkers, especially when paired with food.

Opalescence

Retail Price: $21.99 | Cases Produced: 182



TANNIN:	○○○○○
BODY:	●●○○○
SWEETNESS:	○○○○○
ACIDITY:	●●○○○
RESIDUAL SUGAR:	0.3%
AROMAS & FLAVORS:	lemon zest, grannysmith apple, apricot, white grapefruit
PAIRINGS:	pork tenderloin, butternut squash, brussel sprouts, soft cheeses
VARIETALS:	40% Pinot Blanc, 40% Grüner Veltliner, 20% Traminette
APPELLATIONS:	Lake Michigan Shore & Old Mission Peninsula
NOTES:	A hands-down favorite at the Wine & Harvest Festival VIP Kickoff event, this wine won over club members with its vibrant fruit flavors and subtle acidity. Sure to be a standout of the season!



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2025 BR Chadonnay

Retail Price: $21.99 | Cases Produced: 277



TANNIN:	○○○○○
BODY:	●●●○○
SWEETNESS:	○○○○○
ACIDITY:	●●●○○
RESIDUAL SUGAR:	0.3%
AROMAS & FLAVORS:	butter, white peach, lemon, apple, brioche
PAIRINGS:	cedar planked salmon, toasted nuts, chicken pot pie, green bean casserole, cheesy potatoes
VARIETAL:	Chardonnay
GROWERS/ VINEYARDS:	Dan Nitz, Magnificent Mile The Hunt Family, Hunts Hillside
NOTES:	Aged in 100% new oak barrels, this wine has the classic butter and toast notes that Chardonnay lovers know and love.

Cuvée Collection: Sparkling Red Blend

Retail Price: $21.99 | Cases Produced: 200



TANNIN:	○○○○○
BODY:	●●◐○○
SWEETNESS:	◐○○○○
ACIDITY:	●●◐○○
RESIDUAL SUGAR:	1.5%
AROMAS & FLAVORS:	blueberry, blackberry, black licorice, boysenberry, plum
PAIRINGS:	goat cheese, bbq pulled pork, candied bacon, chocolate mousse
VARIETALS:	Chambourcin
APPELLATION:	Lake Michigan Shore
NOTES:	Another new one to join our sparkling Cuvée Collection! This bubbly dry red pairs bold berry flavors with lively bubbles for an unexpected twist that makes any occasion worth celebrating.

2022 BR Meritage

Retail Price: $39.99 | Cases Produced: 449



TANNIN:	●●●○○
BODY:	●●●○○
SWEETNESS:	○○○○○
ACIDITY:	●●○○○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	cherry, plum, black pepper, raspberry, allspice, blueberry
PAIRINGS:	pepper crusted steak, bolognese, gouda, shepherd's pie, berry tart
VARIETAL:	45% Cabernet Sauvignon, 34% Merlot, 21% Cabernet Franc
APPELLATION:	Lake Michigan Shore
NOTES:	Meritage is more than just a name. It's a recognized designation for blends made from traditional Bordeaux grape varieties. A red Meritage must contain at least two approved varieties, with no single variety making up more than 90% of the blend.

2023 BR WMS Unico

Retail Price: $26.99 | Cases Produced: 298



TANNIN:	●○○○○
BODY:	●●○○○
SWEETNESS:	○○○○○
ACIDITY:	●●●○○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	strawberry, cedar, leather, red raspberry, cherry, tobacco
PAIRINGS:	teriyaki salmon, short ribs, mushroom risotto, brownies
VARIETAL:	Mourvèdre
GROWER/ VINEYARD:	Dan Nitz Lone Oak
NOTES:	Italian for "unique," Unico is our first-ever single-varietal Mourvèdre, giving this distinctive grape the chance to shine entirely on its own.

St. Julian Wine Club

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2023 BR Signature Series

Retail Price: $29.99 | Cases Produced: 173



TANNIN:	●●●○○
BODY:	●●◐○○
SWEETNESS:	○○○○○
ACIDITY:	●●◐○○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	cola, leather, blackberry, mocha, cherry, raspberry jam
PAIRINGS:	raspberry chicken, lamb chops, steak, beets, bacon burgers, parmesan
VARIETALS:	33% Cabernet Sauvignon, 17% Syrah, 17% Mourvèdre, 17% Merlot, 16% Cabernet Franc
NOTES:	A big, bold red with a story behind every bottle. Every member of our cellar team had a hand in crafting this wine, with their signatures proudly featured on the back label.

2023 BR WMS Single Vineyard Cabernet Franc

Retail Price: $27.99 | Cases Produced: 331



TANNIN:	●●●●○
BODY:	●●●●○
SWEETNESS:	○○○○○
ACIDITY:	●●○○○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	cherry cola, anise, blackberry, cedar, cranberry, black currant
PAIRINGS:	filet mignon, portabella mushrooms, spaghetti and meatballs, berry cobbler
VARIETAL:	Cabernet Franc
GROWERS/ VINEYARD:	Ed & Phyllis Oxley Oxley Estate
NOTES:	One of the boldest, jammiest, and most intense Cabernet Francs we've crafted, with a rich, full-bodied character reminiscent of Cabernet Sauvignon.

2023 BR FS Double Barrel Syrah

Retail Price: $27.99 | Cases Produced: 43



TANNIN:	●●◐○○
BODY:	●●●○○
SWEETNESS:	○○○○○
ACIDITY:	●●○○○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	black raspberry, baking spice, cola, pink peppercorn, smoke
PAIRINGS:	grilled sausage, blue cheese, chocolate-covered cherries
VARIETAL:	Syrah
GROWERS/ VINEYARD:	John & Sarah Braganini Mountain Road Estate
NOTES:	Estate grown, with two barrels hand-selected for their bright fruit and spicy oak influence. Together, they create a beautifully balanced, showstopping wine.

2023 BR WMS Petite Pearl Aged in Bourbon Barrels

Retail Price: $25.99 | Cases Produced: 33



TANNIN:	●●○○○
BODY:	●●●○○
SWEETNESS:	○○○○○
ACIDITY:	●●●○○
RESIDUAL SUGAR:	0%
AROMAS & FLAVORS:	black cherry, coconut, chocolate, cherry cordial
PAIRINGS:	pork loin, aged cheddar, beef stew, roasted eggplant, s'mores
VARIETAL:	Petite Pearl
GROWERS/ VINEYARD:	Ron Nitz GDN Estate
NOTES:	A bold twist on Petite Pearl, this red wine was aged in St. Julian bourbon barrels, adding layers of complexity, character, and a 14.5% ABV.

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2023 BR Late Harvest Vidal Blanc

Retail Price: $19.99 | Cases Produced: 346



TANNIN:	○○○○○
BODY:	●●○○○
SWEETNESS:	●●●●○
ACIDITY:	●●●●○
RESIDUAL SUGAR:	9.8%
AROMAS & FLAVORS:	honeycomb, candied pineapple, dried apricot, petrol, sultana
PAIRINGS:	salty cheese, baklava, pork chops and applesauce, pumpkin pie
VARIETAL:	Vidal Blanc
GROWERS/ VINEYARD:	Dan Nitz Burgoyne Vineyard
NOTES:	Originally used in French Cognac production, this grape now shines in the Lake Michigan Shore appellation, producing rich, honeyed, beautifully balanced late harvest wines.

Screwed

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



TANNIN:	○○○○○
BODY:	●●●○○
SWEETNESS:	●●●○○
ACIDITY:	●●●○○
RESIDUAL SUGAR:	6.8%
AROMAS & FLAVORS:	rose petal, pineapple, papaya, candied peach, macadamia
PAIRINGS:	spicy curry, nachos, turkey, pineapple upside down cake
VARIETAL:	Traminette
APPELLATION:	Lake Michigan Shore
NOTES:	The name "Screwed" is a nod to how it's made: Traminette grapes are pressed using a traditional screw press instead of a modern pneumatic press.

Reverie

Retail Price: $19.99 | Cases Produced: 400



TANNIN:	○○○○○
BODY:	●●◐○○
SWEETNESS:	●●◐○○
ACIDITY:	●●●●○
RESIDUAL SUGAR:	6.7%
AROMAS & FLAVORS:	strawberry, grapefruit, rhubarb, blood orange, pineapple, blossom
PAIRINGS:	french fries, buffalo chicken dip, Hawaiian pizza, cheesecake
VARIETAL:	73% Frontenac Gris, 21% Frontenac Blanc, 6% Frontenac
APPELLATION:	Lake Michigan Shore
NOTES:	Three color mutations of the same grape come together in this vibrant rosé. Naturally high in acidity and sugar, the grapes create a crisp, flavorful sweet wine with refreshing balance.

Guilty Conscience

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



TANNIN:	○○○○○
BODY:	●○○○○
SWEETNESS:	●●●◐○
ACIDITY:	●●○○○
RESIDUAL SUGAR:	7.1%
AROMAS & FLAVORS:	blueberry jam, blackberry, black cherry, black currant, raspberry
PAIRINGS:	duck with blueberry sauce, pizza, roasted vegetables, chili
VARIETAL:	Chancellor, Chambourcin, Foch
GROWERS/ VINEYARD:	Ed & Phyllis Oxley Oxley Estate
NOTES:	Indulgent yet balanced, this sweet red offers rich fruit character, velvety sweetness, and a smooth, lingering finish.