

# ST JULIAN

WINE CLUB

# TASTING NOTES

FEBRUARY 2024

## 2022 BR Pinot Noir

Retail Price: \$29.99 | Cases Produced: 594



TANNIN: ● ● ● ● ○

BODY: ● ● ● ● ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ○ ○ ○

AROMAS & FLAVORS: cherry, black pepper, cranberry, hazelnut, black raspberry, nutmeg

PAIRINGS: stuffed mushroom caps, lamb kabobs, vegetable lasagna, roasted chicken, salmon

VARIETAL: Pinot Noir

GROWERS: John & Sarah Braganini Mountain Road Estate

RESIDUAL SUGAR: 0%

NOTES: Bright fruit is met with savory, earthy notes creating a big, yet super balanced red wine.

## Synchronicity - Dry

Retail Price: \$21.99 | Cases Produced: 922



TANNIN: ○ ○ ○ ○ ○

BODY: ● ○ ○ ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ● ● ○

AROMAS & FLAVORS: lychee, pineapple, mango, lime, blossom, mineral

PAIRINGS: sweet & sour chicken, oysters, pico de gallo, potato & leek soup

VARIETALS: 55% Gewürztraminer 45% Albariño

GROWERS: Matt & Emily Deitrich

RESIDUAL SUGAR: 0.3%

NOTES: The grapes were harvested individually and then co-pressed and co-fermented together. The result is a refined wine that is sure to please.

## 2021 BR Chambourcin

Retail Price: \$21.99 | Cases Produced: 800



TANNIN: ● ○ ○ ○ ○

BODY: ● ● ○ ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ● ○ ○

AROMAS & FLAVORS: raspberry, cherry, plum, hint of cocoa

PAIRINGS: turkey, ham, goat cheese, truffles, chicken & mushroom rice, pizza

VARIETAL: Chambourcin

GROWERS: Dan Nitz, Hunt Family, Ed & Phyllis Oxley

RESIDUAL SUGAR: 0%

NOTES: This wine is extremely fresh and easy drinking. It could be served at room temperature or slightly chilled.

## Brushstroke Chardonnay

Retail Price: \$21.99 | Cases Produced: 128



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ● ○ ○

SWEETNESS: ○ ○ ○ ○ ○

ACIDITY: ● ● ● ○ ○

AROMAS & FLAVORS: pear, blossom, Fuji apple, cedar, butterscotch

PAIRINGS: caramelized onion tart, apple & brie flatbread, crab, grilled cheese

VARIETAL: Chardonnay

APPELLATION: Lake Michigan Shore

RESIDUAL SUGAR: 0%

NOTES: The Chardonnay grape is like a blank canvas that is greatly influenced by the winemaker's hands. Aged predominantly in French oak and blended with a touch of Chardonnay aged in stainless steel, this has become a team favorite!

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## 2021 BR WMS GSM Cap Drain #2

Retail Price: \$27.99 | Cases Produced: 150



TANNIN: ●●●○○

BODY: ●●●○○

SWEETNESS: ○○○○○

ACIDITY: ●●●●○

AROMAS & FLAVORS: blueberry, black cherry, plum, cedar, cocoa, vanilla

PAIRINGS: foods with Mediterranean spices, BBQ, Mexican mole, chocolate

VARIETAL: Grenache, Syrah, Mourvèdre, Merlot

GROWERS: Dan Nitz, John & Sarah Braganini, Wally & Katie Maurer

RESIDUAL SUGAR: 0%

NOTES: This red blend is known as a GSM blend, which is classic to the Rhône region of France. These varieties grow excellent here in the Lake Michigan Shore.

## 2022 BR Albariño

Retail Price: \$21.99 | Cases Produced: 300



TANNIN: ○○○○○

BODY: ●○○○○

SWEETNESS: ○○○○○

ACIDITY: ●●●●○

AROMAS & FLAVORS: gooseberry, white pepper, apple, pear, mineral, slate

PAIRINGS: fish, shrimp, feta cheese, caprese salad, pesto pasta

VARIETAL: Albariño

GROWER & VINEYARD: Dan Nitz Magnificent Mile

RESIDUAL SUGAR: 0.7%

NOTES: Albariño is a Spanish varietal that has found a home in SW Michigan. This crisp white is fruity with a smooth finish.

## 2020 BR WMS Merlot/Cabernet Franc

Retail Price: \$26.99 | Cases Produced: 250



TANNIN: ●●●●○

BODY: ●●●○○

SWEETNESS: ○○○○○

ACIDITY: ●●●○○

AROMAS & FLAVORS: blueberry, cassis, raspberry, vanilla, truffle, black pepper

PAIRINGS: duck, steak, meatballs in tomato sauce, lamb gyros, venison

VARIETAL: Merlot & Cabernet Franc

GROWERS & VINEYARDS: Dan Nitz, Tierra Alto Henry Fischer, Terrace Hill

RESIDUAL SUGAR: 0%

NOTES: A classic Bordeaux style wine with a blend of earthy and fruity characteristics.

## 2022 BR WMS HS Chardonnay

Retail Price: \$19.99 | Cases Produced: 475



TANNIN: ○○○○○

BODY: ●●○○○

SWEETNESS: ●●●●○

ACIDITY: ●●○○○

AROMAS & FLAVORS: baked apple, pear, baking spice, golden raisin

PAIRINGS: lobster roll, tortilla soup, nachos, shrimp cocktail, cheesecake

VARIETAL: Chardonnay

GROWERS & VINEYARDS: Dan Nitz, Lushka Vineyard Hunt Family, Hunts Hillside

RESIDUAL SUGAR: 6%

NOTES: "Harvest Select" refers to grapes that were left on the vine longer to harvest. This builds the sugar levels creating a sweeter style Chardonnay.

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## Lucky

Retail Price: \$15.99 | Cases Produced: 500



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ○ ○ ○

SWEETNESS: ● ● ● ○ ○

ACIDITY: ● ● ● ○ ○

AROMAS & FLAVORS: peach, green apple, pear

PAIRINGS: seafood chowder, potato & leek soup, white chicken chili

VARIETAL: Vidal Blanc & Seyval Blanc

APPELLATION: Lake Michigan Shore

RESIDUAL SUGAR: 4.6%

NOTES: A fun new white wine for spring! A touch of green is added for a festive addition to your St. Patty's Day & spring celebrations!

## Synchronicity - Sweet

Retail Price: \$19.99 | Cases Produced: 1,200



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ○ ○ ○

SWEETNESS: ● ● ● ○ ○

ACIDITY: ● ● ○ ○ ○

AROMAS & FLAVORS: candied peach, lychee, pineapple, apricot jam, apple blossom

PAIRINGS: glazed ham, Thai chicken lettuce wraps, spicy tacos, fondue

VARIETALS: 55% Riesling  
45% Traminette

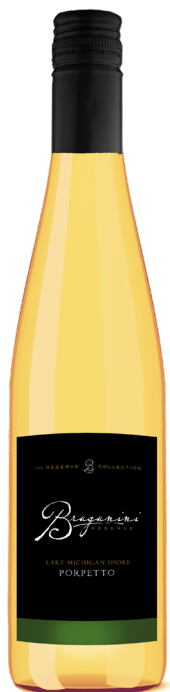
APPELLATION: Lake Michigan Shore

RESIDUAL SUGAR: 5%

NOTES: Read all about this super balanced, co-fermented wine in your Wine Club newsletter!

## 2022 BR Porpetto

Retail Price: \$24.99 | Cases Produced: 226



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ● ● ○

SWEETNESS: ● ● ● ● ○

ACIDITY: ● ● ● ● ○

AROMAS & FLAVORS: honey, candied peach, apricot, golden raisin, white blossom

PAIRINGS: cheesecake, salty cheese, soft pretzel with spicy mustard

VARIETAL: Iced Traminette

GROWER & VINEYARD: Dan Nitz Burgoyne

RESIDUAL SUGAR: 10.9%

NOTES: Crafted from frozen Traminette grapes, this is the next best thing to traditional Ice wine, excellent value and quality.

## White Port

Retail Price: \$15.99 | Cases Produced: 400



TANNIN: ○ ○ ○ ○ ○

BODY: ● ● ● ● ○

SWEETNESS: ● ● ● ● ●

ACIDITY: ● ● ● ● ○

AROMAS & FLAVORS: butterscotch, toffee, blossom, orange marmalade, caramelized pineapple

PAIRINGS: lemon bars, crème brûlée, fresh fruit, salted nuts, biscotti

VARIETAL: Traminette

APPELLATION: Lake Michigan Shore

RESIDUAL SUGAR: 16%

NOTES: Back by popular demand, we first made this infused traditional port in the 1950s. This port was aged in large barrels called Pungeons, like they use in Portugal.

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## 2020 BR WMS Valvin Fume

Retail Price: \$21.99 | Cases Produced: 75



- TANNIN: ○ ○ ○ ○ ○
- BODY: ● ● ◐ ○ ○
- SWEETNESS: ○ ○ ○ ○ ○
- ACIDITY: ● ● ● ○ ○
- AROMAS & FLAVORS: blossom, Fuji apple, vanilla, peach, pineapple, butterscotch, pear, mango
- PAIRINGS: Malibu chicken, curry, roasted shrimp, Thai food, brie
- VARIETAL: Valvin Muscat
- GROWERS: Ed & Phyllis Oxley, Oxley Estate  
Dr. Henry Fischer, Terrace Hill
- RESIDUAL SUGAR: 0.2%
- NOTES: This is a new wine for us, Valvin aged in oak has complex peach, mango, spicy, and floral notes. An amazing wine to introduce your friends to!