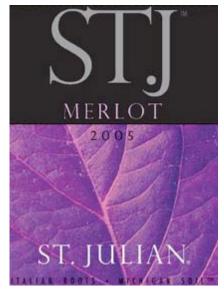


## WINE RECOMMENDATION



St. Julian Wine Co.

2005 ST. J Merlot (Lake Michigan Shore)

St. Julian Winery uses St. J as a brand tier, and purchases grapes for it from about 100 growers in southwest Michigan, within a 45-mile radius of the town of Paw Paw, where the winery is located, and within the Lake Michigan Shore AVA.

Merlot is one of the more adaptive-to-place reds and exhibits a lot of regional characteristics. When it's produced with restrained oak as this version was, Lake Michigan Shore AVA fruit shines as cherry, red berries and red plums with just a hint of vanilla from the French oak in a blend with some American oak. Medium body and weight are sensed by the

wine's brick-red color. Flavors mirror aromas with added spice cabinet nuances.

Vintage 2005 gave Michigan producers a long and warm growing season, ensuring ripeness of red varieties such as Merlot. Thus, there's no sense of green bean or bell pepper characters in this offering with a high quality to price ratio. It's a good match with foods such as pasta with a spicy tomato sauce, pork, veal, roast chicken or pizza with gourmet toppings.

Reviewed October 24, 2007 by Eleanor & Ray Heald.

## THE WINE

Winery: St. Julian Wine Co.

Vintage: 2005 Wine: ST. J Merlot

Appellation: Lake Michigan Shore

Grape: Merlot Price: \$10.00

## THE REVIEWER



## Eleanor & Ray Heald

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines

styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.