

**WINE RECOMMENDATION**

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**St. Julian Wine Co.****2006 ST. J Riesling  
(Lake Michigan Shore)**

Riesling and Michigan have become synonymous. Yet, with Riesling, whether it originates from one of the state's northern AVAs (Leelanau Peninsula or Old Mission Peninsula) or Lake Michigan Shore makes a difference. St. Julian's 2006 Braganini Reserve Riesling showcases the difference dramatically. White peach is the dominant ripe fruit rather than apple, although that fruit makes a delicate appearance in both aroma and flavor.

Refined and deserving of a reserve designation, the Braganini Riesling has an added touch of varietal minerality and the right note of citrus to match its dry style with balanced acidity. Nine months aging on the lees in neutral oak barrels gave the wine added creaminess that is enlivened in the finish with a splash of lime accents.

St. Julian Winery owner Dave Braganini has rightly put his family name on this limited production wine that also showcases two Lake Michigan Shore AVA growers, Herman Farms and Paradigm Farms, that are the fruit sources. Lovely on its own or versatile with seafood or fish with a light cream sauce, this wine can be described in one word -- delicious.

Reviewed December 18, 2007 by [Eleanor & Ray Heald](#).

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**THE WINE**

**Winery:** [St. Julian Wine Co.](#)  
**Vintage:** 2006  
**Wine:** ST. J Riesling  
**Appellation:** [Lake Michigan Shore](#)  
**Grape:** Riesling  
**Price:** \$15.00

**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.