

## May '26 WINE FAM

### Michigan Wine Month • Thank you for 10 Years • Honig Dinner May 7

May is a special month for us at Bridge Street Social. It's a moment to celebrate the vineyards, growers, and winemakers shaping Michigan's wine identity — and this year, it also marks **our 10th anniversary**. Thank you for being part of this community, for your curiosity, and for the energy you bring to every tasting, dinner, and conversation. This club exists because of you.

And if you have yet to buy tickets, please join us at the [Honig Wine Dinner on May 7](#), a night that connects our past, present, and future in a way only wine can. Michael Honig will be joining us that evening, just as he did 10 years ago in May at our first ever wine dinner.

And as we celebrate Michigan Wine Month, we return to the bottle that sparked the idea for this club almost exactly one year ago: the **2020 BOS Riesling**. That wine reminded us how expressive, pure, and full of possibility Michigan can be — and it became the seed for what is now this Wine Fam. I sat at the bar with David Bos after our wine dinner, he went to his car and grab this wine. It showed to us that Michigan can create world class wine. I hope you agree.

This month's lineup showcases the range and character of Michigan wine: a crystalline Riesling, a precise unoaked Chardonnay touched by a whisper of botrytis, a vibrant Old Mission Peninsula red blend built on Dornfelder and Blaufränkisch, and a classically structured Bordeaux-style red from one of the state's most meticulous producers.

**Cheers to Michigan Wine Month — and cheers to you.**

**Mike Luther**

owner/executive chef

## **2020 BOS Riesling**

**BOS Wines — Old Mission Peninsula**

**Cépage: 100% Riesling**

There's a clarity to BOS Wines that feels unmistakably Michigan — wines shaped by organic farming, thoughtful winemaking, and a deep respect for the land. The 2020 Riesling is the bottle that sparked the idea for this club, the wine that reminded us how expressive and soulful Michigan whites can be when handled with intention.

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### **In the Glass**

Lime blossom, green apple, white peach, wet slate, jasmine, citrus oil.

### **On the Palate**

Light to medium-bodied with electric acidity. Orchard-fruit purity meets a firm mineral backbone — a hallmark of Old Mission's long, cool growing season.

### **The Finish**

Long, linear, refreshing. Lime zest, crushed stone, and a whisper of salinity.

### **Why We Love It**

This is the wine that sparked the Wine Fam — honest, expressive, and unmistakably Michigan.

### **Pairing at the Table**

Thai coconut curry. Lake trout with lemon and herbs. Spring vegetables. Soft cheeses.

### **Enjoy**

Drink now for vibrancy or hold 3-5 years as the mineral notes deepen.

## 2023 Marland “Non Affecté” Chardonnay

Marland • Lake Michigan Shore

Cépage: 100% Chardonnay

Marland’s unoaked Chardonnay is a study in restraint — pure fruit, clean lines, and a whisper of botrytis that adds aromatic lift and textural intrigue. It’s Michigan Chardonnay at its most honest: vibrant, refreshing, and built for the table.

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### A Note on the Botrytis

A small amount of botrytis brings **honeyed aromatics, gentle roundness, and a soft golden richness** without adding sweetness. It deepens the wine’s texture while keeping the profile crisp and mineral.

### In the Glass

Pear, green apple, lemon peel, white flowers, and a faint honeyed spice.

### On the Palate

Crisp, clean, citrus-driven acidity with subtle texture and a mineral-focused frame. A whisper of dried apricot from the botrytis adds quiet depth.

### The Finish

Bright and refreshing. Citrus, apple skin, and cool-climate minerality linger with precision.

### Why We Love It

A vibrant, table-ready Michigan Chardonnay with purity, lift, and just enough intrigue.

### Pairing at the Table

Spring salads. Grilled chicken. Whitefish with herbs. Goat cheese.

### Enjoy

Drink now for maximum freshness.

## 2024 Modales “El Suelo”

Modales Wines — Old Mission Peninsula

Cépage: 84% Dornfelder • 16% Blaufränkisch

“El Suelo” (“the soil”) shows a completely different side of Michigan red wine — one built on **energy, lift, and drinkability**. Though Modales is based in Fennville, this bottling comes from Old Mission Peninsula, where long hang times and glacial soils shape reds with freshness, aromatic detail, and a cool-climate edge.

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### In the Glass

Juicy black raspberry, black cherry, and plum from the Dornfelder, lifted by Blaufränkisch’s red-currant brightness and cracked-pepper spice. Violet, bramble, and cool earth reflect Old Mission’s slow, steady ripening.

### On the Palate

Medium-bodied, vibrant, and energetic. Dornfelder brings plush dark-fruit richness and a smooth, velvety texture; Blaufränkisch adds tension, acidity, and a fine mineral edge. Soft tannins and lively acidity make this a wine that drinks beautifully with a slight chill.

### The Finish

Bright, lifted, and quietly persistent. Blackberry, pomegranate, peppercorn, and crushed stone taper into a clean, refreshing close — more alpine freshness than Bordeaux structure.

### Why We Love It

A charming, expressive, chillable Michigan red — versatile, energetic, and built for the table.

### Pairing at the Table

Charcuterie. Pork schnitzel. Grilled mushrooms. Sausage with mustard.

### Enjoy

Drink now for maximum vibrancy, or hold 1-3 years.

## 2022 Wyncroft Shou Rouge

Wyncroft • Lake Michigan Shore

Cépage: 38% Cabernet Sauvignon • 32% Cabernet Franc • 30% Merlot

Wyncroft remains one of Michigan's most meticulous and quietly influential estates — a producer committed to classical structure, low yields, and wines that age with grace. Shou Rouge is their Bordeaux-inspired red, crafted with precision, patience, and a deep respect for Old World technique translated through Michigan terroir.

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### In the Glass

Black cherry, cassis, and dark plum layered with cedar, dried herbs, graphite, and a subtle floral lift. A faint mineral edge hints at the glacial soils of the Lake Michigan Shore.

### On the Palate

Medium-plus-bodied with refined, well-integrated tannins. Cabernet Sauvignon brings structure and length; Cabernet Franc adds aromatic lift and herbaceous nuance; Merlot softens the mid-palate and contributes plush texture. The wine shows dark-fruit concentration balanced by savory complexity.

### The Finish

Long, structured, and mineral-driven. Cocoa, bay leaf, crushed stone, and a lingering echo of blackcurrant taper into a clean, focused close.

### Why We Love It

A benchmark for Michigan Bordeaux-style reds — serious, age-worthy, and deeply expressive.

### Pairing at the Table

Lamb chops. Braised beef. Mushroom ragu. Firm cheeses.

### Enjoy

Drink now with a short decant, or hold 4-7 years as the savory notes deepen and the structure softens.