

July '26 WINE FAM

Summer Selections • Fresh Perspectives • Four Wines, Four Stories

July brings a different kind of energy to Bridge Street Social — long evenings, vibrant flavors, and wines that feel alive in the glass. This month's Wine Fam lineup leans into that spirit: expressive macerated white wine, a soulful Rioja field blend, a benchmark Australian Shiraz, and a feather-light California red built for warm nights and easy drinking.

Where May celebrated Michigan's identity, July celebrates contrast — wines from places that approach farming, fermentation, and flavor with intention, curiosity, and a willingness to break from expectation. These bottles remind us that great wine isn't defined by weight or power, but by character, honesty, and the feeling it leaves behind.

Thank you, as always, for being part of this community. Your enthusiasm, your questions, and your willingness to explore keep this club vibrant. As the May packet said so beautifully, *"This club exists because of you."*

Cheers to summer — and cheers to you.

Mike Luther

owner/executive chef

2022 Das Juice Maceration

Das Juice — Australia

Cépage: 40% of Muscat (Zerella) and Arneis (Peter's Creek), 10% Sauvignon Blanc (Top Range) and Chardonnay (Magpie Springs)

Das Juice is one of Australia's most thoughtful natural-leaning producers — wines made with restraint, clarity, and a sense of fun. Their Maceration bottling is a gentle, approachable take on skin-contact white wine: aromatic, textural, and refreshingly drinkable.

In the Glass

Mandarin Peel, Apricot Skin, Chamomile, Orange Blossom, and a subtle herbal lift.

On the Palate

Light, bright, and lightly grippy. Citrus-driven acidity meets soft phenolic texture, giving the wine both freshness and shape. Notes of stone fruit, tea leaf, and gentle spice weave through the mid-palate.

The Finish

Clean, lightly tannic, and quietly persistent. Orange zest, dried flowers, and a touch of salinity.

Why We Love It

A joyful, summer-ready macerated white — expressive without being funky, textured without being heavy.

Pairing at the Table

Summer salads. Grilled shrimp. Falafel. Soft cheeses. Anything with herbs.

Enjoy

Drink now for maximum vibrancy.

2022 Artuke “Pies Rotos”

Arturo Y Kike de Miguel Blanco — Rioja, Spain

Cépage: 90% Tempranillo and 10% Graciano

Artuke is part of Rioja’s new wave — growers focused on site expression, gentle extraction, and wines that feel lifted rather than oak-driven. “Pies Rotos” (“broken feet”) comes from a single vineyard and shows Rioja through a more delicate, terroir-first lens.

In the Glass

Red cherry, Raspberry, Rose Petal, Wild Herbs, and a touch of dusty earth.

On the Palate

Medium-bodied, vibrant, and finely textured. Red-fruit purity meets subtle spice and a gentle mineral line. Tannins are soft and graceful, giving the wine a sense of flow.

The Finish

Elegant and persistent. Redcurrant, dried flowers, and a whisper of savory earth.

Why We Love It

A Rioja that prioritizes finesse over power — aromatic, soulful, and beautifully drinkable.

Pairing at the Table

Grilled chicken. Tapas. Tomato-based dishes. Manchego.

Enjoy

Drink now or hold 2-4 years.

2017 Kilikanoon “Covenant” Shiraz

Kilikanoon — Clare Valley, Australia

Cépage: 100% Shiraz

“Covenant” is one of Kilikanoon’s flagship bottlings — a benchmark Clare Valley Shiraz known for depth, polish, and balance. It’s powerful, but never heavy; structured, but always refined.

In the Glass

Blackberry, Plum, Baking Spice, Licorice, Cocoa, and a touch of Smoked Meat.

On the Palate

Full-bodied with plush dark-fruit concentration. Silky tannins frame flavors of black cherry, mocha, and warm spice. The wine’s natural acidity keeps everything lifted and focused.

The Finish

Long, structured, and dark-fruited. Cocoa, black pepper, and a mineral echo.

Why We Love It

A serious, ageworthy Shiraz that balances richness with precision — a modern Australian classic.

Pairing at the Table

Steak. Lamb. Barbecue. Anything charred or smoky.

Enjoy

Drink now with a short decant, or hold 5-10 years.

2024 Jolie-Laide “Glou d’État”

Jolie-Laide — Sonoma County, California

Cépage: 38% Valdiguié, 33% Mourvèdre, 17% Grenache, 12% Other (Cab Franc, Syrah, Carignan, Petite Verdot)

“Glou d’État” is Jolie-Laide’s playful, feather-light red — a wine built for chilling, sharing, and summertime drinking. It’s juicy, aromatic, and wonderfully uncomplicated in the best possible way.

In the Glass

Mulberry, Raspberry, Red Plum, Strawberry, Cranberry, Violet, and a hint of Savory Tomato and White Pepper, too.

On the Palate

Light-bodied, crunchy, and energetic. Bright red fruit meets lively acidity and ultra-soft tannins. A wine that practically begs for a slight chill.

The Finish

Fresh, lifted, and mouthwatering. Red berries, peppercorn, and a clean mineral snap.

Why We Love It

A chillable, joyful summer red — effortless, expressive, and perfect for warm evenings.

Pairing at the Table

Charcuterie. Burgers. Grilled vegetables. Picnic fare.

Enjoy

Drink now for peak freshness.