



An Agricultural Destination

BLACK STAR FARMS



Leelanau Sparkling Wine

This sparkler is a blend of Chardonnay, Pinot Noir, and Pinot Blanc from grapes grown on the Leelanau Peninsula. Made in a brut style it is excellent as an aperitif but versatile enough to be paired with a multitude of foods.

Flavor & Aroma

This sparkling wine is delicate, fresh, and elegant with floral aromas and crisp fruitiness. The fresh bread nose is typical of wine produced in the methode champenoise.

Aging Potential

Drink within the next five to ten years.

Thoughts for Food

Sparkling wine is sensational with smoky or salty appetizers like cheese straws, roasted pecans or smoked salmon. An excellent accompaniment for brunch, it goes well with any egg dish. This sparkler is also wonderful with oysters and other shellfish. Many pair sparkling wine with Chinese and Thai dishes. It is the classic dessert wine.

Medals:

Gold: 2012 Michigan Wine & Spirits Competition

Silver: 2013 Great Lakes Wine Competition

Best of Class: 2010 Michigan Wine & Spirits Competition

Silver: 2010 Great Lakes Great Wine

Silver: 2010 Jefferson Cup

Bottling: 500 cases

Blend: 68% Chardonnay, 24%

Pinot Noir, 8% Pinot Blanc

Harvest: N/A

Bottled: 2/24/09

Alcohol: 12%

Residual Sugar: .4%