



2010 Black Star Farms Brut Cuvée

Tasting Notes: This small production wine is made from grapes grown entirely on the Leelanau Peninsula. Yeasty and toasty with aromas of fresh baked bread and subtle flavors of apple and pear, this sparkling wine has the classic characteristics of a true Champagne produced in that region of France.

Appellation: Leelanau Peninsula

Vineyard Sources: Isidor and Capella Vineyards

Varietals: 60% Pinot Noir and 40% Chardonnay

Harvest Date: September 14, 2010

Winemaking: 54 months en Tirage (“on the yeast”); no oak

Residual Sugar: Zero Dosage – Brut Nature; < .03%

Alcohol: 11.5%

Cases Produced: 400

Wine Maker Comments: This sparkling wine is for people who like a wine with complex aromas and flavors, complexity that results from extended time on the yeast and in the bottle. Aging en Tirage allows a superb flavor known as “gout de champagne” to develop in the wine. Although this is an expensive process, it is the only means of achieving this flavor. Although not for everyone, lovers of true Champagne will find this wine quite satisfying.



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