



Tasting Notes: Aromas of violets and plums are followed by flavors of dark cherries and currants with complementary oak in the finish. There is a balance of vibrant fruit and spicy complexity that is a result of optimal time spent in the barrel. Structurally refined and elegant on the palate, this wine will pair wonderfully with a wide variety of culinary options.

Residual Sugar: 0%

Varietals: 100% Pinot Noir

Vineyard Source: 62% Leelanau Peninsula including the Leelanau Summit and Stanton vineyards. 38 % Old Mission Peninsula from the Montana Rusa vineyard.

Maturation: 18 months in French oak, roughly 85% old and 15% new

Aging Potential: 5-10 plus years

Malolactic Fermentation: 100%

Gold Medal – Michigan Wine Competition



BLACK STAR FARMS