



## 2013 Arcturos Merlot



**Blend:** 100% Merlot  
**Appellation:** Michigan  
**Vineyard Source:** 47%  
Leelanau Peninsula, 53%  
Old Mission Peninsula  
**Fermentation:** 100%  
malolactic  
**Maturation:** 15 months in  
French, American and  
Eastern European oak  
**Bottling Data:** 0%  
residual sugar, 12%  
alcohol

Black Star Farms is located on the same 45th Parallel that runs through some of the great wine regions of the world. Our unique “lake effect” climate allows us to produce classic varietal wines that truly express our dynamic wine region. Fruit is sourced from both the proprietor’s vineyards and from those of local grower partners on the Old Mission and Leelanau Peninsulas. This diversity allows us to obtain consistent quality across vintages.

### Winemaker Comments

In the cool climate of Northwest Michigan, Merlot is not as big of a wine that it can be in warmer regions, but instead emphasizes the more elegant aspects of this variety. Although it has taken a back seat to Pinot Noir lately, it has not lost its pedigree when planted on an appropriate site and allowed to blossom in the cellars.

### Tasting Notes

Deceptively dry, with blackberry and plum flavors complemented by hints of oak and dark cocoa. The velvety texture and mild tannins leave a soft but lasting impression on the palate

### Thoughts for Food

As a red wine, Merlot is generally very food friendly pairing well with lamb, beef, pork, and a variety of cheeses. Favorite food pairings include, Rosemary and Herb Crusted Lamb Chops, Tandoori Beef Skewers, and Cherry Glazed Pork Loin.

