



2013 Arcturos Pinot Noir



Blend: 100% Pinot Noir
Appellation: Michigan
Vineyard Source: 62%
Leelanau Peninsula, 38%
Old Mission Peninsula
Fermentation: 100%
malolactic
Maturation: 18 months in
French oak, 85% old, 15%
new
Bottling Data: 0%
residual sugar, 12.3%
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

Pinot Noir is the most prolific red wine grape we grow and bottle. We have been committed to making the northwest Michigan version of this variety since day one and we now have the largest Pinot Noir program in the state. Five different vineyard sites provide us with fruit, thus allowing us to be selective with what we produce. The Arcturos brand is the front line of our Pinot Noir bottlings.

Tasting Notes

This wine is elegant on the palate with aromas of violets and plums followed by fruit forward flavors of dark cherries and currants, complemented by a spicy complexity that is a result of optimal time in the barrel.

Thoughts for Food

Pinot Noir tends to be one of the most versatile red wines and is a wonderful addition to many meals such as mushroom based dishes, roasted meats, a variety of pastas, grilled salmon, pepper crusted tuna steaks, plus much more!

