



## 2010 Brut Cuvée

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

This bubbly is for people who enjoy wine with complex aromas and flavors. The complexity found in this wine is a result of extended time on the yeast and in the bottle. Aging “en tirage” allows a superb flavor known as “goût de champagne” to develop in the wine. Although this is a labor intensive and therefore expensive process, it is the only means of achieving this flavor.

### Tasting Notes

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.

### Thoughts for Food

Extremely versatile, pairing well with many appetizers including chilled seafood platters, baked brie, and mushroom pâté, brunch dishes like quiche, frittatas and savory crêpes, main dishes such as roasted chicken and cream or butter based pastas and not-too-sweet desserts such as classic lemon bars.

**Blend:** 60% Pinot Noir  
40% Chardonnay

**Appellation:** Leelanau Peninsula

**Vineyard Source:** Isidor and Capella Vineyards

**Harvest Date:**  
9/14/2010

**Winemaking:** 54 months en tirage

**Bottling Data:** < .03% residual sugar, 11.5% alcohol

**Cases Produced:** 400

