

Our Story

In 1998, founding partners Kerm Campbell and Donald Coe purchased Sport Valley Farm, a 120 acre equestrian facility, renowned for its palatial red estate house, stables, barns, and outlying paddocks. Upon purchase, the partners realized that the farm presented a unique opportunity to create a world class winery and agritourism destination, capturing the essence of the surrounding land and lakeshore. The property was named Black Star Farms after the stylized star in the marble foyer of the estate house. Plans were quickly developed to build a winery to process the 1998 vintage employing Lee Lutes as winemaker. Lee was the former winemaker at Peninsula Cellars on Old Mission peninsula and a Michigan native with winemaking experience in Italy. He knew the classic cool climate varieties could be successfully grown here and that they would produce world class wines.

20 years later, Kerm Campbell has taken sole proprietorship of the Suttons Bay farm while still maintaining the growers' partnerships in the winery. Through the years we have become a popular Northern Michigan Wine Country destination with a luxury inn, two wine processing facilities with adjoining tasting rooms, a distillery, farm-to-table café, boarding stables and hiking trails.

The "lake effect" climate enables the growing of classic vinifera grape varieties such as Chardonnay, Riesling, Cabernet Franc, and Pinot Noir. Our varietal wines are of high character, acidity, and balance. Fruit is sourced from both our own vineyards and local grower partners. This diversity allows us to obtain consistent quality across vintages. We take a thoughtful, hand crafted approach to our wines from processing the fruit to bottling and labeling the finished product.



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[Twitter.com/@bstar2009](https://twitter.com/@bstar2009)

[Instagram.com/blackstarfarms](https://www.instagram.com/blackstarfarms)

Our Wines

Wine varieties and styles include:

WHITE & ROSÉ

Brut Cuvee Sparkling Wine
Bedazzled Sparkling Wine
Delighted Sparkling Wine
Arcturos Pinot Gris
Arcturos Pinot Blanc
Arcturos Sauvignon Blanc
Arcturos Gruner Veltiner
Arcturos Grewurztraminer
Arcturos Pinot Noir Rosé
Arcturos Sur Lie Chardonnay
Arcturos Barrel Aged
Chardonnay
Arcturos Dry Riesling
Arcturos Semi-Dry Riesling
Arcturos Late Harvest
Riesling
Red House White
Red House Rosé

RED

Arcturos Pinot Noir
Black Star Farms
Pinot Noir
Tribute Pinot Noir
Vintners Pinot Noir
Arcturos
Cabernet Franc
Arcturos Merlot
Vintners Select
Leorie Vineyard
Merlot Cabernet Franc
Red House Red
Artisan Red

DESSERT

& FRUIT WINES

A Capella Ice Wine
Winter Harvest Riesling
Sirius Cherry Dessert Wine
Sirius Raspberry
Dessert Wine
Sirius Maple Dessert Wine
Sirius White Dessert Wine
Sirius Red Dessert Wine
Hard Apple Cider
Hard Apple Cherry Cider
Pear Wine
Cherry Wine

Winemaker

Lee Lutes was hired as winemaker in 1998 and was an integral part of the development and construction of the Winery at Black Star Farms. Currently he oversees the winemaking operations for our two processing facilities on the Leelanau and Old Mission Peninsulas. These facilities were developed separately and in 2007 expanded to specialize in separate red and white wine production. He is also the director of our distillation program that produces European style fruit brandies and dessert wines. Lee is a proud, self-taught winemaker with 26 years of experience making wine and time spent studying in various regions around the world. He served as an as-sistant winemaker at Abbazia di Valle Chiara in the Piedmont region of Northern Italy prior to moving back to his native Northern Michigan in 1993. Lee is a proud supporter of all things Michigan, and is most passionate about our Rieslings and Pinot Noirs.

*For more information about our wines
please visit our website at blackstarfarms.com.*

Tasting Rooms

Black Star Farms *Suttons Bay*

10844 E. Revold RD Suttons Bay, MI 49682

231•944•1270

Twelve miles north of Traverse City and just off scenic M-22, you will find our flagship tasting room located on the farm. It is housed in a unique post-and-beam building and features an elliptical main tasting bar, the Barrel Room (exclusive to wine club members and inn guests), and The Terrace, an outdoor covered patio with a tasting bar open seasonally.

Hours:

May - Mon-Sat 10-6, Sun 11-5

June through Oct - Mon-Thurs 10-6, Fri-Sat 10-8
(regular tasting ends at 6, wines by the glass and half glass available 6-8), Sun 11-5

Nov through Apr - 11-5 seven days a week



Black Star Farms *Old Mission*

360 McKinley RD East Traverse City, MI 49686

231•944•1300

A short drive along M-37, among the rolling hills and stunning views of Old Mission Peninsula sits Black Star Farms Old Mission. Once home to the locally renowned Underwood Farm Market, it now houses a beautifully renovated tasting room and state of the art winemaking facility. The tasting room boasts a cozy fireplace and a full round bar constructed from ten wine barrels.

Hours:

May through Oct - Mon-Sat 10-6, Sun 11-5

Nov through Apr - 11-5 seven days a week



Inn & Events

The Inn **231•944•1251**

Our distinctive Inn is located in the heart of Northern Michigan Wine Country, nestled beneath a hillside of vineyards with sweeping pastoral views. The Inn features luxurious guest rooms with an exceptional package of services and amenities. We are a proud member of Select Registry's "Distinguished Inns of North America." Every stay includes a full gourmet breakfast, nightly hospitality hour with complimentary wine and hors d'oeuvres, a bottle of Black Star Farms house wine, a VIP wine tasting in the exclusive Barrel Room at our on-site tasting room and use of our private sauna room and recreation trails.

For more information on rates and availability please call the innkeeper, or go to our website, [**blackstarfarms.com/inn**](http://blackstarfarms.com/inn).



Special Events

231•944•1258

The beautiful settings and accommodations offered by Black Star Farms will set your special day apart. There are many unique indoor and outdoor venues to choose from, making it easy to find the perfect location for your next special event. Our dedicated event staff will professionally guide you during the entire event planning process. In addition, with our own talented on site culinary team, you have access to many exceptional, locally-inspired catering options.

Weddings, anniversaries, birthdays, corporate retreats, charitable and cultural activities, seasonal and holiday parties, business meetings, and group Estate & Wine Tasting Tours are just some of the events that we welcome at Black Star Farms. Go to our website for more information and to fill out our event inquiry form.



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Culinary & Stables

Hearth & Vine Cafe

231•944•1297

Hearth & Vine Cafe at Black Star Farms features casual farmstead cuisine in a relaxed atmosphere located on our beautiful 160 acre Suttons Bay estate. The seasonal menu features wood-fired pizzas, fresh salads, soups, gourmet sandwiches, house made desserts and grab-and-go options. The extensive drink menu includes wine, cider and craft cocktails. View current hours and menus on our website.



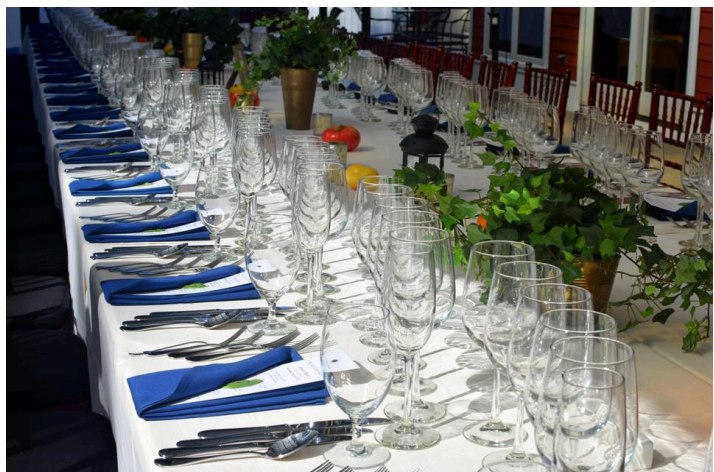
Check out the Cafe's special events through the summer and fall. Wednesdays are Seafood Paella Nights, enjoy the wonderful savory aromas while dinner is prepared right in front of you. It's more than a meal it's an experience! Thursdays are the Great Lakes Fish Boils. Legend has it that Scandinavians brought this custom to the early settlements around Lake Michigan. The fish boil is to the Great Lakes, what the clam bake is to New England!



Harvest Dinners

231•944•1258

Experience the extraordinary Harvest Dinners at our exclusive Inn, The centennial Pegasus Barn or atop our estate vineyard. The creative farmstead cuisine for these elevated monthly dinners is inspired by the best locally sourced ingredients, expertly paired with Black Star Farms wines. Seasonal vegetables, fruits and proteins are sourced from our area's finest farms including our own farm in Suttons Bay.



The Stables

231•944•1290

The Stables at Black Star Farms provides stalls for 13 horses with turnout paddocks and pastures. The facility is designed for training with a 12,000 square foot indoor arena, regulation outdoor arena and an extensive on property trail system. A clubhouse viewing lounge is available for boarders. Inn guests are invited to stable their horses and use our equestrian facilities during their stay if space is available.

