



2019 Arcturos Pinot Gris



Blend: 100% Pinot Gris

Appellation: Michigan

Vineyards: 61% Old Mission Peninsula, 39% Leelanau Peninsula

Harvest Dates: 10/4-10/14 2019

Bottling Data: .4% residual sugar, 12.5% alcohol

Cases Produced: 1304

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.

Vintage Overview

2019 was another classic “up and down” growing season. It started slowly with a later bud break, but spring and early summer brought warmer temperatures resulting in good development. Cooler weather settled in early September and slowed things down. We avoided much of the rain that is often a challenge during this time of year. Diligent vineyard work in early October was necessary to keep vines clean. A mid-October warm-up and plenty of sunshine pushed the ripeness to necessary levels while keeping fruit free of fungal pressures. Early released white wines are showing well and should age nicely. While the reds will need a little more time in barrel before being released.

Tasting Notes

Complex yet refreshing, with citrus, melon and delicate floral notes followed by subtle minerality and balanced acidity. We prefer the richer “Alsatian style” of Pinot Gris over the leaner Italian style of Pinot Grigio, hence this wine shows big fruit, a luscious mouth feel, but still maintains a dry finish.

Thoughts for Food

Pairs well with a variety of appetizers like antipasto, cheese plates and creamy dips. Also exceptional with pastas in a light cream sauce, poultry dishes and a myriad of fish and seafood.