



## 2019 Arcturos Sauvignon Blanc



**Blend:** 100% Sauvignon Blanc

**Appellation:** Michigan

**Vineyard Sources:**

Capella Vineyards

**Harvest:** 10/07 – 10/09/2019

**Bottling Data:** 0% residual sugar, 12.5% alcohol

**Cases Produced:** 351

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

The 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

Lemon and grapefruit awaken your senses and are followed by subtle notes of summer herbs. Bright citrus characteristics of lime along with clean minerality round out this refreshing wine.

### Thoughts for Food

A dynamic food wine that is great with tangy goat cheese appetizers and oysters along with delicate main dishes like herb roasted whitefish or chicken. Also, try it with vegetarian meals like asparagus quiche and white sauce, spinach lasagna.

