







Blend: 100% Riesling Appellation: Michigan Vineyard Source: 63% Leelanau Peninsula, 37% Old Mission Peninsula Harvest Date: 10/28-

10/29/2020

Bottling Data: 2.08% residual sugar, 10.8%

alcohol

Cases Produced: 672

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

2020 was considered a blessing for us in the industry for various reasons. First, it was an excellent growing season, a true silver lining during the "year of COVID." Secondly, it was a lighter crop, which helped ease the pressure on our production team. The year started with an earlier bud break, which led to a warmer spring and early summer. Cooler weather settled in early September, which would typically slow down development, but the ripening continued because of the smaller crop. We thankfully avoided much of the rain that is often a challenge during this time of year. 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 bright and balanced. Red wines will be limited in volume but of good quality and worth cellaring.

Tasting Notes

Wonderfully ripe flavors of white peach and pear are backed by crisp acidity and complemented by a hint of sweetness. Chemistry is just about perfect for this wine. The harmonizing result will please both the diner seeking the "right" food wine and the casual, sipping consumer!

Thoughts for Food

Spicy Thai or Indian cuisine, French and German classic dishes (where there is lots of cream or butter), or the umamidriven realms of charcuterie and aged cheeses.

