



## 2020 Arcturos Sauvignon Blanc



**Blend:** 100% Sauvignon Blanc

**Appellation:** Michigan

**Vineyard Sources:** 69% Leelanau Peninsula, 31% Old Mission Peninsula

**Harvest:** 10/12 – 10/14/2020

**Bottling Data:** 0% residual sugar, 13.3% alcohol

**Cases Produced:** 420

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

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 parmesan crusted whitefish or seared scallops.

