



2019 Arcturos Cabernet Franc

Black Star Farms is located on the same 45th Parallel that runs through some of the world's great wine regions. Our unique "lake effect" climate allows us to produce classic varietal wines that truly express our dynamic wine region. Fruit is sourced from the proprietor's vineyards and 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

Aromas of dark-skinned fruit and spice lend to flavors of berries and red plums, complemented by some intriguing herbaceous and peppery notes.

Thoughts for Food

Enjoy this hearty red with gamey meats such as lamb, rabbit, duck, and venison, tomato-based pastas, a savory beef stew, or strong cheeses.

Blend: 95% Cabernet Franc, 5% Merlot

Appellation: Michigan

Vineyard Source: 59% Leelanau Peninsula, 41% Old Mission Peninsula

Maturation: 18-24 months in American and French oak, 15% new

Bottling Data: 0% residual sugar, 12.6% alcohol

Cases Produced: 1042

