



## 2020 Arcturos Merlot

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 both the proprietor's vineyards and 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, which 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 the 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

Deceptively dry, with blackberry and plum flavors complemented by well-integrated oak and dark cocoa. The velvety texture and mild tannins leave a soft but lasting impression on the palate.

### Thoughts for Food

Favorite food pairings include rosemary and herb-crusted lamb chops, tandoori beef skewers, and cherry-glazed pork loin.

**Blend:** 90% Merlot, 10% Teroldego

**Appellation:** Leelanau Peninsula

**Maturation:** 19-22 months in French and American oak, 33% new

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

**Cases Produced:** 225

