



Red House Red

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.

Winemaker Comments

A favorite in my house, this red table wine is an exciting blend of vinifera and hybrid varieties. It results from the thoughtful art of blending by our winemaking team. This unique blend gives the wine a pleasant balance between ripe red fruit and earthy rusticity.

Tasting Notes

A dry, medium-bodied wine that is fruit-forward and spicy on the nose, followed by flavors of ripe blackberry and raspberry on the palate, complemented by balanced oak and soft tannins on the finish. An easy-drinking yet intriguing red wine that many people can enjoy.

Thoughts for Food

This wine is an excellent addition to casual Italian food like pizza, spaghetti, lasagna, and other tomato-based dishes. Try it also with grilled fare like flank steak and burgers.

Blend: Pinot Noir, Petit Pearl, Marquette, Cabernet Franc

Appellation: Michigan. 79% Leelanau Peninsula, 21% Old Mission Peninsula

Winemaking: 100% malolactic fermentation, aged in a combination of French, American, and Hungarian oak. A perpetual blend started in 2017 ages in a large oak oval and contributes about 35% of each bottling.

Bottling Data: 0% residual sugar, 12.6% alcohol