



2022 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

The 2022 growing season was one we'd like to see every year. We had a mild but sunny spring, plenty of sun and heat throughout the summer, and a substantial drought extending from mid-June through mid-August. We harvested early for the sparkling wines, and that fruit showed great development and chemistry. We had little rain in September, so disease pressure remained lower than usual until mid-October. We were burdened with more rain than was ideal for mid-season harvesting. Fortunately, most of the sensitive varieties were already in the winery. Our vineyard crews' dedication to canopy management is a major reason we produce the quality fruit we do, even under challenging conditions.

Tasting Notes

Aromas of sweet oak, freshly-tanned leather, and young bramble fruit lead to flavors of fresh boysenberries and raspberry tea leaves, with delicate notes of spice from well-integrated oak.

Thoughts for Food

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

Blend: 97% Cabernet Franc, 2% Merlot
Appellation: Michigan
Vineyard Source: 68% Old Mission Peninsula, 32% Leelanau Peninsula
Maturation: 19-22 months in American and French oak, 20% new
Bottling Data: 0% residual sugar, 13% alcohol, 3.57 PH
Cases Produced: 763

