



BLACK STAR FARMS



2023 Arcturos Gamay Noir



Blend: 97% Gamay Noir,

3% Pinot Noir

Appellation:

Michigan

Vineyard: 51% Old

Mission Peninsula, 49%

Leelanau Peninsula

Fermentation: 100%

malolactic

Bottling Data: 0%

residual sugar, 12.8%

alcohol, 3.34 PH

Cases Produced: 558

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 2023 growing season began with a mild but sunny spring, an early start with plenty of sun and heat throughout the summer, and moderate rain from mid-June through mid-August. We harvested early for sparkling and early-ripening white wines, and the fruit showed great development and chemistry. We were then burdened with rain throughout October, with what felt like almost daily rainfall. Fortunately, most of the sensitive varieties were already in the winery. Our vineyard crews' dedication to canopy management is a key factor in producing the high-quality fruit we do, even under challenging conditions.

Tasting Notes

This light/medium-bodied red exhibits enticing aromas of fresh-cut irises, raspberry preserves, and delicate hints of amaretto cherries, with flavors of black currants, bramble fruit, and a subtle earthiness on the finish.

Thoughts for Food

This versatile red wine is an excellent addition to many meals. Our recommendations include grilled meats such as pork or lamb, hanger steak with chimichurri, grilled salmon with Dijon glaze, or Cajun shrimp and grits.

