



2024 Arcturos Pinot Blanc

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 our 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 2024 growing season was another one for the books! We had a mild but sunny spring, with plenty of sun and heat throughout the summer, and a substantial drought extending from mid-July through mid-September. We had little rain in September, so disease pressure remained lower than usual until mid-October, making mid-season harvesting ideal. Our vineyard crews' dedication to canopy management is a big reason we get the quality fruit we do.

Tasting Notes

Aromas of Meyer lemon and honeydew melon, with delicate notes of apple blossom, give way to flavors of pear, lemon zest, and a subtle minerality on the finish. A pleasant creaminess can also develop over time as the wine ages in the bottle.

Thoughts for Food

Seafood, light-flavored meats, light to medium sauces (particularly white and butter sauces), and mild cheeses.

Blend: 100% Pinot Blanc

Appellation: Michigan

Vineyard Source:

70% Old Mission

Peninsula, 30% Leelanau
Peninsula

Bottling Data: .5%
residual sugar, 12.8%
alcohol. PH 3.26

Cases Produced: 669

