



2023 Arcturos Barrel Aged Chardonnay

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

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 that fruit showed great development and chemistry. We were then burdened with rain throughout October when it felt like we saw almost daily rainfall. Fortunately, most of the sensitive varieties were already in the winery. Our vineyard crews' dedication to canopy management is a big reason we get the quality fruit we do, even during challenging conditions. Early-released white wines show broader than normal fruit profiles and a softer mouthfeel. Red wines were more challenging, but in general, the quality is still very good, namely because of detailed selection in the vineyards and sorting at the winery.

Tasting Notes

This chardonnay has a soft approach with noticeable but balanced acidity on the finish. Aromas of pomme fruit, lemon preserves, and wet stone lead to flavors of fresh apple and yellow plum, with a whisper of roasted hazelnut.

Thoughts for Food

Try this wine with more robust flavors, like lobster ravioli in a rich cream sauce or herb-roasted chicken with butternut squash.

Blend: 100% Chardonnay

Appellation: Leelanau Peninsula

Vineyard Sources:
Isidor's Choice, Leelanau Summit

Fermentation: Barrel fermented, 100% malolactic

Maturation: 6-10 months older French oak

Bottling Data: 0% residual sugar, 13.2% alcohol

Cases Produced: 650

