



Blend: 100% Sauvignon Blanc

Appellation: Michigan

Vineyard Source: 59% Leelanau Peninsula, 41% Old Mission Peninsula

Bottling Data: 0% residual sugar, 13.1% alcohol

Cases Produced: 887

2023 Arcturos Sauvignon 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 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 dry white emanates aromas of lush grass after a rainstorm, freshly squeezed Ruby Red grapefruit, and whispers of bell pepper followed by flavors of white grapefruit and lime zest, and hints of jalapeno and the palate.

Thoughts for Food

A dynamic food wine that is great with tangy goat cheese appetizers and oysters, along with delicate main dishes like parmesan-crusted whitefish, seared scallops, and pesto-based dishes.

