



Sirius Cherry Dessert Wine



Black Star Farms is located on the same 45th Parallel that runs through some of the great wine regions of the world. 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 from those of local grower partners on the Old Mission and Leelanau Peninsulas. This diversity allows us to obtain consistent quality across vintages.

Winemaker Comments

Our distillation operation allows us to create some wonderful port-style wines while incorporating and celebrating our local fruit. This is no exception. We consider this to be one of the best ways to preserve black cherries!

Tasting Notes

Beautifully fragrant with ripe black cherry and subtle toasty oak on the palate, complemented by the warmth of brandy on the finish.

Thoughts for Food

The perfect accompaniment for anything chocolate! Try it with a variety of truffles, or simply pour over ice cream. You may also considering adding it to a number of your favorite dessert recipes.

Blend: 97% a variety of black sweet cherries, 3% Balaton cherries

Orchard Source: Old Mission Peninsula

Maturation: 9 months in American oak

Bottling Data: 18% residual sugar, 17% alcohol

