



## Sparkling Riesling

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 2021 growing season was one we'd like to see every year if only that were possible. It was an excellent growing season, with a mild but sunny spring and plenty of sun and rain throughout the summer. Cooler weather settled in early September, but we still had plenty of sun to continue the ripening. As a result, we harvested fruit for the sparkling wines earlier this year than any previous season. We didn't get as much rain as we often do in the fall, so disease pressure remained low. October gave us plenty of sunshine, balanced with an adequate amount of rain to keep the vines healthy, which further helped in developing optimal ripeness. Early-released white wines show bright fruit, beautiful aromatics, and a slightly softer mouthfeel. Red wines will generally be of good to very good quality and worth cellaring.

### Tasting Notes

This dry bubbly has delicate pear and green apple notes on the palate complemented by bright acidity and great minerality on the finish.

### Thoughts for Food

Great as an aperitif, this wine pairs with many appetizers, including cheese and fruit plates, baked brie, shrimp cocktail, and oysters.

**Blend:** 100% Riesling  
**Appellation:** Michigan  
**Vineyard Source:** 90%  
Old Mission Peninsula,  
10% Leelanau Peninsula  
**Harvest:** 10/1/2021-  
10/22/2021  
**Winemaking:** Charmat  
method, second  
fermentation in tank  
**Bottling Data:** 0.42%  
residual sugar, 12.7%  
alcohol  
**Cases Produced:** 420

