



BLACK STAR FARMS

An Agricultural Destination

2004 SPARKLING WINE



APPELLATION: Leelanau Peninsula
BLEND: 60% Pinot Noir, 40% Chardonnay
HARVEST: 10/5/04
BOTTLING: 8/19/05, 252 cases, 11.8% alcohol, 0.5% residual sugar
MEDALS: Silver: 2006 Michigan Wine & Spirits Bronze: 2006 Great Lakes-Great Wine
PRICE: \$22.50

FLAVOR AND AROMA:

This sparkling wine is delicate, fresh, and elegant with floral aromas and crisp fruitiness. The "fresh bread" nose is typical of wine produced in the methode champenoise.

AGING POTENTIAL:

Sparkling wines when consumed young show fresh crisp qualities. When cellared properly this wine unfolds with creamy toastiness and will easily last five to ten years.

THOUGHTS FOR FOOD:

Sparkling wine is sensational with smoky or salty hors d'oeuvres like cheese straws, roasted pecans or smoked salmon. An excellent accompaniment for brunch, it goes well with any egg dish. This sparkler is also wonderful with oysters and other shellfish. Many pair sparkling wine with Chinese and Thai dishes. It is *the* classic dessert wine.

WINE MAKERS NOTES:

"This is the first release of a true Brut style bubbly. Utilizing significant volumes of Pinot Noir in the blend gives the wine great depth of flavor and length on the palate."

-Lee Lutes, Winery Manager/Winemaker