



BLACK STAR FARMS

An Agricultural Destination

2006 PINOT NOIR

APPELLATION: Michigan
BLEND: 100% Pinot Noir
HARVEST: 10/23/06
BOTTLING: 12/04/07, 830 cases, 12% alcohol, 0% residual sugar
PRICE: \$15.50

WINE MAKERS COMMENTS:

For me, Pinot Noir has the potential to be the greatest wine in the world—period! Eking that potential out of vineyard and cellar has become one of my greatest passions and I hope to someday have a wine comparable to some of the greats!

-Lee Lutes, Winery Manager/Winemaker

FLAVOR AND AROMA:

Medium bodied this wine has bright berry fruits (raspberry and cherry) and warm, toasty, French oak that entice the nose and palate. Layers of earthy, peppery aromas surround a core of ripe fruit, spice and dark scented flowers.

AGING POTENTIAL: Proper cellaring will reward the patient in ten plus years.

THOUGHTS FOR FOOD:

Pinot Noir provides a delicate and aromatic red-wine match for flavorful cheeses. Roast pork, with its higher fat content, pairs well. Many game birds, pheasant and quail in particular with their rich earthy component, will benefit from the earthy yet fruity lightness of our Pinot Noir. It has a nice, subtle spicy note that works well with many herbs and flavorings - anise, fennel, rosemary, mustard and mushroom infused sauces are great matches. Enjoy this wine with grilled fish (especially salmon), lamb, veal, or delicately seasoned ethnic cuisine.