

Our Story

In 1998, founding partners Kerm Campbell and Donald Coe purchased Sport Valley Farm, a 120 acre equestrian facility, renowned for its palatial red estate house, stables, barns, and outlying paddocks. Upon purchase, the partners realized that the farm presented a unique opportunity to create a world class winery and agritourism destination, capturing the essence of the surrounding land and lakeshore. The property was named Black Star Farms after the stylized star in the marble foyer of the estate house. Plans were quickly developed to build a winery to process the 1998 vintage employing Lee Lutes as winemaker. Lee was the former winemaker at Peninsula Cellars on Old Mission peninsula and a Michigan native with winemaking experience in Italy. He knew the classic cool climate varieties could be successfully grown here and that they would produce world class wines.

20 years later, Kerm Campbell has taken sole proprietorship of the Suttons Bay farm while still maintaining the growers' partnerships in the winery. Through the years we have become a popular Northern Michigan Wine Country destination with a luxury inn, two wine processing facilities with adjoining tasting rooms, a distillery, farm-to-table café, boarding stables and more.

The "lake effect" climate enables the growing of classic vinifera grape varieties such as Chardonnay, Riesling, Cabernet Franc, and Pinot Noir. Our varietal wines are of high character, acidity, and balance. Fruit is sourced from both our own vineyards and local grower partners. The diversity allows us to obtain consistent quality across vintages. Our wines reflect this care from the premium Arcturos, A Capella, and Leorie Vineyard labels to our sparkling and fruit wines, and represent the best efforts of our skilled winemaking team.



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[Twitter.com/@bstar2009](https://twitter.com/@bstar2009)
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Our Wines

Wine varieties and styles include:

WHITE & ROSÉ

Brut Cuvee Sparkling Wine
Bedazzled Sparkling Wine
Delighted Sparkling Wine
Arcturos Pinot Gris
Arcturos Pinot Blanc
Arcturos Sauvignon Blanc
Arcturos Gruner Veltiner
Arcturos Grewurztraminer
Arcturos Pinot Noir Rosé
Arcturos Sur Lie Chardonnay
Arcturos Barrel-Aged
Chardonnay
Arcturos Dry Riesling
Arcturos Semi-Dry Riesling
Arcturos Late Harvest
Riesling
Red House White
Red House Rosé

RED

Arcturos Pinot Noir
Black Star Farms
Pinot Noir
Tribute Pinot Noir
Vintners Pinot Noir
Arcturos
Cabernet Franc
Arcturos Merlot
Vintners Select
Leorie Vineyard
Merlot Cabernet Franc
Red House Red
Artisan Red

DESSERT

& FRUIT WINES

A Capella Ice Wine
Winter Harvest Riesling
Sirius Cherry Dessert Wine
Sirius Raspberry
Dessert Wine
Sirius Maple Dessert Wine
Sirius White Dessert Wine
Sirius Red Dessert Wine
Hard Apple Cider
Hard Apple Cherry Cider
Pear Wine
Cherry Wine

Winemaker Bio:

Lee Lutes was hired as winemaker in 1998 and was an integral part of the development and construction of the Winery at Black Star Farms. Currently he oversees the winemaking operations for our two processing facilities on the Leelanau and Old Mission Peninsulas. These facilities were developed separately and in 2007 expanded to specialize in separate red and white wine production. He is also the director of our distillation program that produces European style fruit brandies and dessert wines. Lee is a proud, self-taught winemaker with 25 years of experience making wine and time spent studying in various regions around the world. He served as an as-sistant winemaker at Abbazia di Valle Chiara in the Piedmont region of Northern Italy prior to moving back to his native Northern Michigan in 1993. Lee is a proud supporter of all things Michigan, and is most passionate about our Rieslings and Pinot Noirs.

*For more information about our wines
please visit our website at blackstarfarms.com.*

Tasting Rooms

Black Star Farms *Suttons Bay*

10844 E. Revold RD Suttons Bay, MI 49682

231•944•1270

Twelve miles north of Traverse City and just off scenic M-22, you will find our flagship tasting room located on the farm. It is housed in a unique post-and-beam building and features an elliptical main tasting bar, the Barrel Room (exclusive to wine club members and inn guests), and The Terrace, an outdoor covered patio with a tasting bar and table service open seasonally.

Hours:

May - Mon-Sat 10-6, Sun 11-5

June through Oct - Mon-Thurs 10-6, Fri-Sat 10-8
(regular tasting ends at 6, wines by the glass and half glass available 6-8), Sun 11-5

Nov through Apr - 11-5 Seven days a week



Black Star Farms *Old Mission*

360 McKinley RD East Traverse City, MI 49686

231•944•1300

A short drive along M-37, among the rolling hills and stunning views of Old Mission Peninsula sits Black Star Farms Old Mission. Once home to the locally renowned Underwood Farm Market, it now houses a beautifully renovated tasting room and state of the art winemaking facility. The tasting room boasts a cozy fireplace and a full round bar constructed from ten oak wine barrels.

Hours:

May through Oct - Mon-Sat 10-6, Sun 11-5

Nov through Apr - 11-5 Seven days a week



Inn & Events

The Inn **231•944•1251**

Our distinctive Inn is located in the heart of Northern Michigan wine country, nestled beneath a hillside of vineyards with sweeping pastoral views. The Inn features luxurious guest rooms with an exceptional package of services and amenities. We are a proud member of Select Registry's "Distinguished Inns of North America."



Every stay includes a full gourmet breakfast, nightly hospitality hour with complimentary wine and hors d'oeuvres, a bottle of Black Star Farms house wine, a VIP wine tasting in the exclusive Barrel Room at our on-site tasting room and use of our private sauna room and recreation trails.



For more information on rates and availability please call the innkeeper, or go to our website, blackstarfarms.com/inn.

Special Events **231•944•1258**

The beautiful settings and accommodations offered by Black Star Farms will set your special day apart. There are many unique indoor and outdoor venues to choose from, making it easy to find the perfect location for your next special event. Our dedicated event staff will professionally guide you during the entire event planning process. In addition, with our own talented on site culinary team, you have access to many exceptional, locally-inspired catering options.



Weddings, anniversaries, birthdays, corporate retreats, charitable and cultural activities, seasonal and holiday parties, business meetings, and group Estate & Wine Tasting Tours are just some of the events that we welcome at Black Star Farms. For more information and to view our event inquiry form go to our website, blackstarfarms/events.



Restaurant & Stables

Hearth & Vine Cafe

231•944•1297

Hearth & Vine Cafe at Black Star Farms features fabulous farmstead cuisine in a beautiful setting on the 160 acre Suttons Bay estate. The seasonal menu features wood-fired pizzas, fresh salads, soups, gourmet sandwiches, house-made desserts and more. The extensive drink menu includes wine, cider and craft cocktails.

Seating is available inside or on the patio for those wishing to soak up the sun and surrounding beauty of the farm. The café is also a great venue for rehearsal dinners and special events as well as large groups looking for dining options while touring the Leelanau Peninsula Wine Trail.

Friday nights through the summer and fall, the café hosts a traditional Great Lakes Fish Boil. This not-to-be-missed dining experience includes a presentation and boil off, fresh Lake Michigan whitefish and trout with sides and a complimentary glass of Black Star Farms wine or featured cocktail. For current hours and to view the menu go to, blackstarfarms/hearthandvine.



The Stables

231•944•1290

The Stables at Black Star Farms provides stalls for 13 horses with turnout paddocks and pastures. The facility is designed for training with a 12,000 square foot indoor arena and regulation outdoor arena and an extensive trail system. A clubhouse viewing lounge is available for boarders.

Inn guests are invited to stable their horses and use our equestrian facilities during their stay if space is available. For more information contact our stables manager at kari@blackstarfarms.com.



