



2016 Arcturos Pinot Gris



Blend: 95% Pinot Gris,
5% Pinot Blanc

Appellation: Michigan

Harvest: September 27-
30, 2016

Bottling Data: .4%
residual sugar, 13.1%
alcohol

Cases Produced: 2006

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.

Vintage Overview

The 2016 harvest was quite a relief after the prior two disappointing years. Overall it was a rewarding, but also somewhat challenging harvest. The grapes reached optimal ripeness, but with rain late in the growing season, deterioration became an issue. With judicious picking in the vineyard and lots of sorting at the wineries, the grapes fermented well and resulted in some truly expressive wines.

Tasting Notes

Complex yet refreshing, with citrus, melon and delicate floral notes followed by subtle minerality and balanced acidity. We prefer the richer “Alsatian style” of Pinot Gris over the leaner Italian style of Pinot Grigio, hence this wine shows big fruit, a luscious mouth feel, but still maintains a dry finish.

Thoughts for Food

Very versatile, this wine will pair with a variety of appetizers like antipasto, cheese plates and creamy dips. Also exceptional with pastas in a light cream sauce, poultry dishes and a myriad of fish and seafood.

