



2017 Arcturos Pinot Gris



Blend: 100% Pinot Gris

Appellation: Michigan

Vineyards: 63% Old Mission, 37% Leelanau

Bottling Data: .28% residual sugar, 13.2% alcohol

Cases Produced: 2387

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 2017 harvest was one of those classic “up and down” growing seasons. It started strong with early bud break, however lack of adequate sun during the summer slowed down ripening. September thankfully brought sunshine and warmer temps and the fruit started to progress quickly, resulting in excellent early white fruit, then superb early reds. Rains during October caused a pause during harvest in order to let the late season reds and whites dry out. However, patience in the vineyard allowed these grapes to reach optimal ripeness producing some truly beautiful 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.

