



2017 Arcturos Sur Lie Chardonnay



Blend: 100% Chardonnay

Appellation: Michigan

Vineyard Source: 91%

Leelanau Peninsula, 9%

Old Mission Peninsula

Harvest: October 18-19,
2017

Bottling Data: .6%
residual sugar, 13.45%
alcohol

Cases Produced: 2335

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

Exclusively aged in stainless steel, this unoaked Chardonnay is a true expression of the grape and soil. Bright flavors of apple, citrus and pear are complemented by lively acidity followed by a clean finish.

Thoughts for Food

A great accompaniment to a wide variety of lighter fare such as roasted chicken, freshwater fish and seafood. The crisp acidity also lends itself as a palette cleanser to richer pasta dishes and cream based sauces.

