



## 2017 Arcturos Sauvignon Blanc



**Blend:** 100% Sauvignon Blanc

**Appellation:** Michigan

**Vineyard Sources:** 79% Leelanau Peninsula, 21% Old Mission Peninsula

**Harvest:** October 1-18, 2017

**Bottling Data:** .2% residual sugar, 13% alcohol

**Cases Produced:** 1098

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

Lemon and grapefruit awaken your senses and are followed by subtle notes of summer herbs. Bright citrus characteristics of lime along with clean minerality round out this refreshing wine.

### Thoughts for Food

A dynamic food wine that is great with tangy goat cheese appetizers and oysters along with delicate main dishes like herb roasted whitefish or chicken. Also, try it with vegetarian meals like asparagus quiche and spinach, white sauce lasagna.

