



2018 Arcturos Pinot Gris



Blend: 100% Pinot Gris

Appellation: Michigan

Vineyards: 76% Old Mission, 24% Leelanau

Harvest Dates: 9/27-10/4 2018

Bottling Data: .4% residual sugar, 12.8% alcohol

Cases Produced: 1662

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

2018 was a classic “up and down” growing season. It started strong with early bud break, and summer brought warmer temps resulting in good early development. Cooler weather settled in early September and slowed development, but the rains that soon followed became the bigger challenge. Diligent work in early October was necessary to keep fruit as clean and free of degradation as possible, and short pauses in harvest were necessary in order to let the late season fruit dry out. Patience in the vineyard plus extra efforts sorting fruit allowed us to produce some very nice wines. White are showing well early and should age well, while reds will likely be best consumed earlier in their development.

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

Pairs well 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.

