



2018 Arcturos Sauvignon Blanc



Blend: 100% Sauvignon Blanc

Appellation: Michigan

Vineyard Sources: 60% Leelanau Peninsula, 40% Old Mission Peninsula

Harvest: 9/18-10/12, 2018

Bottling Data: .2% residual sugar, 12.82% alcohol

Cases Produced: 686

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

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.

