



## 2018 Arcturos Sur Lie Chardonnay



**Blend:** 100% Chardonnay

**Appellation:** Old Mission Peninsula

**Vineyard Source:** 94% Capella, 6% Isidors

**Harvest:** October 13-20, 2018

**Bottling Data:** .3% residual sugar, 12.9% alcohol

**Cases Produced:** 1529

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

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.

