



2019 Arcturos Sur Lie Chardonnay



Blend: 100% Chardonnay
Appellation: Michigan,
Vineyard Source: 61%
Old Mission Peninsula,
39% Leelanau Peninsula
Harvest: October 19-20,
2019
Bottling Data: .3%
residual sugar, 12.75%
alcohol
Cases Produced: 365

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

2019 was another classic “up and down” growing season. It started slowly with a later bud break, but spring and early summer brought warmer temperatures resulting in good development. Cooler weather settled in early September and slowed things down. We avoided much of the rain that is often a challenge during this time of year. Diligent vineyard work in early October was necessary to keep vines clean. A mid-October warm-up and plenty of sunshine pushed the ripeness to necessary levels while keeping fruit free of fungal pressures. Early released white wines are showing well and should age nicely. While the reds will need a little more time in barrel before being released.

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.

