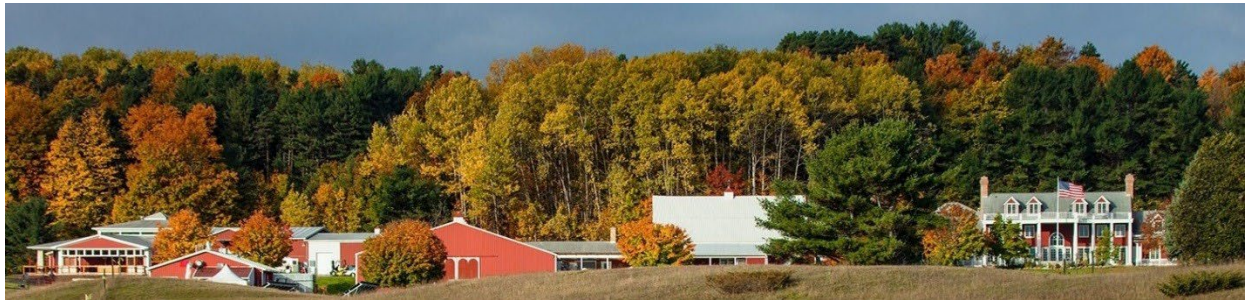




Black Star Farms Blanc de Blanc

Black Star Farms is located on the same 45th Parallel that runs through some of the world's great wine regions. 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 those of local grower partners on the Old Mission and Leelanau Peninsulas. This diversity allows us to obtain consistent quality across vintages.

Winemaker Comments

The complexity in this sparkling wine results from extended time on the lees and in the bottle. Aging "en tirage" allows a superb flavor known as "goût de champagne" to develop in the wine. Although this is a labor-intensive and expensive process, it is the only means of achieving this flavor.

Blend: 73.5%

Chardonnay, 13.5% Pinot Gris, 13% Pinot Blanc

Appellation: Leelanau Peninsula

Vineyards Stanton Vineyard, Estate Vineyard

Winemaking: Aged en Tirage for 25 months

Bottling Data: .5% residual sugar, 12 % alcohol, Brut in style

Cases Produced: 115

Tasting Notes

Austere and intriguing with aromas of fresh citrus and warm wheat toast followed by vibrant flavors of Meyer lemon and green apple with hints of toasted almond. Subtle minerality combined with a bright, clean finish lends to this brut-style sparkling wine's alluring qualities.

Thoughts for Food

It is very versatile and pairs well with many appetizers, including chilled seafood platters, baked brie, mushroom pâté, brunch dishes like quiche and savory crêpes, main courses such as fried chicken and cream or butter-based pasta dishes, and not-too-sweet desserts such as classic lemon bars.

