



Blend: 100% Pinot Blanc

Appellation: Michigan

Vineyard Source:

60% Old Mission
Peninsula, 40% Leelanau
Peninsula

Bottling Data: 0%
residual sugar, 12.5%
alcohol

Cases Produced: 475

2023 Arcturos Pinot 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 our proprietor's vineyards and local grower partners on the Old Mission and Leelanau Peninsulas. This diversity allows us to obtain consistent quality across vintages.

Vintage Overview

The 2023 growing season began with a mild but sunny spring, an early start with plenty of sun and heat throughout the summer, and moderate rain from mid-June through mid-August. We harvested early for sparkling and early ripening white wines, and that fruit showed great development and chemistry. We were then burdened with rain throughout October, with what felt like almost daily rainfall. Fortunately, most of the sensitive varieties were already in the winery. Our vineyard crews' dedication to canopy management is a key factor in achieving the high-quality fruit we produce, even in challenging conditions. Early released white wines show broader than normal fruit profiles and a softer mouthfeel. Red wines were more challenging, but the quality is generally still very good, primarily due to the detailed selection in the vineyards and sorting at the winery.

Tasting Notes

Aromas of Meyer lemon and honeydew melon, with delicate notes of apple blossom, give way to flavors of pear, lemon zest, and a subtle minerality on the finish. A pleasant creaminess can also develop over time as the wine ages in the bottle.

Thoughts for Food

Seafood, light-flavored meats, light to medium sauces (particularly white and butter sauces), and mild cheeses.

