



2022 Arcturos Sauvignon 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.

Vintage Overview

The 2022 growing season was one we'd like to see every year. We had a mild but sunny spring, plenty of sun and heat throughout the summer, and a substantial drought extending from mid-June through mid-August. We harvested early for the sparkling wines, and that fruit showed great development and chemistry. We had little rain in September, so disease pressure remained lower than usual until mid-October. We were burdened with more rain than was ideal for mid-season harvesting. Fortunately, most of the sensitive varieties were already in the winery. Our vineyard crews' dedication to canopy management is a big reason we get the quality fruit we do, even during challenging conditions. Early-released white wines show broad fruit profiles, beautiful aromatics, and a softer mouthfeel. Red wines will be good to excellent in quality and worth cellaring.

Tasting Notes

This dry white exhibits bright aromas and flavors of pink grapefruit, passionfruit, and white peach, with delicate hints of jalapeno that add a unique layer of complexity to the wine (don't worry, this wine isn't spicy!).

Thoughts for Food

A dynamic food wine that is great with tangy goat cheese appetizers and oysters along with delicate main dishes like parmesan-crusted whitefish or seared scallops.

Blend: 95.7% Sauvignon Blanc, 4.3% Pinot Blanc
Appellation: Michigan
Vineyard Source: 61% Leelanau Peninsula, 39% Old Mission Peninsula
Harvest: 9/20 – 10/9/2022
Bottling Data: 0% residual sugar, 13% alcohol
Cases Produced: 633

