





Blend: 97% Cabernet
Franc, 2% Merlot, 1%
Teroldego
Appellation: Michigan
Vineyard Source: 70%
Leelanau Peninsula, 30%
Old Mission Peninsula
Maturation: 19-22
months in American and
French oak, 20% new
Bottling Data: 0%
residual sugar, 13%
alcohol, 3.68 PH
Cases Produced: 837

## **2021 Arcturos Cabernet Franc**

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 the 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 2021 growing season was one we'd like to see every year if only that were possible. It was an excellent growing season, with a mild but sunny spring and plenty of sun and rain throughout the summer. Cooler weather settled in early September, but we still had plenty of sun to continue the ripening. As a result, we harvested fruit for the sparkling wines earlier this year than any previous season. We didn't get as much rain as we often do in the fall, so disease pressure remained low. October gave us plenty of sunshine, balanced with an adequate amount of rain to keep the vines healthy, which further helped in developing optimal ripeness. Early-released white wines show bright fruit, beautiful aromatics, and a slightly softer mouthfeel. Red wines will generally be of good to very good quality and worth cellaring.

## **Tasting Notes**

Aromas of sweet oak, freshly-tanned leather, and young bramble fruit lead to flavors of fresh boysenberries and raspberry tea leaves, with delicate notes of spice from well-integrated oak.

## Thoughts for Food

Enjoy this hearty red with meats such as lamb, rabbit, duck, and venison, tomato-based pastas, a savory beef stew, or strong cheeses.

