



Blend: 97% Gamay Noir,
3% Pinot Noir

Appellation:
Michigan

Vineyard: 51% Old
Mission Peninsula, 49%
Leelanau Peninsula

Fermentation: 100%
malolactic

Bottling Data: 0%
residual sugar, 12.8%
alcohol

Cases Produced: 490

2022 Arcturos Gamay Noir

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 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.

Tasting Notes

This light/medium-bodied red exhibits enticing aromas of fresh-cut Irises, raspberry preserves, and delicate hints of amaretto cherries, with flavors of black currants, bramble fruit, and a subtle earthiness on the finish.

Thoughts for Food

This versatile red wine is an excellent addition to many meals. Our recommendations include grilled meats such as pork or lamb, hanger steak with chimichurri, grilled salmon with Dijon glaze, or Cajun shrimp and grits.

