



**Blend:** 95% Gamay Noir,  
5% Pinot Noir

**Appellation:**  
Leelanau Peninsula

**Vineyard:** 89% Leelanau  
Peninsula, 11% Old  
Mission Peninsula

**Fermentation:** 100%  
malolactic

**Bottling Data:** 0%  
residual sugar, 12.1%  
alcohol

**Cases Produced:** 381

## 2020 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

2020 was considered a blessing for us in the industry for various reasons. First, it was an excellent growing season, a true silver lining during the "year of COVID." Secondly, it was a lighter crop, which helped ease the pressure on our production team. The year started with an earlier bud break, which led to a warmer spring and early summer. Cooler weather settled in early September, which would typically slow down development, but the ripening continued because of the smaller crop. We thankfully avoided much of the rain, which is often a challenge during this time of year. A mid-October warm-up and plenty of sunshine pushed the ripeness to necessary levels while keeping the fruit free of fungal pressures. Early released white wines are showing bright and balanced. Red wines will be limited in volume but of good quality and worth cellaring.

### Tasting Notes

This medium/light-bodied wine has aromas of fresh-cut violets followed by tart red fruit notes on the palate with subtle earthiness on the finish.

### Thoughts for Food

This is a versatile red wine and 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.

