



Sparkling Riesling

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.

Winemaker Comments

This dry bubbly was partly made by the ancestral method of producing sparkling wine. This method requires only one fermentation instead of two, as in the traditional method. This creates softer, finer bubbles and allows the grapes' aromas and fresh fruit character to shine.

Tasting Notes

This dry bubbly has enticing aromas of apple blossoms, intertwined with juicy green apple and bright citrus on the palate, complemented by a hint of minerality on the finish.

Thoughts for Food

Great as an aperitif, this wine pairs with many appetizers, including cheese and fruit plates, baked brie, shrimp cocktail, and oysters. It's also a classic pairing with fried chicken and salty snacks!

Blend: 100% Riesling
Appellation: Michigan
Vineyard Source: 65%
Old Mission Peninsula,
35% Leelanau Peninsula
Winemaking: Filtered
pét-nat method
Bottling Data: 0.45%
residual sugar, 12.2%
alcohol
Cases Produced: 220

