

## WINE RECOMMENDATION



**Black Star Farms** 

2006 Arcturos Merlot "three block lot" (Leelanau Peninsula)

Don Coe, managing partner of Black Star Farms in northwest Michigan, created the Arcturos brand name with a regional connection. Arcturos is a bright-in-summer, red giant star. In Greek, however, the name translates to "guardian of the bear" and relates to the Sleeping Bear Dunes on Michigan's

northwestern shoreline.

In this wine, the taster finds that Arcturos is not only guardian of the bear but of Leelanau Peninsula Merlot. With aromas of dark cherries, dark berries, black raspberry and black plum, the wine can be described as fruity but not a fruit bomb. Flavors are sophisticated and mirror aromas with the addition of coffee bean and dark chocolate hints. If you thought that Michigan was all about white wines, and in particular Riesling, this 100 percent Merlot will surprise your tastebuds.

Round and refined with a generous length, it matches cow's milk cheeses, such as Edam or Gouda. Those who can purchase Leelanau Cheese Company's Raclette (sold at Black Star Farms), have a pairing treat in store. Additionally, it harmonizes favorably with classic suggestions, such as grilled lamb chops in a rosemary-infused marinade, grilled rack of lamb, Michigan cherry-glazed pork tenderloin or barbecued baby back ribs with a Michigan cherry barbecue sauce.

Reviewed February 27, 2008 by Eleanor & Ray Heald.

## THE WINE

Winery: Black Star Farms

Vintage: 2006

Wine: Arcturos Merlot "three block lot"

Appellation: Leelanau Peninsula

**Grape:** Merlot **Price**: \$25.00

## THE REVIEWER



## Eleanor & Ray Heald

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines

styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.