

**Black Star Farms****2006 Arcturos Pinot Gris
(Old Mission Peninsula)**

Few wine regions outside of Alsace can grow and produce an Alsace style Pinot Gris with great success. Certainly, Oregon is one place that can and does. From that State, consumers find the wine labeled only as Pinot Gris – never Pinot Grigio.

In Michigan, most Pinot Gris is labeled Pinot Grigio and many winemakers admit that, given their fruit source, making an Alsace style is impossible. "From Michigan's Old Mission Peninsula," says winemaker Lee Lutes, "this clonal cousin of Pinot Noir can really strut its stuff and carry the Pinot Gris label proudly."

Springtime wild flowers are the hallmark aroma, accompanied by the scents of Crenshaw melon, mandarin orange and lemon-lime zest. Fresh, bright acidity and a minerality add zing to the flavor profile which mirrors aromas in the melon and citrus spectrum. This tangy aspect creates outstanding pairings with shellfish or salmon and light Mediterranean-style dishes highlighted by couscous.

Winemaker Lutes believes that the wine is best one year post-bottling, which was July 2007. With proper cellaring, it will offer a broader palate presence for at least three years from bottling.

Reviewed February 27, 2008 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Black Star Farms](#)

Vintage: 2006

Wine: Arcturos Pinot Gris

Appellation: [Old Mission Peninsula](#)

Grape: [Pinot Gris / Grigio](#)

Price: \$13.50

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.