



2018 Norton

LIMITED RELEASE

A bold wine showcasing fresh picked blueberry, blackberry, raspberry, and dark cherry. After the fresh fruit is a tinge of dried fruits with some cocoa and herbal tea. Next there is a touch of eucalyptus and fresh grassy meadow nuances that complement the fruits. The oak is superbly integrated with fruit along with some big yet approachable tannins. The finish is bright and jammy with a lingering aftertaste. Picture sitting under a eucalyptus tree in a grassy meadow eating a pie made from fresh picked blueberries...this is that wine! – *Matthew Meyer, Winemaker*

VINTAGE: 2018 started out with very cold temperatures in January and continued throughout most of the winter. The cold weather was followed by an unusually wet spring. Some rains coming when the vines were beginning to flower, an important process in the grape development and a time when heavy rains are not wanted. The summer was consistently hot and humid with the humidity never seeming to abate. The fall started out with drier conditions allowing for some good grape development and then towards the mid and later part of the fall the rains returned. Overall a hot, humid and wet vintage that Mother Nature throws at us occasionally to test the fortitude of the growers and winemakers.

BLEND: 100% Norton

HARVEST:

The Norton was harvested on 27 October 2018 at 21.6 brix, 3.74 pH and 8.64 g/L TA.

VINEYARD SOURCING:

Chrysalis Vineyard, Middleburg, VA

FERMENTATION:

The Norton fermented for 12 days in stainless steel with D254 Yeast.

AGING: 100% 2 Year French oak

BOTTLING DATE: January 2020 – 284 cases

RELEASE DATE: February 2021

TECHNICAL INFORMATION:

12.0% Alc.
3.69 pH
7.90g/L TA
0.04% RS dry

