



2019 Virginia Norton

An intensely aromatic wine with big jammy upfront characters with blackberry, cherry and dried figs dominating the show. These fruits are followed with some nice earthy characters and touches of coffee, molasses, and tobacco. Behind the earthy notes is a rich cocoa element that encases the other layers. On the palate the wine is bright and clean with a long finish with a hint of jolly rancher. The tannins are soft and balance well with the mouthfeel. Overall a big wine with a big personality.

– Matthew Meyer, Winemaker

VINTAGE: Starting with a mild winter we rolled into an early spring. In late March we started seeing temps in the 70's with just a few cooler days to follow. The spring conditions led to excellent fruit set and ultimately a bountiful crop. The summer, for Virginia, was very mild with only a few days of hot humid conditions. The Autumn was particularly dry with warm days and cool nights. From mid-September to early October, we experienced very little rain which is invaluable for maturing grapes. I believe the 2019 vintage to be the best I have experienced in Virginia for my tenure here.

BLEND: 100% Norton

HARVEST:

The Norton was harvested on 18 October 2019 at 24.0 brix, 3.63 pH and 5.55g/L TA.

VINEYARD SOURCING:

Chrysalis Vineyard, Middleburg, VA

FERMENTATION:

The Norton fermented for 7 days in stainless steel with MT48 Yeast.

AGING: 15 Months in neutral French Oak barrels

BOTTLING DATE: March 2021 – 569 cases

RELEASE DATE: January 2022

TECHNICAL INFORMATION:

12.4% Alc.
3.92 Ph
9.08g/L TA
0.035% RS dry

