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# PARADISE SPRINGS WINERY

NORTON

2017

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## TECHNICAL DATA

pH: 3.78

Acid: 7.7 g/l

Alcohol: 13.5%

## GRAPE SOURCES

100% Norton sourced entirely from Chrysalis Vineyards.

## APPELLATIONS

Middleburg AVA

## HARVEST DATES

October 19, 2017

## WINEMAKING DATA

The grapes were refrigerated on site at 40 F overnight and the next day the grapes were destemmed into fermentation bins. The bins were immediately heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted 12 days and post fermentation maceration was done for an additional 2 days with the addition of Malo-lactic bacteria. Then we pressed it off to settle for two days until it was moved into barrels 10 months of aging in new and neutral American oak using barrels from Berthomieu cooperages. The 2017 Norton was bottled on August 21, 2018.

## WINEMAKER NOTES

The Real American Grape® was first cultivated in Richmond, VA in 1830. Having the highest concentration of Antioxidants in any red grape, Norton is “the healthiest wine you can drink”! This heavier bodied, dark-colored wine has jammy blackberry notes, vibrant acidity and finishes with a subtle smokiness.

## VINTAGE NOTES

The end of winter was characterized by an unsettling weather pattern of warm and cool spells. There were days in February that reached 80 degrees and a few nights in March dropped to well below freezing. Spring still came almost two weeks early, and luckily there were no damaging frost events. Late May was unusually wet, which lead to less than ideal flowering conditions for some of the earlier varieties, but in the end the fruit set was fine. June and July were very dry, allowing for less vegetative growth and less vine hedging than normal. This period also allowed a slow, drawn out veraison period. The beginning of September through the first half of October was warm and dry, setting the stage for one of the best red grape harvests in 25 years. Red grapes came in with balanced sugar levels in conjunction with acidity, as well as riper skin tannins than normal.

## SUGGESTED PAIRINGS

Entrées: Barbecue Tri-tip or Venison

Cheeses: Bleu Cheeses

