
PARADISE SPRINGS WINERY

NORTON

2020



TECHNICAL DATA

pH: 3.53

Acid: 8.8 g/l

Alcohol: 13.1%

GRAPE SOURCES

100% Norton sourced entirely from Chrysalis Vineyards

APPELLATIONS

Middleburg AVA

HARVEST DATES

October 28, 2020

WINEMAKING DATA

The grapes were refrigerated on-site at 40° F overnight and then destemmed into fermentation bins the next day. The bins were immediately heated in a hot room to allow us to inoculate the must with yeast. A hot and faster fermentation lasted 11 days, and an additional post fermentation maceration was done for two days with the addition of malolactic bacteria. The wine was then pressed off to settle for two days until it was moved into barrels 10 months of aging in new (75%) and neutral (25%) American oak using barrels from Berthomieu cooperages. 2020 Norton was bottled on August 10, 2021.

WINEMAKER NOTES

The Real American Grape® was first cultivated in Richmond, VA in 1830. This varietal has the highest concentration of antioxidants in any red grape, making Norton "the healthiest wine you can drink"! This fuller-bodied, dark-colored wine has jammy black fruit notes of blackberry and black currant, vibrant acidity and finishes with a subtle vanilla flavor.

VINTAGE NOTES

The mild winter led to an earlier bud break than normal in most of our vineyards, leaving the delicate tissue of the vine that will go on to produce the grapes more vulnerable to a potential frost or cold spell. There was a cold spell in late April and again in early May that wiped out a lot of vineyards. Thankfully our sites were spared except for a small amount of Chardonnay. The rest of the growing season was good to optimal for ripening the grapes with little rain, warm temperatures and ample sunshine heading into the beginning of the harvest. As the harvest went on it became cooler than normal with many cloudy days and more rain which makes phenolic ripening difficult. Overall, 2020 looks like it's going to be an average vintage for most of Virginia.