                     **2020 N² Nelson’s Norton**

 **(Norton – Still Red Wine)**

 **Estate    Middleburg Virginia AVA**

***WINEMAKING NOTES***

Our Norton is made from 100% estate grapes from Casanel Vineyards. After hand-harvesting and sorting in the vineyard, the grapes were gently transported via small lugs to the winery where they were destemmed and sorted again on a vibrating sorting table before being sent to an open-top barrel fermenter. After 4 days of cold maceration, the alcoholic fermentation was started and occurred around 65 degrees F. Punch downs were done by hand every day during the fermentation and, also during the warm post-maceration, that lasted 5 days. This wine was then pressed and sent to barrel where the malolactic fermentation occurred rapidly. After racking from malolactic fermentation, the wine returned to barrel to age for months entirely in French oak Bordeaux barrel (100% neutral oak barrel). No fining of the wine occurred. After the appropriate aging time elapsed, the wine was simply racked, sterile-filtered, and hand-bottled on the Estate.

***PRODUCTION DETAILS***

Vintage Year: 2020

Vineyard: 100% Casanel Vineyard – 100% Estate Appellation: Middleburg Virginia AVA
Composition: 100% Norton
Average Vine Age: 14 years

Harvest Date:10/26 and 10/27/2020
Bottling Date: 07/26/2022

Fermentation: Stainless steel tanks
Yeast: FX 10
ML: 100%
pH: 3.7
Alcohol:13.7%vol.
Residual Sugar: 0.29 g/l in glucose-fructose

Aging: 100% French oak
New Oak: 25% new oak (75% in 2-year and 3-year old barrel)
Aging Time: 21 months

Cases produced: 181 cases
Cellaring: Enjoy it now to 2028 (medium-bodied wine)