



NORTON PORT-STYLE “THE FULL NELSON”

Estate Middleburg AVA

WINEMAKING NOTES

Our “Full Nelson” Norton Port-style is made from 100% estate grapes from Casanel Vineyards. After hand-harvesting and sorting in our vineyard, our grapes were gently transported into small lugs and then stored for one night in a cold room. The day after, the grape clusters were destemmed before being sorted again on a sorting table. Grapes were then transported by gravity into tank to begin cold maceration. Cold-settling occurred for two nights, followed by alcoholic fermentation in stainless steel tank which occurred around 75 degrees F. Pump-overs were completed every day, then increased to 2 times a day for about one week. Before reaching dryness, pressing occurred and the alcoholic fermentation was stopped at 5% residual sugar via fortification with brandy (192 proof). The juice was then sent to 50% 20+ year old Cognac barrels and 50% neutral French oak to settle and age. After one year of aging, we proceeded to filter the wine in November before preparation for hand-bottling on the Estate. The final blend is prepared by the team and incorporates juice from different vintage years, making this a non-vintage wine.

PRODUCTION DETAILS

Vintage Year: NV (Blend of 2014, 2015, 2016, 2017, & 2018 vintages)

Vineyard: 100% Casanel Vineyard – 100% Estate

Appellation: AVA Middleburg

Composition: 100% Norton

Average Vine Age: 9 years

Harvest Date: Varies depending on vintage; typically Mid-End of October

Bottling Date: 10/18/2019

Fermentation: Whole-berry in stainless steel

Yeast: Assmanshausen

ML: None

pH: 3.70

Alcohol: 17% vol.

Residual Sugar: 6.5% (65 g/L)

Aging: 100% French oak

Wood Origin: Cognac

New Oak: 0% (50% in 20+ Cognac barrels & 50% 5-years old French oak barrels)

Aging Time: 12 months up to 5 years

Cases produced: 68

Cellaring: Enjoy it now to 2027 (medium-full body wine)