**Wine**: 2019 Geo. Mason Virginia Red Wine



**Case** **Production**: 50 cases

# Date Bottled: 4/6/2022

# Composition/Blend

Varietals and Percentage:

* 45% Norton
* 25% Petit Verdot
* 25% Tannat
* 5% Nebbiolo

# Chemistry at Bottling

Total Acidity: 6.8g/L pH3.69 Residual Sugar: .0g/L Alcohol: 13.8%

# Barrel Aging:

* Barrels were hand selected from our cellared wine program.
* 26 months aged in 2nd fill French Oak

**Aromas:**

* **Spices**
* **Plum**
* **Ripe wild berries**
* **Purple Flowers**

**Flavors:**

* **Black Currant**
* **Lush Cherry**
* **Earthiness**

**Winemaking Notes:**

The Norton is sourced from our oldest blocks at Locksley Estate. The fruit is carefully de-stemmed and left whole berry to ferment in our lagar. Traditionally, a lagar is used in Portugal for foot treading grapes, don’t worry, no one’s feet were used. Due to the materials used for our lagar (granite and concrete) fermentation temperatures are lower than traditional bin fermentations. This preserves the aromatics and intensifies the fruit characters. After fermentation, the Norton is carefully pressed into once used French oak barrels where it will age for months. This particular barrel was left for 26 months and has continued to evolve into a complex wine.

Both our Tannat and Petit Verdot are sourced from our mountain site where the starting elevation is 1,000 feet and continues up the mountain side to 1,250 feet. The soil is a loose loamy clay with subtle lime in the top soil. This lends itself to lower acids in the fruit with more fruit intensity as a wine. To preserve varietal character, these wines are aged in neutral oak. Due to the growing site, these particular varities reserve more of their tannin and structure then similar lower elevation plantings.

This wine best showcases what Norton can do when crafted with intention. Elegant aromatics provide herbal notes of sage, further pronouncing tobacco and dark red fruit. Refined characters of Norton are structured and rounded with black pepper, spices, and black currant. Best enjoyed in 5-10 years.