

Chrysalis Vineyards Wine Data & Tasting Notes

Wine: **2018 Butterfleo** (Buttorfläoga / Like put, not butt or boot)

Case Production: **120 cases**

Date Bottled: **20 December 2018**

Composition/Blend

- Norton: **100%**

Fermentation

- Whole Cluster Pressed: **100%**
- Stainless Steel Tank Fermented: **97.5%** / In-bottle: **2.5%**

Chemistry at Bottling

- Total Acidity: **11.9g/L** pH: **3.66** Residual Sugar: **.0g/L** Alcohol: **13.2%**

Aromas

- Strawberry
- Raspberry
- Violet

Flavors

- Black Currant
- Blueberries
- Licorice

Tasting Notes

Using the *methode ancestrale* technique 'rediscovered' in the Loire in the 1990s, this 100% whole-clustered pressed Norton wine is produced using only the natural microflora found on the skins and rachises of the grapes grown at Locksley Estate. The wine was allowed to ferment under cool temperatures for weeks until there was only a small amount of residual sugar left. At this point the wine was bottled direct from stainless steel and closed with a crown cap, then laid down for another few months in the cool temperatures of our Barrel Room. The yeast and other microbes still present then slowly consumed the remaining sugar to produce a light effervescence and a small deposit of spent yeast cells, much like in the production of Traditional Method Sparkling Wines. The result is a true, terroir-driven *pétillant-naturel* (or Pét Nat), and an exciting addition to the Norton lineup here at Chrysalis Vineyards.

The wine pours with a pleasing garnet-colored hue, with a healthy mousse. Your nose is greeted with a prickle from the newly-released carbon dioxide, which gives way to a red fruit mélange of blackberries, cherries and strawberries. Upon degustation the upfront fizz gives way to the flavorful medley of the red fruits mentioned above and an impression of sweetness that is not really there, finishing with the bracing acidity that is a Norton trademark.

Food Pairings

- Locksley Farmstead Cheese Co. Merry Man Manchego
- Little River Bakehouse Hot Italian Pizza with hot Italian peppers, Genoa salami, and house marinara
- Smoked Brisket, roasted veggies, and scalloped potatoes