

Chrysalis Vineyards Wine Data & Tasting Notes

Wine: **2020 Locksley Reserve Norton**

Case Production: **339 cases**

Date Bottled: **9 February 2022**

Composition/Blend

- Norton: **85.72%**
- Petit Verdot: **7.14%**
- Tannat: **7.14%**

Chemistry at Bottling

- Total Acidity: **6.7g/L** pH: **4.01** Residual Sugar: **.0g/L** Alcohol: **13.6%**

Fermentation

- Open-top Fermenters (*Lagar* and bins): **70%**
- Barrel Fermentation: **30%**
- Malolactic Fermentation: **100%**

Oak Aging

- New Oak Barrel: **35%** How long: **16 months** Barrel Origin: **France**
- 1- Year "Second Fills": **65%** How long: **16 months** Barrel Origin: **France**

Aromas

- Sage
- Tobacco
- Black Current

Flavors

- Dark fruit
- Spices
- Black pepper

Tasting Notes

Our flagship red best showcases what Norton can do when crafted with careful intention and attention. Elegant aromatics provide herbal notes of sage, with pronounced tobacco and dark red fruit. This wine presents a firm structure and leaves a long finish of black pepper, spices, and black currant. Best enjoyed when aged in good cellar conditions for 5+ years. Buy a case and enjoy over the years.

Food Pairings:

- Locksley Farmstead Cheese Co. Prince John washed-rind cheese
- Little River Bakehouse Italian Sausage, Roasted Cremini Mushrooms, Locksley Farmstead Cheese Co. Nottingham Gouda, & Arugula with Balsamic Vinaigrette
- Filet mignon (beef or venison) with red wine *Bordelaise* sauce. Accompanied with creamy mashed potatoes and grilled asparagus.