

# COCO FARM & WINERY 2013 Cocoromi Norton



**Cocoromi Norton** is an exceptional wine made entirely from the **Norton** grape. The Norton grape variety is almost entirely unknown, and originated in eastern America's Virginia before being brought to Missouri where it is now enthusiastically grown for wine production. In Missouri and Virginia, Norton yields fruity, deeply colored, impressive wines. This is done in spite of the fact that the areas have high summer temperatures, with abundant rains. Given that these weather patterns are also found throughout much of Japan, we thought we could make good wine using Norton. Through a vine importation and propagation program we began planting Japanese Norton vineyards in 2000.

The character of the **2013 Cocoromi Norton** is quite **floral, showing violet and jasmine** notes, fruit-filled **flavors of plum and cassis**, and **red fruits**. The backbone of crisp acidity is typical of the Norton grape. And the quality and intensity of the wine is typical of **the vineyard, owned and operated by the good people of Cocoromi Gakuen**.

A mature example would be perfect with meat or fish with sour fruits sauce, especially roast duck with raspberry sauce.

## TECHNICAL DATA

VARIETY	Norton 100%
VINEYARD	Ashikaga, Tochigi
HARVEST DATE	15 <sup>th</sup> October 2013 Average Brix at Harvest: 19.3°Brix
BOTTLING	Bottled on: 21 <sup>st</sup> May 2014 The number of bottles produced: 1,955 (750ml)
ANALYSIS DATA	Alcohol: 11.0%      Total acidity: 0.690 g/ 100 ml. Residual Sugar: 0.255%