

COCO FARM & WINERY

2015 Cocoromi Norton



Cocoromi Norton is an exceptional wine made mainly 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 **2015 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 91 % Tannat 9 %
VINEYARD	Tajima, Ashikaga, Tochigi Akami, Sano, Tochigi
HARVEST DATE	6 th , 7 th , 8 th , 9 th October 2015 (Norton) 5 th October 2015 (Tannat) Average Brix at Harvest: 20.5°Brix
BOTTLING	Bottled on: 19 th May 2016 The number of bottles produced: 3,227 (750ml)
ANALYSIS DATA	Alcohol: 11.3 % Total acidity: 0.67 g/ 100 ml. Residual Sugar: 0.23 %