2018 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 2018 Cocoromi Norton is quite floral, showing jasmine and cumin seed notes, fruit-filled flavors of 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.

VARIETY	NORTON 85 %, TANNAT 15 %
VINEYARD	Tajima, Ashikaga, Tochigi (NORTON, TANNAT) Akami, Sano, Tochigi (TANNAT)
HARVEST DATE	26th, 27th September 2018 (NORTON) 7th, 12th September 2018 (TANNAT)
Brix @the Harvest (average)	18.5°Brix
BOTTLIING	Bottled on: 13th September 2019 The number of bottles: 1,316（750ml）
ANALYSIS DATA	Alcohol: 10.3 % Total acidity: 0.60 g/ 100 ml. Residual Sugar: 0.2 %

10/Oct/2019

COCO FARM & WINERY