



Norton

Norton is about as American as grapes get, in fact, it is the quintessential American grape. It's unique. It's different. If wine drinkers are looking for a variety that looks and tastes like nothing else, but still has the gravitas and complexity of a Cabernet, then that's Norton.

And it grows really well in middle Tennessee! The Norton grape does fine in heat and humidity and even sub-zero temperatures. It's relatively bulletproof.

Norton is neither vinifera nor a Franco-American or modern hybrid. Rather, it is its own species, *aestivalis*. The grape is sometimes called *Cynthiana*. Norton was world famous in the late 19th and early 20th centuries when it won numerous awards (not coincidentally when phylloxera devastated Bordeaux). It mostly disappeared during Prohibition and didn't start to return until the 1970s.

It's a dark, full, rich wine (think dark berry fruit, cloves and coffee) that—surprisingly— isn't especially tannic. In this, it's not as gigantic as a 15% abv Zinfandel, but it is bigger than a red Bordeaux. Plus, there's a bracing acidity that helps it age.

Quick Facts

- Grape: Thick-skinned red grape
- Wine Styles: Dry, single-variety or blends
- Aromas/Flavors: Dark berry fruit, cloves, coffee
- Food Pairing: Braised short ribs.

Fun Fact: In 1883, the American Cyclopedia, a Popular Dictionary of General Knowledge, called Norton the "best medicinal wine of America."

We welcome you to join us in the vineyard in spring, 2025!

-Jon & Tiffany Wuebben