

**Crown Valley Winery****2002 Norton
(Missouri)**

My first experience with this wild grape was as a judge at the Los Angeles County Fair. Year after year the Horton Norton from Virginia wins gold medals. Norton is the oldest American grape, officially known as *vitis aestivalis*, and it is also referred to as Cynthiana. While Dr. D.N. Norton first grew the hybrid in 1820 in

Richmond, Virginia, today it is most widely grown in Missouri, where it is also the official state grape.

Crown Valley winemaker Daniel Alcorso, a native Australian who worked for Lindemans and Wynn's, a large New Zealand producer, and Kendall-Jackson in California, aged this wine for nine months in 80 percent American and 20 percent French oak barrels.

It is a bright, moderately saturated ruby with garnet highlights. On the nose, it has notes of sour cherry, raspberry, tarragon, molasses, jammy fig Newton, gingerbread, and carrot cake. On the palate, it is medium bodied with bright notes of sour cherry, Dr. Pepper, mocha, and mint. Acids and alcohol are very well-balanced, and there is some cedar/vanilla on finish. If you are able to get there, the winery has a bistro complete with boxed lunches, cheeses, cured meats, and name brand cigars to enjoy on the grounds.

Reviewed August 29, 2007 by Catherine Fallis.

Other Awards & Accolades

AppellationAmerica - "Appellation Signature" selection

Aged 9 months in French and American oak, this wine is marked by its interesting aromas. Gentle swirling releases chocolate, coffee, earthiness and a hint of herbs -- very attractive. A tiny bit of residual sugar rides a nice pruniness to a soft finish.

THE WINE

Winery: [Crown Valley Winery](#)

Vintage: 2002

Wine: Norton

Appellation: Missouri

Grape: Norton / Cynthiana

THE REVIEWER**Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations,

seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.