
Tomasello Winery

EST. 1933

2015 PALMARIS CABERNET FRANC RESERVE

Palmaris

4 generations of winemaking
TOMASELLO WINERY



2015
OUTER COASTAL PLAIN
CABERNET FRANC
RESERVE

ABOUT THE WINE

THE MUSTS WERE FERMENTED IN CONTACT WITH THE SKINS FOR A PERIOD OF 14 DAYS AND WERE VINIFIED USING A SACCHAROMYCES CEREVISIAE ORIGINALLY ISOLATED FROM A LANGUEDOC TERROIR. THEY WERE MADE IN SEPARATE LOTS BETWEEN SEPTEMBER 23 AND OCTOBER 7, 2013 AND SUBSEQUENTLY TRANSFERRED TO A COMBINATION OF FRENCH NEVERS AND AMERICAN OAK IN EARLY DECEMBER 2013. MALO-LACTIC FERMENTATION WAS EFFECTUATED IN OAK WHERE THEY REMAINED FOR 28 MONTHS UNTIL APRIL 2016. THE WINES WERE THEN ASSEMBLED INTO ONE BLEND AND BOTTLED IN EARLY MAY 2016.

OUR STORY

FOUNDED OVER 80 YEARS AGO BY OUR GRANDFATHER, WE ARE THE THIRD GENERATION OF TOMASELLOS TO BUILD UPON HIS GREAT VISION THROUGH DEDICATING OUR LIVES TO GROWING AND PRODUCING EXCELLENT WINES. OUR ENTIRE PORTFOLIO IS A TRUE EXPRESSION OF THE OUTER COASTAL PLAIN, A HISTORICALLY CELEBRATED AMERICAN WINE GROWING REGION. THANK YOU FOR YOUR CONTINUED LOVE AND LOYALTY. AS OUR FAMILY GROWS, AND OUR CHILDREN LEARN THE WAYS OF THE VINEYARD, WE LOOK FORWARD TO A PLACE AT YOUR TABLE FOR GENERATIONS TO COME.

ALL THE VERY BEST,
JACK AND CHARLIE TOMASELLO



VARIETAL COMPOSITION: 80% CAB SAUV, 15% PETIT VERDOT, 5% CAB FRANC

FLAVOR PROFILE: WHITE PEPPER, RED STONE FRUIT, HINT OF GREEN BELL PEPPER