
Tomasello Winery

EST. 1933

2016 PALMARIS PINOT NOIR RESERVE

Palmaris

4 generations of winemaking
TOMASELLO WINERY



2016
OUTER COASTAL PLAIN
PINOT NOIR
RESERVE

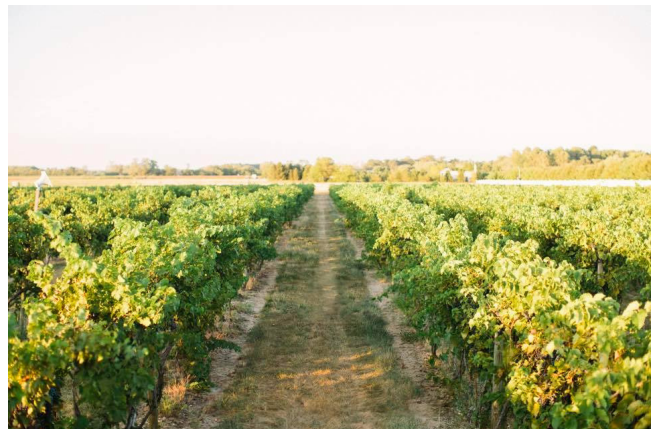
ABOUT THE WINE

THE GRAPES WERE HAND HARVESTED AT A POINT OF MATURITY CONSISTENT WITH RESERVE QUALITY. THE GRAPES WERE CRUSHED AND FERMENTED IN CONTACT WITH THEIR SKINS FOR A PERIOD OF 10 DAYS WITH A YEAST THAT PROMOTES FORWARD FRESH FRUIT CHARACTERISTICS. A MALO-LACTIC FERMENTATION WAS SIMULTANEOUSLY INITIATED. AFTER THE COMPLETION OF FERMENTATION, THE WINE WAS TRANSFERRED TO SECOND YEAR AMERICAN AND FRENCH OAK FOR A PERIOD OF ONE YEAR. PINOT NOIR IS OFTEN CALLED A "WHITE WINE MASQUERADING AS A RED," AND IS SOFT AND SUBTLE IN CHARACTER.

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: 100% PINOT NOIR

FLAVOR PROFILE: OAK, BLACK CHERRY, STEWED FRUIT