
Tomasello Winery

EST. 1933

2017 PALMARIS MERLOT RESERVE

Palmaris
4 generations of winemaking
TOMASELLO WINERY



OUTER COASTAL PLAIN
MERLOT
RESERVE

ABOUT THE WINE

HARVESTED FROM OUR VINEYARD ON SEPTEMBER 24, 2015 AT 24.2 DEGREES BRIX. THE MACERATED MUST WAS FERMENTED IN CONTACT WITH THE SKINS FOR 14 DAYS AND SUBSEQUENTLY TRANSFERRED TO OAK FOR A PERIOD OF 17 MONTHS. MALOLACTIC FERMENTATION WAS EFFECTUATED AND THE WINE WAS BOTTLED IN AUGUST 2017.

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% MERLOT

FLAVOR PROFILE: BLUEBERRY, GRILLED MEATS, RED BELL PEPPER, HINTS OF VIOLET