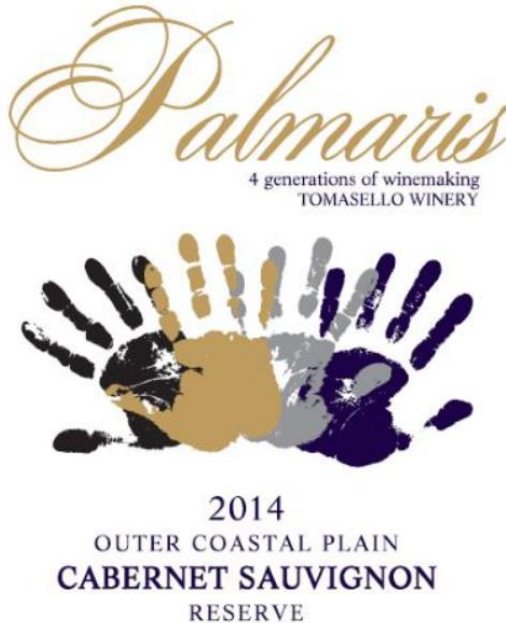


# *Tomasello Winery*

## 2014 PALMARIS CABERNET SAUVIGNON

The three grapes in the blend are, 80% Cabernet Sauvignon, 15% Petit Verdot and 5% Cabernet Franc. The musts were fermented in contact with the skins for a period of 14 days and were vinified using *Saccharomyces cerevisiae* yeast originally isolated from France's Languedoc terroir. They were made in separate lots between September 23 and October 8, 2014 and subsequently transferred to a combination of French Nevers and American oak in January 2015. Malolactic fermentation was effectuated in oak where the wine evolved for 30 months until July 2017. The wines were blended and bottled in August 2017.



**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES



750ml

*Wines @ Character*

[www.tomasellowinery.com](http://www.tomasellowinery.com)