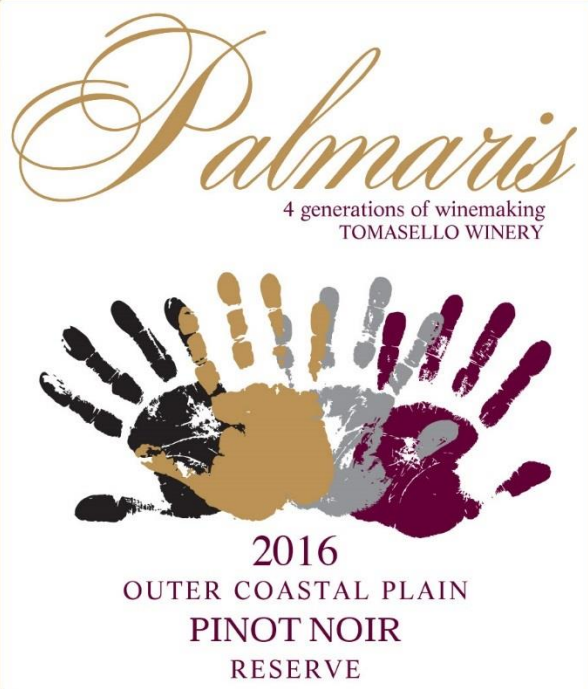


Tomasello Winery

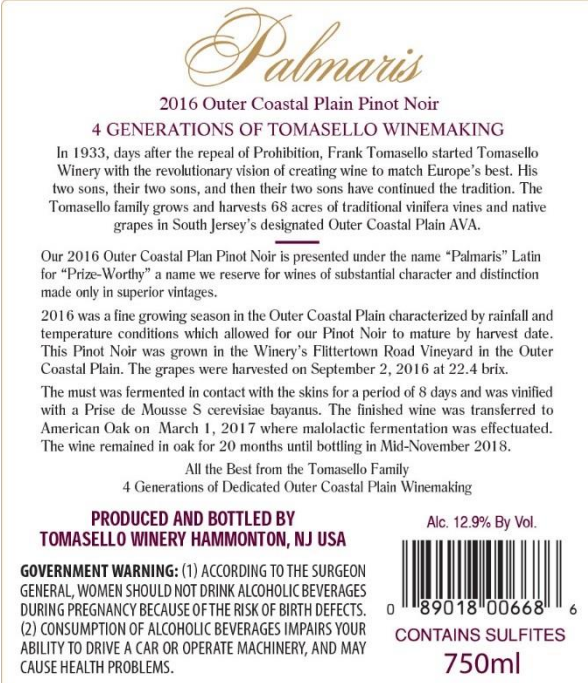
2016 PALMARIS PINOT NOIR

The grapes used in the production of this wine were 100% Pinot Noir estate grown at the Winery's Flittertown Road Vineyard. 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.



Palmaris
4 generations of winemaking
TOMASELLO WINERY

2016
OUTER COASTAL PLAIN
PINOT NOIR
RESERVE



Palmaris
2016 Outer Coastal Plain Pinot Noir
4 GENERATIONS OF TOMASELLO WINEMAKING

In 1933, days after the repeal of Prohibition, Frank Tomasello started Tomasello Winery with the revolutionary vision of creating wine to match Europe's best. His two sons, their two sons, and then their two sons have continued the tradition. The Tomasello family grows and harvests 68 acres of traditional vinifera vines and native grapes in South Jersey's designated Outer Coastal Plain AVA.

Our 2016 Outer Coastal Plain Pinot Noir is presented under the name "Palmaris" Latin for "Prize-Worthy" a name we reserve for wines of substantial character and distinction made only in superior vintages.

2016 was a fine growing season in the Outer Coastal Plain characterized by rainfall and temperature conditions which allowed for our Pinot Noir to mature by harvest date. This Pinot Noir was grown in the Winery's Flittertown Road Vineyard in the Outer Coastal Plain. The grapes were harvested on September 2, 2016 at 22.4 brix.

The must was fermented in contact with the skins for a period of 8 days and was vinified with a *Prise de Mousse S cerevisiae bayanus*. The finished wine was transferred to American Oak on March 1, 2017 where malolactic fermentation was effectuated. The wine remained in oak for 20 months until bottling in Mid-November 2018.

All the Best from the Tomasello Family
4 Generations of Dedicated Outer Coastal Plain Winemaking

PRODUCED AND BOTTLED BY
TOMASELLO WINERY HAMMONTON, NJ USA

Alc. 12.9% By Vol.

0 89018 00668 6
CONTAINS SULFITES
750ml

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.

Wines @ Character

www.tomasellowinery.com