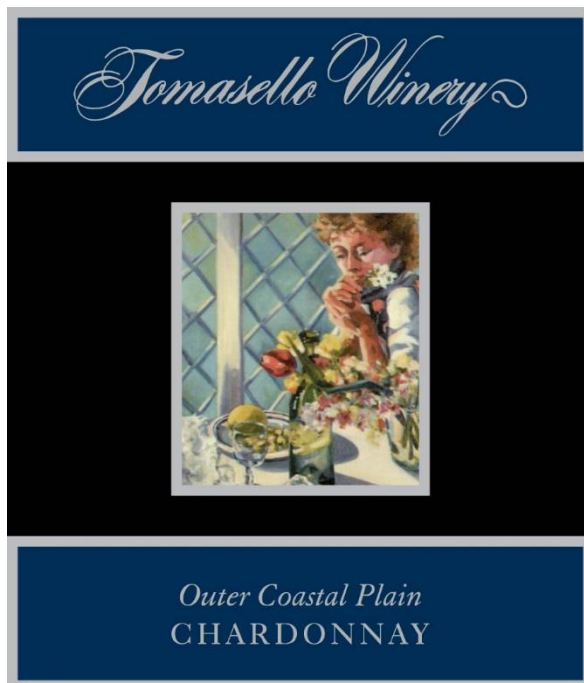


Tomasello Winery

2017 OCP CHARDONNAY

This is a dry buttery malo-lactic naked Chardonnay with no exposure to oak. It is approachable with a forward fruity character and was fermented to dryness with Prise de Mousse. Excellent with soft cheeses, and baked whole grilled Branzino fish in a lemon caper reduction.



THE 2017 TOMASELLO OUTER COASTAL PLAIN CHARDONNAY WAS HARVESTED FROM OUR VINEYARD ON SEPTEMBER 14, 2017. THE MUST WAS FERMENTED TO COMPLETION USING PRISE DE MOUSSE YEAST. A MALO-LACTIC FERMENTATION WAS INITIATED GIVING THE WINE A BUTTERY FINISH.

THIS CHARDONNAY SPENT NO TIME IN OAK AS IT IS MADE IN A FRUITIER AND FRESH STYLE. IS IS PERFECT WITH SALMON AND SHELLFISH, JUMBO CRAB CAKES AND LOBSTER, YOUR FAVORITE CHEESES AND WITH SAUTÉED CHICKEN DISHES.

FOR FURTHER INFORMATION ABOUT OUR FULL LINE OF WINES OR TO ARRANGE A VISIT, CALL US AT 1-800-MMM-WINE OR VISIT US ON THE WEB AT: WWW.TOMASELLOWINERY.COM

ALL THE BEST,
JACK AND CHARLIE TOMASELLO
3RD GENERATION NJ WINEMAKERS

ESTATE GROWN, PRODUCED AND BOTTLED
BY TOMASELLO WINERY, HAMMONTON, NJ, USA

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