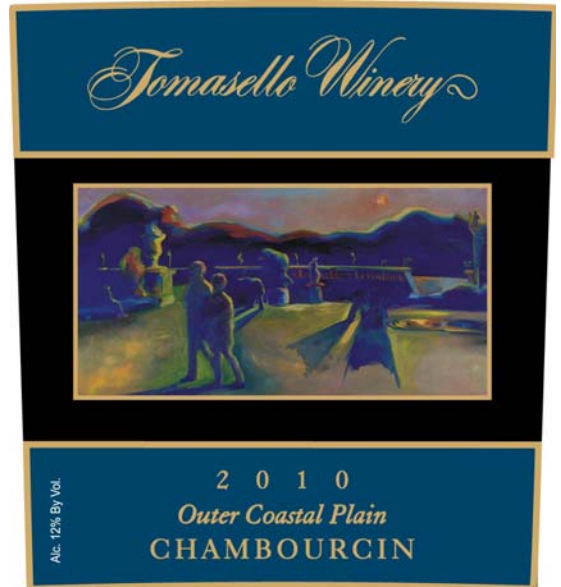


Tomasello Winery 2010 Outer Coastal Plain Chambourcin

Summary:

Terroir: The Outer Coastal Plain AVA runs from Princeton east toward Freehold and down to the tip of Cape May. It is characterized by sandy loam soil with a 6 to 8 foot deep clay bottom which promotes good drainage. Degree days are one degree day less than Rutherford in California which promotes wines of moderate alcohol and hence approachability as a food wines. The Outer Coastal Plain is no more than 35 miles from the Atlantic Ocean which results in a maritime influence on the vines.



Grape: A complex hybrid and still one of the widely planted hybrids in France. Wine is characterized as a full flavored red and aromatic with berry character. It does not have the intrusive flavors of other hybrids. As a side note it is the most successful hybrid in Australia and does very well in the OCP as it is toleration of humidity and cold hardiness

Vinification: Harvested from our OCP vineyard on September 16, 2010 at a 20.1 brix with a t/a of 8.8 this Chambourcin was fermented with ICV D21 to dryness using a yeast isolated from the Languedoc. Fermented in contact with the yeast for 14 days with frequent remontage or pumping over to encourage complexity and concentration. Subsequent malo-lactic fermentation

Details:

- Producer:** Tomasello Winery
- Wine Color:** Red
- Region:** Outer Coastal Plain
- Country:** USA
- Blend:** 100% Chambourcin
- Oak:** American 8 months