

2014 PALMARIS CABERNET SAUVIGNON RESERVE



OUTER COASTAL PLAIN
CABERNET SAUVIGNON

WWW.TOMASELLOWINERY.COM

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.

80% Cab Sauv, 15% Petit Verdot, 5% Cab Franc OAK, BLACK FRUITS, LIGHT PEPPER 88 POINTS - SILVER MEDAL WINNER

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VARIETAL COMPOSITION

80% Cab Sauv, 15% Petit Verdot, 5% Cab Franc Oak, black fruits, light pepper 88 POINTS - SILVER MEDAL WINNER

Tomasello Winery \

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FLAVOR PROFILE:

OAK, BLACK FRUITS, LIGHT PEPPER

Tomasello Winery \

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