
Tomasello Winery

EST. 1933

2014 PALMARIS CABERNET SAUVIGNON RESERVE

Palmaris
4 generations of winemaking
TOMASELLO WINERY



OUTER COASTAL PLAIN
CABERNET SAUVIGNON
RESERVE

ABOUT THE WINE

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.

OUR STORY

FOUNDED OVER 80 YEARS AGO BY OUR GRANDFATHER, WE ARE THE THIRD GENERATION OF TOMASELLOS TO BUILD UPON HIS GREAT VISION THROUGH DEDICATING OUR LIVES TO GROWING AND PRODUCING EXCELLENT WINES. OUR ENTIRE PORTFOLIO IS A TRUE EXPRESSION OF THE OUTER COASTAL PLAIN, A HISTORICALLY CELEBRATED AMERICAN WINE GROWING REGION. THANK YOU FOR YOUR CONTINUED LOVE AND LOYALTY. AS OUR FAMILY GROWS, AND OUR CHILDREN LEARN THE WAYS OF THE VINEYARD, WE LOOK FORWARD TO A PLACE AT YOUR TABLE FOR GENERATIONS TO COME.

ALL THE VERY BEST,
JACK AND CHARLIE TOMASELLO



VARIETAL COMPOSITION: 80% CAB SAUV, 15% PETIT VERDOT, 5% CAB FRANC
FLAVOR PROFILE: OAK, BLACK FRUITS, LIGHT PEPPER
AWARDS: 88 POINTS - SILVER MEDAL WINNER