Tomasello Mineru ~

# 2015 PALMARIS CABERNET FRANC RESERVE

THE MUSTS WERE FERMENTED IN CONTACT WITH THE SKINS FOR A PERIOD OF 14 DAYS AND WERE VINIFIED USING A SACCHAROMYCES CEREVISIAE aris ORIGINALLY ISOLATED FROM A LANGUEDOC TERROIR. THEY WERE MADE IN separate lots between September 23 and October 7, 2013 and

SUBSEQUENTLY TRANSFERRED TO A COMBINATION OF FRENCH NEVERS AND American Oak in Early December 2013. Malo-lactic fermentation WAS EFFECTUATED IN OAK WHERE THEY REMAINED FOR 28 MONTHS UNTIL APRIL 2016. THE WINES WERE THEN ASSEMBLED INTO ONE BLEND AND bottled in early May 2016.

80% Cab Sauv, 15% Petit Verdot, 5% Cab Franc VARIETAL CO WHITE PEPPER, RED STONE FRUIT HINT OF GREEN BELL PEPPER FLAVOR PROFILE:

# STomasello Winews

#### 2015 Palmaris Cabernet Franc Reserve

THE MUSTS WERE FERMENTED IN CONTACT WITH THE SKINS FOR A PERIOD OF 14 DAYS AND WERE VINIFIED USING A SACCHAROMYCES CEREVISIAE ORIGINALLY ISOLATED FROM A LANGUEDOC TERROIR. THEY WERE MADE IN SEPARATE LOTS BETWEEN SEPTEMBER 23 AND OCTOBER 7, 2013 AND



2015

OUTER COASTAL PLAIN CABERNET FRANC

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SUBSEQUENTLY TRANSFERRED TO A COMBINATION OF FRENCH NEVERS AND American Oak in early December 2013. Malo-lactic fermentation WAS EFFECTUATED IN OAK WHERE THEY REMAINED FOR 28 MONTHS UNTIL April 2016. The wines were then assembled into one blend and bottled in early May 2016.

80% Cab Sauv, 15% Petit Verdot, 5% Cab Franc VARIETAL COMP WHITE PEPPER, RED STONE FRUIT, FLAVOR PROFILE: HINT OF GREEN BELL PEPPER

Tomasello Mineru 🗟

# 2015 Palmaris Cabernet Franc Reserve

The musts were fermented in contact with the skins for a period OF 14 DAYS AND WERE VINIFIED USING A SACCHAROMYCES CEREVISIAE originally isolated from a Languedoc terroir. They were made in SEPARATE LOTS BETWEEN SEPTEMBER 23 AND OCTOBER 7, 2013 AND SUBSEQUENTLY TRANSFERRED TO A COMBINATION OF FRENCH NEVERS AND

American Oak in early December 2013. Malo-lactic fermentation

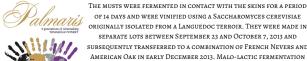


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WAS EFFECTUATED IN OAK WHERE THEY REMAINED FOR 28 MONTHS UNTIL April 2016. The wines were then assembled into one blend and bottled in early May 2016. 80% Cab Sauv, 15% Petit Verdot, 5% Cab Franc VARIETAL COMPOSI White pepper, red stone fruit, hint of green bell pepper FLAVOR PROFILE:

3**5 Tomasello Winer**u N

# 2015 Palmaris Cabernet Franc Reserve



2015

CABERNET FRANC

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of 14 days and were vinified using a Saccharomyces cerevisiae ORIGINALLY ISOLATED FROM A LANGUEDOC TERROIR. THEY WERE MADE IN SEPARATE LOTS BETWEEN SEPTEMBER 23 AND OCTOBER 7, 2013 AND SUBSEQUENTLY TRANSFERRED TO A COMBINATION OF FRENCH NEVERS AND American Oak in early December 2013. Malo-lactic fermentation WAS EFFECTUATED IN OAK WHERE THEY REMAINED FOR 28 MONTHS UNTIL April 2016. The wines were then assembled into one blend and bottled in early May 2016

80% Cab Sauv, 15% Petit Verdot, 5% Cab Franc WHITE PEPPER, RED STONE FRUIT. FLAVOR PROFILE: HINT OF GREEN BELL PEPPER

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#### 2015 PALMARIS CABERNET FRANC RESERVE



OUTER COASTAL PLAIN CABERNET FRANC

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The musts were fermented in contact with the skins for a period OF 14 DAYS AND WERE VINIFIED USING A SACCHAROMYCES CEREVISIAE ORIGINALLY ISOLATED FROM A LANGUEDOC TERROIR. THEY WERE MADE IN SEPARATE LOTS BETWEEN SEPTEMBER 23 AND OCTOBER 7, 2013 AND SUBSEQUENTLY TRANSFERRED TO A COMBINATION OF FRENCH NEVERS AND

American Oak in early December 2013. Malo-lactic fermentation WAS EFFECTUATED IN OAK WHERE THEY REMAINED FOR 28 MONTHS UNTIL April 2016. The wines were then assembled into one blend and BOTTLED IN EARLY MAY 2016.

VARIETAL COMPOSITION: 80% CAB SAUV. 15% PETIT VERDOT. 5% CAB FRANC

WHITE PEPPER, RED STONE FRUIT, HINT OF GREEN BELL PEPPER FLAVOR PROFILE:

Tomasello Mineru ~

### 2015 PALMARIS CABERNET FRANC RESERVE



THE MUSTS WERE FERMENTED IN CONTACT WITH THE SKINS FOR A PERIOD OF 14 DAYS AND WERE VINIFIED USING A SACCHAROMYCES CEREVISIAE ORIGINALLY ISOLATED FROM A LANGUEDOC TERROIR. THEY WERE MADE IN separate lots between September 23 and October 7, 2013 and SUBSEQUENTLY TRANSFERRED TO A COMBINATION OF FRENCH NEVERS AND American Oak in early December 2013. Malo-lactic fermentation WAS EFFECTUATED IN OAK WHERE THEY REMAINED FOR 28 MONTHS UNTIL APRIL 2016. THE WINES WERE THEN ASSEMBLED INTO ONE BLEND AND BOTTLED IN EARLY MAY 2016.

THE MUSTS WERE FERMENTED IN CONTACT WITH THE SKINS FOR A PERIOD

OF 14 DAYS AND WERE VINIFIED USING A SACCHAROMYCES CEREVISIAE

ORIGINALLY ISOLATED FROM A LANGUEDOC TERROIR. THEY WERE MADE IN

SEPARATE LOTS BETWEEN SEPTEMBER 23 AND OCTOBER 7, 2013 AND

SUBSEQUENTLY TRANSFERRED TO A COMBINATION OF FRENCH NEVERS AND

American Oak in Early December 2013. Malo-lactic fermentation

VARIETAL COMPOSITIO WWW.TOMASELLOWINERY.COM FLAVOR PROFILE:

80% Cab Sauv, 15% Petit Verdot, 5% Cab Franc White pepper, red stone fruit, hint of green bell pepper

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## 2015 Palmaris Cabernet Franc Reserve



WAS EFFECTUATED IN OAK WHERE THEY REMAINED FOR 28 MONTHS UNTIL April 2016. The wines were then assembled into one blend and BOTTLED IN EARLY MAY 2016

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80% Cab Sauv, 15% Petit Verdot, 5% Cab Franc WHITE PEPPER, RED STONE FRUIT, HINT OF GREEN BELL PEPPER

Tomasello Mineru 🕤

#### 2015 PALMARIS CABERNET FRANC RESERVE

The musts were fermented in contact with the skins for a period OF 14 DAYS AND WERE VINIFIED USING A SACCHAROMYCES CEREVISIAE originally isolated from a Languedoc terroir. They were made in SEPARATE LOTS BETWEEN SEPTEMBER 23 AND OCTOBER 7, 2013 AND subsequently transferred to a combination of French Nevers and American Oak in early December 2013. Malo-lactic fermentation WAS EFFECTUATED IN OAK WHERE THEY REMAINED FOR 28 MONTHS UNTIL April 2016. The wines were then assembled into one blend and bottled in early May 2016.

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2015

80% Cab Sauv, 15% Petit Verdot, 5% Cab Franc White pepper, red stone fruit, hint of green bell pepper

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## 2015 Palmaris Cabernet Franc Reserve



The musts were fermented in contact with the skins for a period OF 14 DAYS AND WERE VINIFIED USING A SACCHAROMYCES CEREVISIAE ORIGINALLY ISOLATED FROM A LANGUEDOC TERROIR. THEY WERE MADE IN SEPARATE LOTS BETWEEN SEPTEMBER 23 AND OCTOBER 7, 2013 AND SUBSEQUENTLY TRANSFERRED TO A COMBINATION OF FRENCH NEVERS AND American Oak in early December 2013. Malo-lactic fermentation WAS EFFECTUATED IN OAK WHERE THEY REMAINED FOR 28 MONTHS UNTIL April 2016. The wines were then assembled into one blend and

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80% Cab Sauv, 15% Petit Verdot, 5% Cab Franc WHITE PEPPER, RED STONE FRUIT. FLAVOR PROFILE: HINT OF GREEN BELL PEPPER

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#### 2015 PALMARIS CABERNET FRANC RESERVE



The musts were fermented in contact with the skins for a period OF 14 DAYS AND WERE VINIFIED USING A SACCHAROMYCES CEREVISIAE ORIGINALLY ISOLATED FROM A LANGUEDOC TERROIR. THEY WERE MADE IN separate lots between September 23 and October 7, 2013 and

SUBSEQUENTLY TRANSFERRED TO A COMBINATION OF FRENCH NEVERS AND

American Oak in early December 2013. Malo-lactic fermentation

WAS EFFECTUATED IN OAK WHERE THEY REMAINED FOR 28 MONTHS UNTIL

CABERNET FRANC

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April 2016. The wines were then assembled into one blend and BOTTLED IN EARLY MAY 2016. VARIETAL COMPOSITION 80% CAB SAUV. 15% PETIT VERDOT. 5% CAB FRANC

WHITE PEPPER, RED STONE FRUIT, HINT OF GREEN BELL PEPPER

2015 CABERNET FRANC

BOTTLED IN EARLY MAY 2016



CABERNET FRANC VARIETAL COMPOS FLAVOR PROFILE:

VARIETAL COMP FLAVOR PROFILE:

FLAVOR PROFILE: