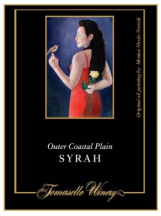
Tomasello Winery

EST. 1933

2015 Outer Coastal Plain Syrah



harvested from our vineyard on September 15, 2015. The grapes were whole berry fermented with stems to dryness with a yeast isolated from the Rhone Valley, whose characteristics promote a wine of fresh forward fruit. After completing fermentation, the wine was transferred to air-dried casks for a period of 17 months. The result is a well-balanced wine with soft, rounded edges.

Varietal Composition: 100% Syrah

Flavor Profile: Blackberry jam, vanilla, oak, light caramel

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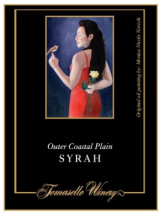

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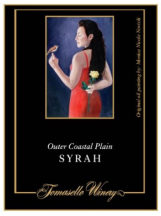

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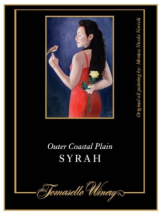

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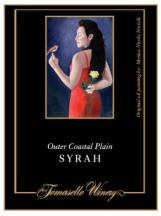

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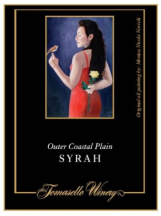

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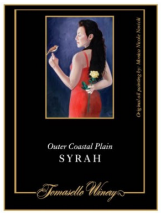

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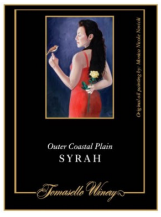

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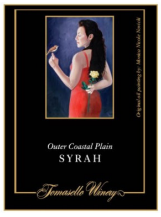

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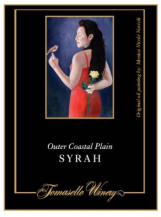

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