Tomasello Winery

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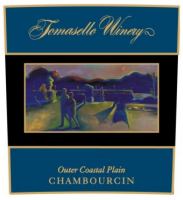
2016 Outer Coastal Plain Chambourcin



best characterized as a medium-bodied Beaujolais style red with a slightly peppery finish. The best pairings for the Chambourcin's unique flavors are sharper cheeses, especially blue veined, duck or lamb dishes, Caesar salad and pastas with marinara sauce.

Varietal Composition: 100% Chambourcin
Flavor Profile: Beaujolais-style, aged for 12 months in American oak

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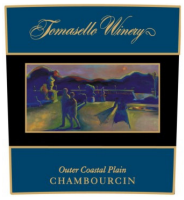

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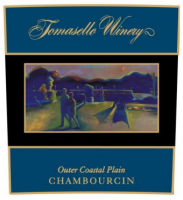

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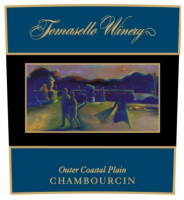

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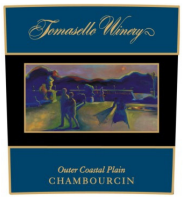

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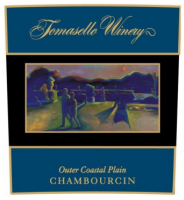

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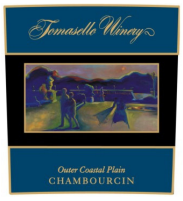

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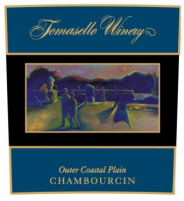

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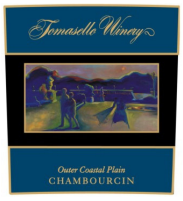

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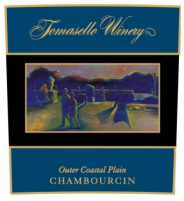

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