Tomasello Winery

2016 Palmaris Pinot Noir Reserve



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THE GRAPES WERE HAND HARVESTED AT A POINT OF MATURITY consistent with reserve quality. The grapes were crushed and FERMENTED IN CONTACT WITH THEIR SKINS FOR A PERIOD OF 10 DAYS WITH A YEAST THAT PROMOTES FORWARD FRESH FRUIT CHARACTERISTICS. A malo-lactic fermentation was simultaneously initiated. After THE COMPLETION OF FERMENTATION. THE WINE WAS TRANSFERRED TO SECOND YEAR AMERICAN AND FRENCH OAK FOR A PERIOD OF ONE YEAR. PINOT NOIR IS OFTEN CALLED A "WHITE WINE MASQUERADING AS A RED." AND IS SOFT AND SUBTLE IN CHARACTER.

VARIETAL COMPOSITION:

OAK, BLACK CHERRY, STEWED FRUIT

2016

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VARIETAL COMPOSITION:

OAK, BLACK CHERRY, STEWED FRUIT

100% PINOT NOIR



2016 OASTAL PLAIN PINOT NOIR

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2016 PALMARIS PINOT NOIR RESERVE



VARIETAL COMPOSITION: 100% PINOT NOIR

OAK, BLACK CHERRY, STEWED FRUIT FLAVOR PROFILE:



2016 Palmaris Pinot Noir Reserve



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> VARIETAL COMPOSITION FLAVOR PROFILE:

100% PINOT NOIR

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100% PINOT NOIR VARIETAL COMPOSITION

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FLAVOR PROFILE:

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PINOT NOIR
RESERVE

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