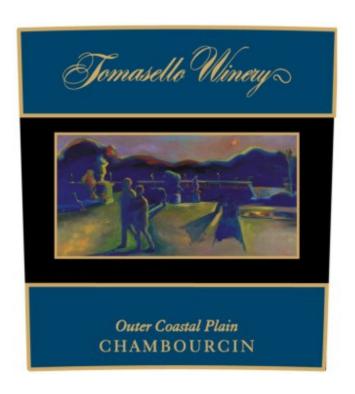


## 2017 OUTER COASTAL PLAIN CHAMBOURCIN



## **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

## **ABOUT THE WINE**

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% Chambourgin

**Notes:** Beaujolais-style, aged for 12 months in American oak