

2017 Palmaris Chardonnay Reserve



2017

CHARDONNAY

The harvest occurred on September 14, 2017, at maturity Nation Consistent with reserve quality. The must was pressed, chilled, racked and fermented with a yeast isolated from the Suze-la-ROUSSE IN THE COTE DU RHONE. SIMULTANEOUS MALO-LACTIC FERMENTATION WAS INITIATED. SIXTY PERCENT OF THE WINE WAS TRANSFERRED TO BOSWELL LIGHT TOAST AMERICAN OAK FOR 6 MONTHS. THEN REMARRIED WITH ITS 40% THE NON-OAK PORTION AND BOTTLED.

VARIETAL COMPOSITION:

FERMENTATION, 100% CHARDONNA

MELON, DILL, LIGHT BUTTERY FINISH

2017 CHARDONNAY

Tomasello Winery

2017 Palmaris Chardonnay Reserve

The harvest occurred on September 14, 2017, at maturity Maris Consistent with reserve quality. The must was pressed, chilled, racked and fermented with a yeast isolated from the Suze-la-ROUSSE IN THE COTE DU RHONE. SIMULTANEOUS MALO-LACTIC FERMENTATION WAS INITIATED. SIXTY PERCENT OF THE WINE WAS TRANSFERRED TO BOSWELL LIGHT TOAST AMERICAN OAK FOR 6 MONTHS. THEN REMARRIED WITH ITS 40% THE NON-OAK PORTION AND BOTTLED.

VARIETAL COMPOSITION

FERMENTATION, 100% CHARDONNAY Melon, dill, light buttery finish

Tomasello Uineru 🗟

2017 Palmaris Chardonnay Reserve



THE HARVEST OCCURRED ON SEPTEMBER 14, 2017, AT MATURITY CONSISTENT WITH RESERVE QUALITY. THE MUST WAS PRESSED, CHILLED, RACKED AND FERMENTED WITH A YEAST ISOLATED FROM THE SUZE-LA-ROUSSE IN THE COTE DU RHONE. SIMULTANEOUS MALO-LACTIC fermentation was initiated. Sixty percent of the wine was TRANSFERRED TO BOSWELL LIGHT TOAST AMERICAN OAK FOR 6 MONTHS, THEN REMARRIED WITH ITS 40% THE NON-OAK PORTION AND BOTTLED.

FLAVOR PROFILE:

50% oak, 50% stainless steel fermentation, 100% Chardonnay MELON, DILL, LIGHT BUTTERY FINISH

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Tomasello Wineru

2017 Palmaris Chardonnay Reserve



THE HARVEST OCCURRED ON SEPTEMBER 14, 2017, AT MATURITY CONSISTENT WITH RESERVE QUALITY. THE MUST WAS PRESSED, CHILLED, RACKED AND FERMENTED WITH A YEAST ISOLATED FROM THE SUZE-LA-ROUSSE IN THE COTE DU RHONE. SIMULTANEOUS MALO-LACTIC fermentation was initiated. Sixty percent of the wine was TRANSFERRED TO BOSWELL LIGHT TOAST AMERICAN OAK FOR 6 MONTHS then remarried with its 40% the non-oak portion and bottled.

FLAVOR PROFILE:

50% oak, 50% stainless steel fermentation, 100% Chardonnay MELON, DILL, LIGHT BUTTERY FINISH

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THE HARVEST OCCURRED ON SEPTEMBER 14, 2017, AT MATURITY Nation Consistent with reserve quality. The must was pressed, chilled, RACKED AND FERMENTED WITH A YEAST ISOLATED FROM THE SUZE-LA-Rousse in the Cote du Rhone. Simultaneous malo-lactic FERMENTATION WAS INITIATED. SIXTY PERCENT OF THE WINE WAS TRANSFERRED TO BOSWELL LIGHT TOAST AMERICAN OAK FOR 6 MONTHS

FLAVOR PROFILE:

FERMENTATION, 100% CHARDONNAY MELON, DILL, LIGHT BUTTERY FINISH

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CHARDONNAY

The harvest occurred on September 14, 2017, at maturity consistent with reserve quality. The must was pressed, chilled, RACKED AND FERMENTED WITH A YEAST ISOLATED FROM THE SUZE-LA-Rousse in the Cote du Rhone. Simultaneous malo-lactic FERMENTATION WAS INITIATED. SIXTY PERCENT OF THE WINE WAS TRANSFERRED TO BOSWELL LIGHT TOAST AMERICAN OAK FOR 6 MONTHS. THEN REMARRIED WITH ITS 40% THE NON-OAK PORTION AND BOTTLED.

FLAVOR PROFILE:

FERMENTATION, 100% CHARDONNAY MELON, DILL, LIGHT BUTTERY FINISH

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2017 Palmaris Chardonnay Reserve



2017 outer coastal plain CHARDONNAY

THE HARVEST OCCURRED ON SEPTEMBER 14, 2017, AT MATURITY CONSISTENT WITH RESERVE QUALITY. THE MUST WAS PRESSED, CHILLED, RACKED AND FERMENTED WITH A YEAST ISOLATED FROM THE SUZE-LA-ROUSSE IN THE COTE DU RHONE. SIMULTANEOUS MALO-LACTIC

FERMENTATION WAS INITIATED. SIXTY PERCENT OF THE WINE WAS TRANSFERRED TO BOSWELL LIGHT TOAST AMERICAN OAK FOR 6 MONTHS, then remarried with its 40% the non-oak portion and bottled.

FLAVOR PROFILE:

fermentation, 100% Chardonna MELON, DILL, LIGHT BUTTERY FINISH

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2017 Palmaris Chardonnay Reserve



THE HARVEST OCCURRED ON SEPTEMBER 14, 2017, AT MATURITY CONSISTENT WITH RESERVE QUALITY. THE MUST WAS PRESSED, CHILLED, RACKED AND FERMENTED WITH A YEAST ISOLATED FROM THE SUZE-LA-ROUSSE IN THE COTE DU RHONE. SIMULTANEOUS MALO-LACTIC FERMENTATION WAS INITIATED. SIXTY PERCENT OF THE WINE WAS TRANSFERRED TO BOSWELL LIGHT TOAST AMERICAN OAK FOR 6 MONTHS, then remarried with its 40% the non-oak portion and bottled.

FLAVOR PROFILE:

fermentation, 100% Chardonna MELON, DILL, LIGHT BUTTERY FINISH

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2017 OUTER COASTAL PLAIN CHARDONNAY

The harvest occurred on September 14, 2017, at maturity Maris Consistent with reserve quality. The must was pressed, chilled, racked and fermented with a yeast isolated from the Suze-la-

Rousse in the Cote du Rhone. Simultaneous malo-lactic fermentation was initiated. Sixty percent of the wine was TRANSFERRED TO BOSWELL LIGHT TOAST AMERICAN OAK FOR 6 MONTHS, THEN REMARRIED WITH ITS 40% THE NON-OAK PORTION AND BOTTLED.

VADIETAL COMP

FERMENTATION, 100% CHARDONNAY MELON, DILL, LIGHT BUTTERY FINISH

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2017 Palmaris Chardonnay Reserve



50% oak, 50% stainless steel fermentation, 100% Chardonnay MELON, DILL, LIGHT BUTTERY FINISH

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