
Tomasello Winery

EST. 1933

2017 PALMARIS CHARDONNAY RESERVE

Palmaris
4 generations of winemaking
TOMASELLO WINERY



2017
OUTER COASTAL PLAIN
CHARDONNAY
RESERVE

ABOUT THE WINE

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.

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



VARIETAL COMPOSITION: 50% OAK, 50% STAINLESS STEEL FERMENTATION, 100% CHARDONNAY

FLAVOR PROFILE: MELON, DILL, LIGHT BUTTERY FINISH