Tomasello Minery~

## 2017 Palmaris Merlot Reserve

harvested from our vineyard on September 24, 2015 at 24.2 DEGREES BRIX. THE MACERATED MUST WAS FERMENTED IN CONTACT WITH THE SKINS FOR 14 DAYS AND

SUBSEQUENTLY TRANSFERRED TO OAK FOR A PERIOD OF 17 MONTHS. MALOLACTIC FERMENTATION WAS EFFECTUATED AND THE WINE WAS BOTTLED IN AUGUST 2017.

VARIETAL COMPO BLUEBERRY, GRILLED MEATS, RED BELL PEPPER FLAVOR PROFILE: HINTS OF VIOLET



Tomasello Mineru 🕤

### 2017 Palmaris Merlot Reserve

OUTER COASTAL PLAIN MERLOT

24.2 DEGREES BRIX. THE MACERATED MUST WAS FERMENTED IN CONTACT WITH THE SKINS FOR 14 DAYS AND SUBSEQUENTLY TRANSFERRED TO OAK FOR A PERIOD OF 17

harvested from our vineyard on September 24, 2015 at



months. Malolactic fermentation was effectuated AND THE WINE WAS BOTTLED IN AUGUST 2017. 100% MERLO

FLAVOR PROFILE:	BLUEBERRY, GRILLED MEATS, RED BELL PEPPER,
I LAVOR I ROFILE.	HINTS OF VIOLET

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Tomasello Minery ~

#### 2017 Palmaris Merlot Reserve

harvested from our vineyard on September 24, 2015 at 24.2 Degrees Brix. The macerated must was fermented IN CONTACT WITH THE SKINS FOR 14 DAYS AND SUBSEQUENTLY TRANSFERRED TO OAK FOR A PERIOD OF 17 MONTHS. MALOLACTIC FERMENTATION WAS EFFECTUATED



AND THE WINE WAS BOTTLED IN AUGUST 2017.

FLAVOR PROFILE:	Blueberry, grilled meats, red bell pepper, hints of violet

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Tomasello Minery ~

#### 2017 PALMARIS MERLOT RESERVE

harvested from our vineyard on September 24, 2015 at 24.2 DEGREES BRIX. THE MACERATED MUST WAS FERMENTED IN CONTACT WITH THE SKINS FOR 14 DAYS AND SUBSEQUENTLY TRANSFERRED TO OAK FOR A PERIOD OF 17

MONTHS. MALOLACTIC FERMENTATION WAS EFFECTUATED AND THE WINE WAS BOTTLED IN AUGUST 2017.

VARIETAL COMPOSITION 100% MERLOT BLUEBERRY, GRILLED MEATS, RED BELL PEPPER FLAVOR PROFILE: HINTS OF VIOLET

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Tomasello Minery ~

## 2017 PALMARIS MERLOT RESERVE



OUTER COASTAL PLAIN MERLOT

OUTER COASTAL PLAIN MERLOT

24.2 Degrees Brix. The macerated must was fermented IN CONTACT WITH THE SKINS FOR 14 DAYS AND SUBSEQUENTLY TRANSFERRED TO OAK FOR A PERIOD OF 17 MONTHS. MALOLACTIC FERMENTATION WAS EFFECTUATED AND THE WINE WAS BOTTLED IN AUGUST 2017.

HARVESTED FROM OUR VINEYARD ON SEPTEMBER 24, 2015 AT

VARIETAL CO BLUEBERRY, GRILLED MEATS, RED BELL PEPPER FLAVOR PROFILE:

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# 2017 Palmaris Merlot Reserve

harvested from our vineyard on September 24, 2015 at 24.2 DEGREES BRIX. THE MACERATED MUST WAS FERMENTED IN CONTACT WITH THE SKINS FOR 14 DAYS AND SUBSEQUENTLY TRANSFERRED TO OAK FOR A PERIOD OF 17 MONTHS. MALOLACTIC FERMENTATION WAS EFFECTUATED

AND THE WINE WAS BOTTLED IN AUGUST 2017.

100% Merlo

HINTS OF VIOLET

BLUEBERRY, GRILLED MEATS, RED BELL PEPPER



maris

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FLAVOR PROFILE:

Tomasello Winery ${}_{\sim}$ 

2017 Palmaris Merlot Reserve

harvested from our vineyard on September 24, 2015 at 24.2 DEGREES BRIX. THE MACERATED MUST WAS FERMENTED almari IN CONTACT WITH THE SKINS FOR 14 DAYS AND SUBSEQUENTLY TRANSFERRED TO OAK FOR A PERIOD OF 17 MONTHS. MALOLACTIC FERMENTATION WAS EFFECTUATED

OUTER COASTAL PLAIN MERLOT RESERVE	

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AND THE WINE WAS BOTTLED IN AUGUST 2017.

VARIETAL COMPOSITION.	100/0 WERLOI
FLAVOR PROFILE:	Blueberry, grilled meats, red bell pepper, hints of violet

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2017 Palmaris Merlot Reserve

harvested from our vineyard on September 24, 2015 at 24.2 Degrees Brix. The macerated must was fermented IN CONTACT WITH THE SKINS FOR 14 DAYS AND SUBSEQUENTLY TRANSFERRED TO OAK FOR A PERIOD OF 17 months. Malolactic fermentation was effectuated AND



OUTER COASTAL PLAIN MERLOT

THE WINE WAS BOTTLED IN AUGUST 2017.		
TAL COMPOSITION:	100% Merlot	
R PROFILE:	Blueberry, grilled meats, red bell pepper, hints of violet	

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FLAVO

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#### 2017 Palmaris Merlot Reserve

harvested from our vineyard on September 24, 2015 at 24.2 DEGREES BRIX. THE MACERATED MUST WAS FERMENTED IN CONTACT WITH THE SKINS FOR 14 DAYS AND SUBSEQUENTLY TRANSFERRED TO OAK FOR A PERIOD OF 17 MONTHS. MALOLACTIC FERMENTATION WAS EFFECTUATED

R COASTAL PLAIN

100% MERLOT BLUEBERRY, GRILLED MEATS, RED BELL PEPPER HINTS OF VIOLET

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2017 PALMARIS MERLOT RESERVE



HARVESTED FROM OUR VINEYARD ON SEPTEMBER 24, 2015 AT 24.2 Degrees Brix. The macerated must was fermented IN CONTACT WITH THE SKINS FOR 14 DAYS AND SUBSEQUENTLY TRANSFERRED TO OAK FOR A PERIOD OF 17 MONTHS. MALOLACTIC FERMENTATION WAS EFFECTUATED AND THE WINE WAS BOTTLED IN AUGUST 2017.



VARIETAL COL BLUEBERRY, GRILLED MEATS, RED BELL PEPPER FLAVOR PROFILE:

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AND THE WINE WAS BOTTLED IN AUGUST 2017. FLAVOR PROFILE: