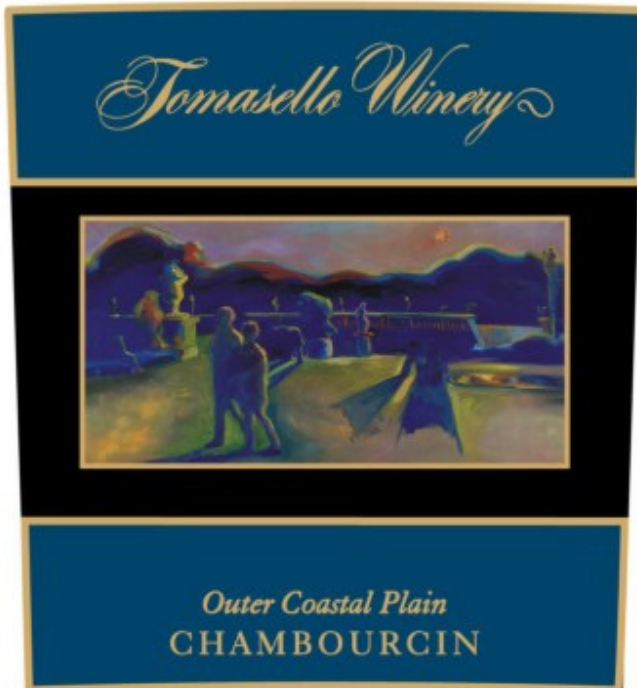

Tomasello Winery

EST. 1933

2016 OUTER COASTAL PLAIN CHAMBOURCIN



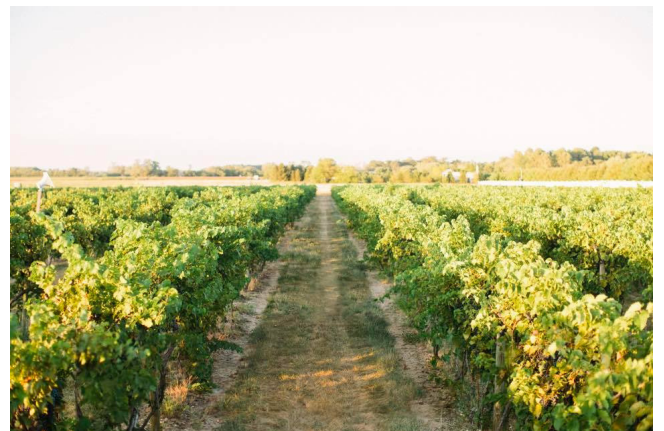
OUR STORY

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

NOTES: BEAUJOLAIS-STYLE, AGED FOR 12 MONTHS IN AMERICAN OAK