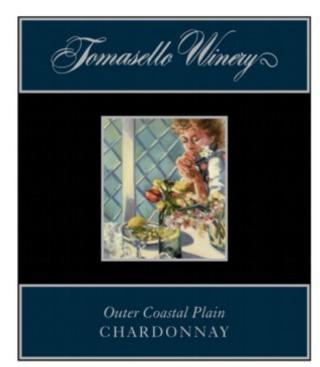


2017 Outer Coastal Plain Chardonnay



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

This is a dry buttery malo-lactic naked Chardonnay with no exposure to oak. It is approachable with a forward fruity character and was fermented to dryness with Prise de Mousse. Excellent with soft cheeses, and baked whole grilled Branzino fish in a lemon caper reduction.



VARIETAL COMPOSITION: FLAVOR PROFILE: 100% STAINLESS STEEL FERMENTATION, 100% CHARDONNAY CITRUS FORWARD, MINERALITY, VERY CRISP WITH DRY FINISH

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