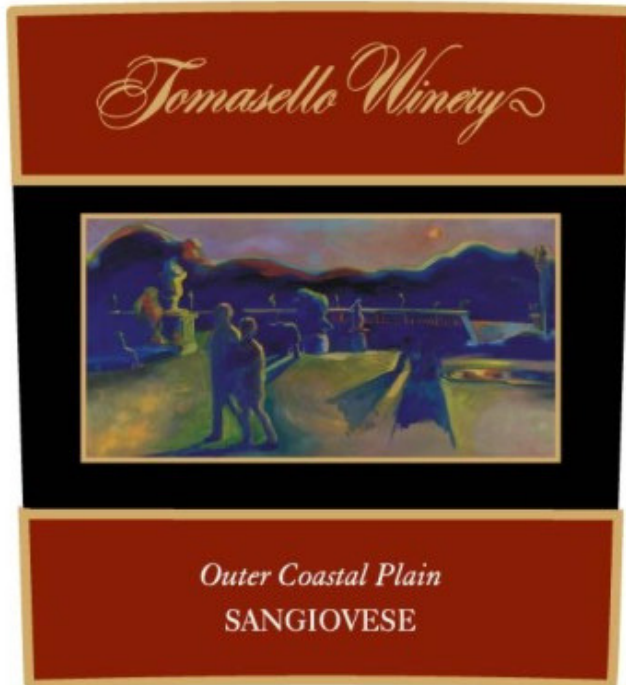

Tomasello Winery

EST. 1933

2017 OUTER COASTAL PLAIN SANGIOVESE



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

HARVESTED ON SEPTEMBER 27, 2017. THE MUST WAS FERMENTED TO DRYNESS WITH A YEAST STRAIN ISOLATED FROM A LANGUEDOC TERROIR.

THE RESULTING WINE WAS AGED IN NEW AMERICAN OAK CASKS TO PROMOTE A ROUNDNESS WHILE PRESERVING THE WINE'S FRUITY CHARACTER.



VARIETAL COMPOSITION: 100% SANGIOVESE

FLAVOR PROFILE: RED STONE FRUITS, TOUCH OF VANILLA, OAK