
Tomasello Winery

EST. 1933

VIDAL BLANC ICE WINE



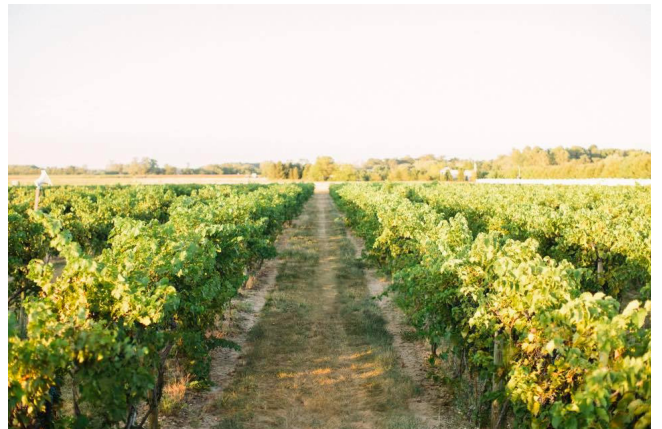
ABOUT THE WINE

HARVESTED FROM OUR NEW JERSEY VINEYARD, PRESSED AND USED IN THE FERMENTATION OF THIS WINE. THE HARVEST SUGAR WAS 34.3% BY WEIGHT WITH THE POST-FERMENTATION RESIDUAL SUGAR AT 10.5%. WITH A WONDERFUL HONEY AND BERRY CHARACTER, IT IS BEST SERVED CHILLED AS A DESSERT WINE ALONGSIDE A DECADENT CRÈME BRÛLÉE.

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:	100% PARTIALLY FROZEN VIDAL BLANC GRAPES
FLAVOR PROFILE:	HONEY, BERRY CHARACTER
AWARDS:	PLATINUM - SAN DIEGO INTERNATIONAL WINE & SPIRITS COMPETITION DOUBLE GOLD - AMERICAN WINE SOCIETY WINE COMPETITION