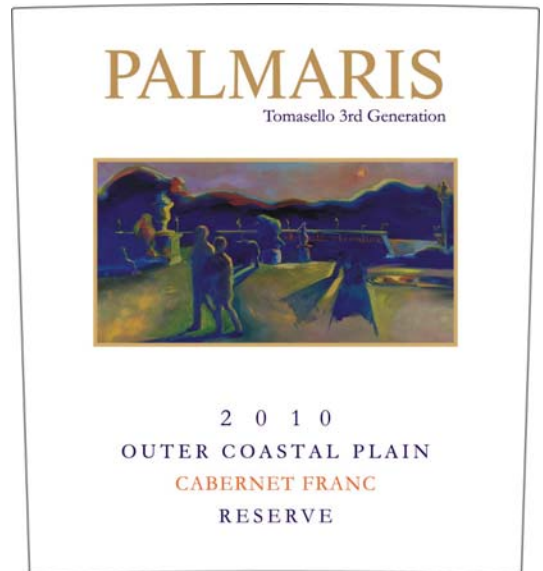


Palmaris 2010 Outer Coastal Plain Cabernet Franc Reserve

Summary:

Terroir: The Outer Coastal Plain AVA runs from Princeton east toward Freehold and down to the tip of Cape May. It is characterized by sandy loam soil with a 6 to 8 foot deep clay bottom which promotes good drainage. Degree days are one degree day less than Rutherford in California which promotes wines of moderate alcohol and hence approachability as a food wines. The Outer Coastal Plain is no more than 35 miles from the Atlantic Ocean which results in a maritime influence on the vines.



Vinification:

This wine is a blend of three grapes: 77% Cabernet Franc (harvested at 22.8 brix, 5.2 g/l t/a as tartaric), 18% Cabernet Sauvignon (harvested at 23.4, brix 6 g/l t/a as tartaric) and 5% Petit Verdot (harvested at 22 brix ,6.7g/l t/a as tartaric) all 100% Outer Coastal Plain. The Franc and the Verdot and approximately 85% of the Sauvignon were estate grown. Each must was fermented for a period of 14 days in contact with the skins . They were each brought through malo-lactic fermentation separately and aged separately in French and American oak for 19 months. Thereafter the wines were assembled into the final blend and returned to oak for another 9 months. The wine was bottled in April 2013.

2010 was perhaps the best growing season that the OCP has seen in 25 years with hot dry conditions and perfect fruit set which allowed for both very high quality and a large and fully mature harvest.

Details:

- Producer:** Tomasello Winery
- Wine Color:** Red
- Region:** Outer Coastal Plain
- Country:** USA
- Blend:** 77% Cabernet Franc, 18% Cabernet Sauvignon, 5% Petit Verdot
- Oak:** American and French Oak 28 months