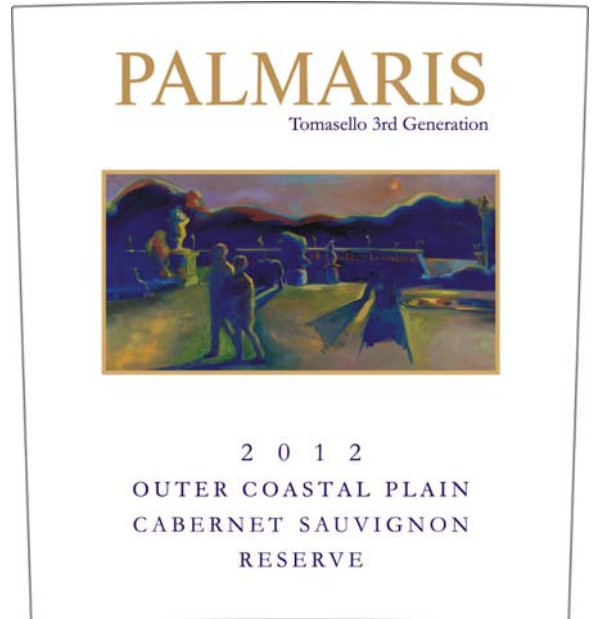


Palmaris 2012 Outer Coastal Plain Cabernet Sauvignon Reserve

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: 75% Cabernet Sauvignon (harvested at 23.0, brix 7.4 g/l t/a as tartaric) 20% Petit Verdot (harvested at 22.5 brix ,6.6g/l t/a as tartaric) and 5% Cabernet Franc (harvested at 21.7 brix, 6.9 g/l t/a as tartaric), all 100% Outer Coastal Plain. The Franc and the Verdot and approximately 85% of the Cabernet 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 22 months. Thereafter the wines were assembled into the final blend and returned to oak for another 6 months. The wine was bottled in March,2015. 2012 was abundant with late season hot and dry conditions,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: 75% Cabernet Sauvignon, 20% Petit Verdot 5% Cabernet Franc

Oak: American and French Oak 28 months

Scores: American Wine Society Commercial Wine

Competition: Gold Meda