

# Tomasello Winery 2010 Outer Coastal Plain Pinot Noir

## 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:** Harvested and hand sorted at peak maturity from our OCP vineyard on August 25, 2010 at a 21.2 brix with a t/a of 6 this Pinot Noir was fermented with ICV D21 to dryness using a yeast isolated from the Languedoc. Fermented in contact with the yeast for 14 days with frequent remontage to encourage complexity and concentration. Subsequent malo-lactic fermentation and aged in Nevers oak barrels for 20 months. Subtle red from the mighty 2010 vintage.

## Details:

- Producer:** Tomasello Winery
- Wine Color:** Red
- Region:** Outer Coastal Plain
- Country:** USA
- Blend:** 100% Pinot Noir
- Oak:** French Nevers 20 months