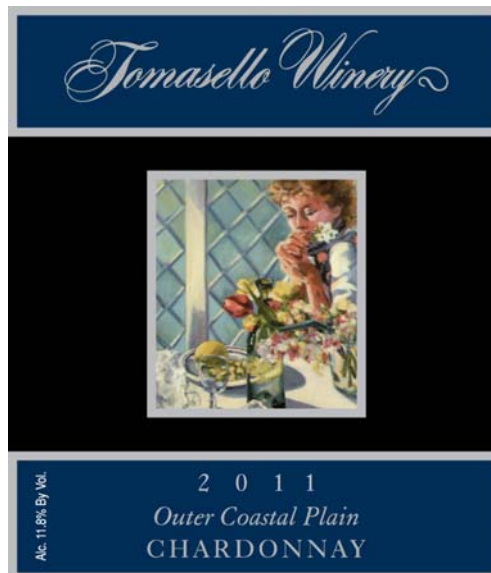


Tomasello Winery 2011 Outer Coastal Plain Chardonnay

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 from our OCP vineyard on September 1, 2011 at a 21.5 brix with a t/a of 7.5, this Chardonnay is a Dijon clone and was fermented to dryness using a yeast isolated from Suze –la-Rousse in the Cotes du Rhone. This yeast promotes the production of full bodied Chardonnay. The wine was subsequently put through malo-lactic fermentation to afford it a buttery finish. It is 100% stainless steel finish.

Details:

- Producer:** Tomasello Winery
- Wine Color:** White
- Region:** Outer Coastal Plain
- Country:** USA
- Blend:** 100% Chardonnay
- Steel :** No oak