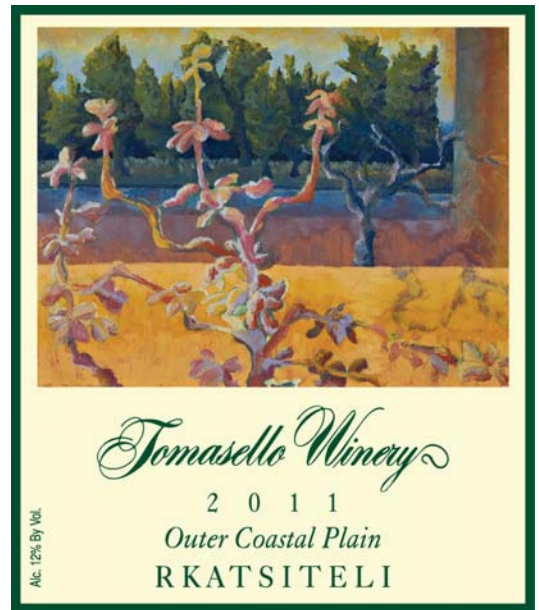


Tomasello Winery 2011 Outer Coastal Plain Rkatsiteli

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.



Grape Variety: Rkatsiteli is one of the most ancient grape varieties and most widely planted in Soviet Georgia. It is characterized by medium sized to large bunches of small berries which can reach high sugar levels while maintaining high acidity. Good resistance to phylloxera and winter hardy. Tomasello Winery acquired its original planting of Rkatsiteli via cutting from Dr Konstantin Frank in the Finger Lakes of NY.

Vinification: This white variety is characterized by a slightly spicy character and a prominent pear ester. It is finished at a residual sugar level of 3.4% making it a semi-dry white . Perfect with pear anglais and semi soft cheeses or as a pan reduction with chicken, dark and white raisins, sautéed onion and field mushrooms .

Details:

- Producer:** Tomasello Winery
- Wine Color:** White
- Region:** Outer Coastal Plain
- Country:** USA
- Blend:** 100% Rkatsiteli also spelled Rkatsiteli