

# *Tomasello Winery*

## **At Cranford**

Call 908-325-6860 to order for pick-up next door and enjoy 10% off your bottle!

### **Estate Grown Palmaris Reserve Wines**

|   |         |
|---|---------|
| 2017 Petit Verdot   | \$30.95 |
| <i>Grilled Vanilla Bean, Violet, Dark Chocolate, Licorice</i>                         |         |
| 2016 Cabernet Sauvignon   | \$28.95 |
| <i>Violet Petal, Raspberry, Black Plum, Fig</i>                                       |         |
| 2017 Cabernet Franc   | \$32.50 |
| <i>Cherry, Toasted Crumpet, Black Tea, Dried Fruit</i>                                |         |
| 2019 Pinot Noir   | \$25.00 |
| <i>Oak, Candied Berries, Chai-Spiced Chocolate, Violet</i>                            |         |
| 2018 Merlot   | \$23.95 |
| <i>Candied Almond, Chocolate Ganache, Plum, Nutmeg</i>                                |         |
| 2019 Chardonnay   | \$23.95 |
| <i>Candied Pear, Almond, Green Apple, Lemon Zest</i>                                  |         |
| 2020 Napa Valley Cab Sauv   | \$49.50 |
| <i>75% Cab Sav, 13% Merlot, 7% Malbec, 5% Cab Franc</i><br><i>Produced at TW Napa</i> |         |
| 2020 Napa Valley Palmaris Red   | \$45.00 |
| <i>70% Merlot, 25% Cab Sav, 5% Cab Franc</i><br><i>Produced at TW Napa</i>            |         |

### **Outer Coastal Plain Red Wines - Dry to Sweet**

|  |         |
|--|---------|
| 2020 Syrah   | \$19.95 |
| <i>Cranberry Cider, Chocolate Fondue, Root Vegetables</i>  |         |
| 2020 Blaufränkisch   | \$19.95 |
| <i>Roasted Nuts, Dried Blueberries, Pomegranate, Cedar</i> |         |
| 2020 Sangiovese  | \$19.95 |
| <i>Roasted Coconut, Chocolate Toffee, Honeycomb, Ink</i>   |         |
| 2019 Chambourcin   | \$19.95 |
| <i>Autumn Leaves, Cherry Preserves, Peppermint</i>         |         |
| Shore House Red  | \$14.95 |
| <i>Red Cherry, Blood Orange, Nutmeg, Black Raspberry</i>   |         |
| Ranier Red   | \$13.95 |
| <i>Freshly Picked Grapes, Wildflowers, Sugared Ginger</i>  |         |

### **Outer Coastal Plain White Wines - Dry to Sweet**

|  |         |
|--|---------|
| 2019 Dry Riesling  | \$18.95 |
| <i>Lemon, Honeysuckle, Golden Apple, Hint of Spice</i>     |         |
| 2019 Chardonnay (Stainless Steel)                          | \$17.95 |
| <i>Sweet Apple Compote, Apricot Preserves, Orange Zest</i> |         |
| American Pinot Grigio                                      | \$18.95 |
| <i>Pink Grapefruit, Honey, Orange Blossom, Light Pear</i>  |         |
| 2018 Rkatsiteli  | \$18.95 |
| <i>Spicy, Hints of Pear, Lemon Zest, Apricot</i>           |         |
| 2021 Aromella  | \$18.95 |
| <i>Baked Pineapple, Peach, Flamed Citrus Peel</i>          |         |
| Daffodil White   | \$14.95 |
| <i>Apricot Jam, Almond Tea Cake, Candied Violet</i>        |         |
| Shore House White  | \$14.95 |
| <i>Ripe Peach, Pineapple, Honey, Mango</i>                 |         |
| Ranier White   | \$13.95 |
| <i>Tangerine, Baked Peach, Grape Candies</i>               |         |

### **Outer Coastal Plain Rosé Wines - Dry to Sweet**

|   |         |
|---|---------|
| Shore House Rosé  | \$14.95 |
| <i>Rose Petal, Strawberry Preserves, Peach, Honeysuckle</i> |         |
| Ranier Rosé   | \$13.95 |
| <i>Orange Sherbet, Peony Petals, Strawberry Jelly</i>       |         |

### **Artisan Orchard Hard Ciders - \$11.95**

*\*All Ciders Are Gluten-Free & Carbonated\**

|                  |              |
|------------------|--------------|
| Apple            | Blueberry    |
| Pineapple        | Peach Ginger |
| Strawberry Mango | Watermelon   |

### **Fruit Wines - \$14.95**

*\*Made Using 100% of the Noted Fruit\**

|            |               |
|------------|---------------|
| Blackberry | Cranberry     |
| Blueberry  | Pomegranate   |
| Cherry     | Red Raspberry |

### **Fruit Moscatos - \$15.95**

*\*Made Using 100% Fruit Wine & Moscato Grapes\**

|             |               |
|-------------|---------------|
| Blackberry  | Pineapple     |
| Blueberry   | Peach         |
| Bing Cherry | Red Raspberry |
| Cranberry   | Tangerine     |
| Grapefruit  | Huckleberry   |
|             | Watermelon    |

### **Specialty Wines**

|  |         |
|--|---------|
| Almonique  | \$14.95 |
| <i>Natural Almond, Vanilla, Amaretto-like</i>              |         |
| Blueberry Forte  | \$22.00 |
| <i>Hibiscus, Lavender, Sugared Berries, French Cruller</i> |         |
| Mulled Spice   | \$15.95 |
| <i>Nutmeg, Allspice, Jasmine, Thyme, Honey</i>             |         |
| Spiced Apple   | \$15.95 |
| <i>Autumn Apples, Mulling Spices, Cinnamon</i>             |         |
| Vidal Blanc Ice Wine                                       | \$28.00 |
| <i>Golden Raisins, Pineapple Upside Down Cake, Honey</i>   |         |
| 2021 Vintage Port  | \$20.95 |
| <i>Licorice, Blueberry, Macerated Strawberry</i>           |         |

### **Sparkling Wines**

|  |         |
|--|---------|
| Blanc de Blanc Brut                                      | \$19.50 |
| <i>Orange Marmalade, Toasted Brioche</i>                 |         |
| Brut Rosé  | \$19.50 |
| <i>Blend of Chardonnay, Cayuga and Merlot</i>            |         |
| Blueberry  | \$19.50 |
| <i>Ripe plum, Sweet Pea Blossom, Eucalyptus</i>          |         |
| Rkatsiteli   | \$19.50 |
| <i>Meyer Lemon, Apricot, Pear</i>                        |         |
| Spumante   | \$19.50 |
| <i>Pound Cake, Peach Sherbet, Candied Apricot, Honey</i> |         |