

# *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**

2016 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>	
2017 Pinot Noir	\$25.00
<i>Oak, Candied Berries, Chai-Spiced Chocolate, Violet</i>	
2017 Merlot	\$23.95
<i>Candied Almond, Chocolate Ganache, Plum, Nutmeg</i>	
2018 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> <i>Produced at TW Napa</i>	
2020 Napa Valley Palmaris Red	\$45.00
<i>70% Merlot, 25% Cab Sav, 5% Cab Franc</i> <i>Produced at TW Napa</i>	

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

2019 Syrah	\$19.95
<i>Cranberry Cider, Chocolate Fondue, Root Vegetables</i>	
2020 Blaufränkisch	\$19.95
<i>Roasted Nuts, Dried Blueberries, Pomegranate, Cedar</i>	
2019 Sangiovese	\$19.95
<i>Roasted Coconut, Chocolate Toffee, Honeycomb, Ink</i>	
2017 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>	
2019 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>	
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>	