Tasting Menu & Wine by the Glass Menu
Please ask staff about low inventory wines.

CREAM RIDGE WINERY

Making Bold Wines Since 1988

5% OFF ½ case (6b), 10% OFF 1 case,
15% OFF 2 + cases

		Bottle	Glass
WHITE: DRY	☐ **DRY RIESLING**		
	Yes, this divine white wine is DRY!	$23	$10
	☐ **AURELIO'S ROSE**		
	Refreshingly dry with crispy fruit notes	$20	$8
	☐ **SAUVIGNON BLANC**		
	Clean, crisp citrus finish	$21	$9
WHITE: SWEET	☐ **JERSEYBERRY – *New Batch! Amazing Cranberry!!***		
	Our Chardonnay & Cranberry blend…OMG you didn't!	$18	$7
	☐ **TRAMINETTE**		
	Lightly sweet, crisp fruit & spring floral finish.	$21	$9
	☐ **PEACH RIESLING**		
	Our Riesling blended with our Peach wine.	$21	$9
ROSÈ: SWEET	☐ **CHAMBOURSIN**		
	Our fortified Chambourcin Rosé (375ml bottle)	$18	$10
RED: OFF DRY	☐ **MERLOT**		
	You know you love Merlot!	$23	$10
RED: DRY	☐ **PETITE SIRAH**		
	Smooth, vibrant, and lush	$25	$11
	☐ **WALNFORD**		
	Blend of Cabernet Franc & Cabernet Sauvignon	$25	$11
	☐ **CHAMBOURCIN**		
	Dry & earthy with rich berry notes	$20	$8
RED: SWEET	☐ **FERGIE**		
	Bubbly Brachetto…Party Time! 5.5%ABV	$21	$9

BOLD WINES: embracing our creativity.

	Bottle	Glass
☐ **HARD CIDER** – added details below in notes section		
100% NJ apples with a hint of sweetness! 6% ABV	$15	$7
☐ **PLUM**		
100% Plum wine! A semi-sweet with nice spice.	$18	$7
☐ **BLUE MOONEY**		
Our red sangria made with Chambourcin and Blueberry wine.	$18	$7
☐ **BLACKBERRY**		
100% Blackberry. No grape. No artificial flavor.	$20	$8
☐ **CRANBERRY**		
100% cranberries from NJ	$21	$9
☐ **HARVEST SANGRIA**		
A blush sangria made w/ our apple wine. NJ grown!	$16	$7
☐ **ALMONDBERRY**		
LEGENDBERRY! Just ask our wine-tenders!	$14	$7
☐ **WINTER SPICE** – *tasting only on weekends. Glasses limited.*		
A winter fav for mulling at the holidays.	$18	$8
☐ **AFTER THE FROST**		
100% Apple wine fortified to 16%. Ask wine-tenders how we sweetened this delicious after dinner sipper!	$30	$15
☐ **APPLE BUZZ!**		
100% apple, fortified w/ brandy Garden State Distillery, sweetened with honey from our vineyard. No on-site consumption! Take home bottles only!	$35	NG

NOTES: At the start of bottling cider, there is a slow build-up in the carbonation process that occurs. This time often results in bottles with less carbonation than the ones we are tasting. If you prefer less fizz, these are available for purchase. ****Disclaimer: It's still random! We've tasted bottles both flat & fizzy.

Small batches now available of 99 Rows, Eastern White, & Catawba (by request only). Limited run! Sorry, not on our tasting list.

PLEASE REFER TO OUR LOW INVENTORY WINE LIST IF YOU DON'T SEE SOMETHING ON THIS LIST.
ASK OUR WINETENDERS FOR ASSISTANCE!

NO TASTINGS & NO GLASSES SECTION – LIMITED SUPPLY:

☐ **AUDREY** Savor the finish on our dry white wine blend. $20

☐ **EASTERN** 100% Niagara grapes. Think Welch's with a kick! $18

☐ **CATAWBA** 100% Catawba grapes. It's a sweet tart wine! $17

☐ **99 ROWS** 100% Fredonia grapes. Easy going sweetness with a lil' tart finish $18

☐ **TROPICAL STORM** Sparkling wine with 90% Mango/10% Passionfruit $22
*This wine is in limited supply. Stock up now. Last batch for a while.

☐ **PASSIONFRUIT – *New Batch 13.5% ABV*** 100% Passionfruit. $1 off every bottle supports City of Joy in Rwanda. Our Passion Project! $21

☐ **MANGO** 100% Mango wine. No grape. No artificial flavor! $21

☐ **APRICOT GRUNER** 100% Real Apricot blended with Gruner $18

☐ **POCO LOCO(L)** Our blush sangria with Blood Orange & Ginger (locally sourced) $12