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Representing Crossing Vineyards and Winery

**Experience the Magic of Winemaking at Crossing Vineyards' Exclusive  
"From Grapes to Glass" Harvest Wine Tasting Event on September 15th**

For over a decade, Tom Carroll Sr., Co Founder of Crossing Vineyards and Winery, has delighted a select group of wine enthusiasts with its signature event, ***From Grapes to Glass***.

This unique wine tasting, paired with an exquisite luncheon, offers an intimate opportunity to experience wine in a way few others do. Held adjacent to the vineyard, surrounded by the breathtaking views, the event invites a small gathering to journey from the vine to the bottle in the most literal sense.

***"From Grapes to Glass"*** was born from an experience I shared with my late wife, Christine, during one of our many wine-focused trips around the world. We found ourselves in the heart of Burgundy, a region famous for its wine-making heritage. At a small, family-run winery, we participated in a tasting that paired the grapes of a specific varietal with the wine made from those very grapes. We were enchanted by the sensory connection between the fruit and its final expression in wine, and the idea was too good not to bring home. That was 12 years ago, and since then, we've been offering this exceptional experience to our loyal customers," says Tom Carroll Sr.

The concept is simple but profound. During the tasting, guests sample the grapes just picked off the vine—perhaps a crisp Chardonnay or a luscious Cabernet Franc—before enjoying the corresponding wine. This rare opportunity bridges the gap between the fruit and the winemaking process, giving participants a deeper appreciation for how the flavors develop from vine to glass. After completing the grape and wine pairings, the experience culminates with a beautifully prepared lunch.

This year's harvest is happening as we speak. We will start with the whites, finishing them in about one week, before moving on to the reds toward the end of September. Admittedly, we're a bit behind schedule this year, but that's by design. We tend to harvest our grapes a little later than some other vineyards, as we find that it allows the fruit to ripen fully, avoiding any unwanted green notes in the wine. The later harvest also gives the grapes a richer, more developed flavor—a hallmark of Tom Jr's winemaking process.

Of course, late-season harvesting comes with its own set of challenges, namely the birds. However, we've developed an effective strategy to keep them at bay: a combination of traditional netting and an innovative laser system that frightens the birds away from our ripening fruit.

After 12 years, ***From Grapes to Glass*** remains one of our most beloved and distinctive offerings. To date, we have yet to find another event like it here in the U.S. It provides a rare opportunity to experience the very essence of wine, from the fruit on the vine to the glass in your hand, all while enjoying a lovely meal and the company of fellow wine lovers. For those lucky enough to participate, it's an unforgettable journey into the world of wine, steeped in the tradition of winemaking while embracing the rich terroir of Crossing Vineyards.

This exclusive event has limited seating. Tickets available until 9/13. Get your tickets here:  
<https://book.peek.com/s/ab417862-d51a-4edd-a9a0-00d9246da69c/Krwr>