

Nashoba Valley Winery Visit

Take a winery tour, enjoy a scenic picnic lunch, visit the wine & gift shop, and pick or purchase fruit from the orchard (weather permitting)



THURSDAY, SEPTEMBER 27th 11:30am

Nashoba Valley Winery is a stunning hilltop orchard located in Bolton, Massachusetts, in the heart of apple country. Set on 52 rolling acres, Nashoba boasts a state-of-the-art wine-making and distillation facility, an exceptional wine and gift shop, a brewery, and a gourmet restaurant.

Nashoba has been producing award-winning wines for 33 years.

A one-hour winery tour will begin promptly at 12:00 noon and includes wine tasting and a commemorative wine glass. This will be followed by a picnic lunch (**selections on the reverse side of this page**) in a private suite area. Thereafter, there will be free time to visit the wine & gift shop, pick or purchase fruits (apples, peaches, plums), or just enjoy the picturesque grounds.

----- \$35 per person -----

**Reservations must be received by September 12th
Please indicate your lunch choice with your payment**

Pay on-line via PayPal at the TSRA website or send check indicating event to:

TSRA Social Events
P.O. Box 802
Windham, NH 03087

General Directions: The Nashoba Valley Winery is located at 100 Wattaquadock Hill Rd. in Bolton. From I-495, take Exit 27 onto Rt. 117 heading West. Go 0.8 mile and turn left onto Wattaquadock Hill Rd., then 0.4 mile to the Winery on the left side of the road.

Parking: Free parking is available on the premises.

Lunch Selections (reverse side): All Sandwich selections include side seasonal salad, potato chips, and brownie. Salad selections include potato chips and brownie. Beverages are extra.

Check the TSRA website to see who's coming.

Picnic Lunch Selections:

- 1. The Lancaster:** Local raised turkey, sliced cucumber, tomato, alfalfa sprouts, Vermont cheddar, hummus, basil pesto, wheat berry bread.
- 2. The Beast:** Shaved sirloin, balsamic caramelized onions, spring lettuces, Great Hill blue cheese spread, horseradish mayo, ciabatta.
- 3. The Sciabarrasi:** Sliced prosciutto, Genoa salami, mortadella, provolone cheese, balsamic greens, pepperoncini rings, sun-dried tomato aioli, Milano sub roll.
- 4. Summer Tuna Salad:** Roasted zucchini, dill, lemon, mayo, Bibb lettuce, sliced tomato, wheat kaiser roll.
- 5. Vegan Mediterranean:** Herb marinated-firm tofu, grilled eggplant, roasted red peppers, Bibb lettuce, olive tapenade, gluten-free bread.
- 6. Garden Salad:** Wedge tomatoes, red onions, cucumber, garden arugula, kale, radicchio. Side balsamic vinaigrette.
- 7. Nashoba Salad:** Orchard apples, creamy brie, dried cranberries, green onions. Side apple honey ginger vinaigrette. Side walnuts.