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**VALLEY VINEYARDS WINE & BEER FESTIVAL**  
*A Taste of Warren County*

*Thank You!*

As mid-summer approaches, and the focus is on the vineyard and new vintages of wine, as well as keeping up with a growing beer demand, I want to start off by saying thank you. Thank you to our generous staff of volunteers. Thank you to the wonderful vendors who kept us satiated and satisfied. And of course, last but not least, thank you to a supportive community for making this festival so much fun to host and such a success. The weather was on our side that sunny, breezy Saturday sandwiched between two 90 degree weekends ... festival go-ers were able to relax and enjoy the sights... as the royalty of the Renaissance Festival mingled with us common folk ... and sounds ... many thanks to the bands that entertained us ... *Soul Pushers, Them Bones* and *DV8!* ... throughout the day, not having to look farther

than one of the two tasting booths to quench their thirst. Beer or wine ... tough choices to make. It was the first festival as being a Winery & Brewery, and all the support and feedback will only help us to get better with age. Sound familiar... ;-)

*Where We'll Be*

It's summer time and the festivities have begun...If you are out and about this summer stop by these events, perhaps near you and enjoy a glass of your favorite wine!

- **Vintage Ohio**  
(August 3-4)  
Kirtland, Ohio  
[www.visitvintageohio.com](http://www.visitvintageohio.com)
- **Ohio Renaissance Festival**  
(Sat. & Sun. Sept. 1-Oct. 21)  
Harversburg, Ohio  
[www.renfestival.com](http://www.renfestival.com)
- **Lithopolis Honeyfest**  
(September 8)  
Lithopolis, Ohio  
[www.lithopolishoneyfest.com](http://www.lithopolishoneyfest.com)
- **Fort Ancient Bluegrass Festival**  
(September 22)  
Oregonia, Ohio  
[www.fortancient.org](http://www.fortancient.org)

Festival goers enjoying their first samples of the day.



**SAVE THE DATE!**

**LIGHT UP VALLEY!**

**A CHRISTMAS FEAST!**

**DECEMBER 5, 2012**



We know quite a few of you have been missing two of our unique and wonderful wines for the past few months. We know you have, because we know we have. There has been some chatter about it, either in person or on the phone. We are now happy to say that we have a clearer idea when those cellar folk (a.k.a. Greg the winemaker and team) will allow me to serve and enjoy our Cabernet Franc which will be released sometime around mid- to late August. And Seyval Blanc is going to grace us with its delightful presence sometime before the end of July. So stay tuned and we will all soon ... enjoy.

*from the Vineyards*

After a mild winter and a warm start to spring, many of you sent supportive wishes after that brief cold spell and frost at the end of March. We weren't sure at the time the extent of the loss, but ... thanks to all the hard work many a hands have put in, we have rebounded! Our crop yield is better than to be expected.

Our newest acres of grapes ... the new vineyard ... is also growing nicely. Our new Vidal Blanc is in its third year, so although the grapes are small, they will be harvested. Our 2-year-old Noiret is growing beautifully and we are excited to see what next year may bring.



**Our Copper Head Pale Ale**

is now available on tap at *The Wildflower Café*. Stop in, enjoy some fine local food, and request a **Cellar Dweller Beer!**

Summer Seasonal Brew: Soon to be released ... our summer pilsner - a Bohemian Pilsner. So come on by, try it, and come again soon. Because we both know the season beers do not tend to last long!



*Pick of the Valley*

*Tasting Room*

- Dry Wine Sampler ..... \$8.00  
9 dry to medium samples
- Sweet Wine Sampler..... \$8.00  
9 medium to dessert samples
- Beer Tasting Tray..... \$6.00  
7 samples
- Individual Sample ..... \$1.00
- Cheese Tray ..... \$8.00  
Cheddar Muenster, Baby Swiss, Pepperoni, Fresh Bread
- Homemade Pizza..... \$12.00  
Pepperoni or Sausage

Cheese Trays and Pizza are available during tasting room hours only.

Prices do not include tax.

Monday to Wednesday: 11 am - 6 pm  
Thursday: 11 am - 10 pm  
Friday and Saturday: 11 am - 4 pm  
Sunday: 1 pm - 6 pm

**WHITE REFLECTIONS**

*Semi-Sweet, White Wine* \$10.99 / BOTTLE

Winemaking

Slow fermented in stainless steel tanks at 55°F to desired residual sugar. Gentle fermentation results in a wine with soft, supple fruit follow through to bottled wine. Varieties are blended to winemaker specifications, gaining the optimal varietal characteristics.

Viticulture

Grown on a high wire single cordon system preferred for French hybrids, vertical shoot positioning system for Chardonnay. Cluster thinned, and leaves pulled for maximum sun exposure to achieve high brix at harvest for maximum varietal characteristics in finished wine.

Tasting Notes

This medium bodied white wine has a clean floral bouquet Vivid overtones of ripe pear and citrus follow through to a cool crisp finish.



Varietal Composition	Aurora, Vidal Blanc, Cayuga White, Seyval Blanc, Chardonnay
Appellation	Ohio River Valley
Fermentation	Stainless Steel
Aging	Stainless Steel
Technical analysis	pH 3.3
	Total Acidity .65
	Alcohol 12.4
	Residual Sugar 2.5%
Harvest	October, second week

**WEEKEND COOKOUTS**

**EVERY FRIDAY AND SATURDAY EVENING, YEAR ROUND!**

5:00 - 8:30 pm Reservations

**SUNDAY COOKOUTS**

July - December

4:00 to 6:00 p.m.

\* Reservations Required \*

For info or to make reservations, call 513.899.2485 or email: [kali@valleyvineyards.com](mailto:kali@valleyvineyards.com)

Select steak or salmon and grill to your own personal perfection. We have INDOOR and OUTDOOR grills, depending on the weather, so don't let bad weather keep you from enjoying good friends, good food and great wine!

*Reservations are requested.*

Please call to reserve your table. Reservation times are between 5:00 and 8:30 PM Fridays and Saturday, Sundays between 4 and 6 PM.

513.899.2485

Dinners: \$59/couple + tax  
\$29.50/person + tax

For under 21 years of age:  
\$16.50 + tax with steak or salmon  
\$7.00 + tax without steak or salmon



*Farm to Table Wine Dinner*



Please come and be apart of our first **Farm to Table Wine Dinner** here at Valley Vineyards. Farm to Table dinners are unique and intimate occasions highlighting the finest of local growers and producers. Come experience a sensory delight of pairing our fine wines with five courses prepared by the fantastic **Wildflower Chef/Owner Todd Hudson**.

When: August 22nd at 6:30 pm

Cost: \$85/person

Reservations and prepayment are required as seating is limited to 50 people.

Please call 513.899.2485.

It's Just *Wine, Beer & Music*

When: Every Thursday  
Time: 6pm-10pm  
Seasonal hors d'oeuvres  
Wine and beer features!

*Live Music!*

**VALLEY VINEYARDS**

Come and enjoy live music at the winery every Thursday! We will be hosting local musicians as well as having glass and pint features. So relax with us, enjoy good company, great food and complimentary entertainment! Check out our events page at: [www.valleyvineyards.com/events](http://www.valleyvineyards.com/events), on Facebook, for our upcoming musical guests!



Your favorite winery is pairing up with your favorite river outfitter Morgans Outdoor Adventures. Come join us for a guided 3 mile canoe trip down the Little Miami, ending back here at the Valley with a cookout! Our famous Grill-it-yourself steak or salmon cookout will be waiting for you at the end of the 1 hour float past the Blue Heron rookery. Be present at our exciting first endeavor of many joint ventures.

For more information visit

[www.morganscanoe.com](http://www.morganscanoe.com)

or call 513.899.2485

Cost is \$80/couple and includes: Canoe rental, guided 3 mile float, all shuttles, dinner and a glass of wine or beer/person, followed by live music from Them Bones!

When: 6:00pm September 6th

Meet: at Valley Vineyards

Space is limited so call

513.899.2485 to reserve your spot.

*Private Events*

As summer approaches and company parties, reunions, rehearsal dinners and birthdays are being planned ... don't forget that our private cookouts are available for parties of 25 or more. Try something different, try something unique and bring your guests to a winery/brewery for your event. For more information and to make a reservation ...

Call us here at 513.899.2485.

Or email:

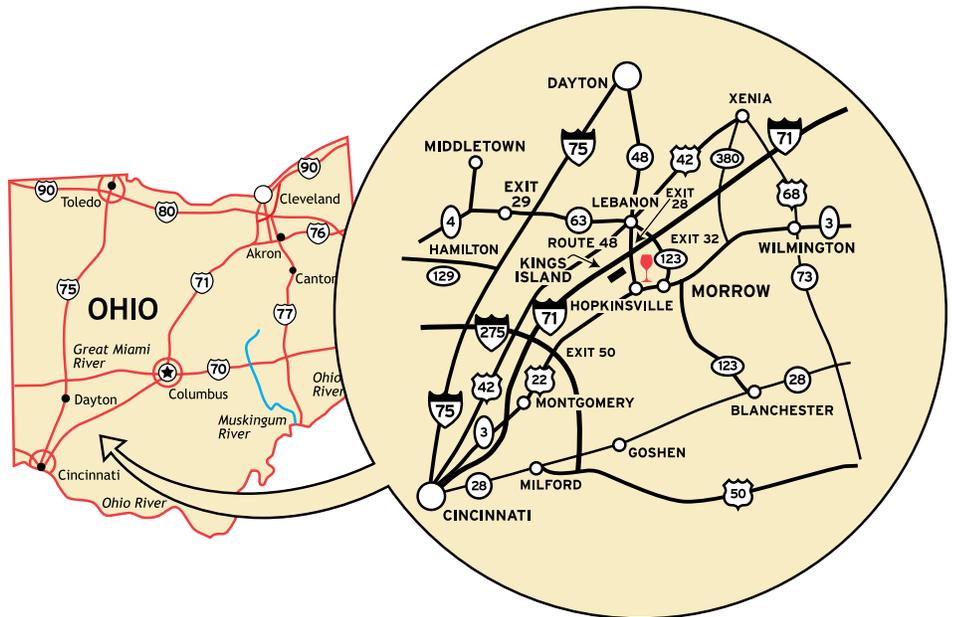
[kali@valleyvineyards.com](mailto:kali@valleyvineyards.com).

**DIRECTIONS TO  
VALLEY VINEYARDS  
WINERY • BREWERY**

**From Cincinnati:** Take Interstate 71 North to Exit 28 (St. Rt. 48), turn left (south) on Rt. 48 to U.S. Rt. 22 & 3. Turn left (east) for about 3 miles to the winery.

**From Columbus:** Take Interstate 71 South to Exit 28 (St. Rt. 48), turn right (south) on Rt. 48 to U.S. Rt. 22 & 3. Turn left (east) for about 3 miles to the winery.

**From Dayton:** Take Interstate 75 South to Exit 29. Turn left (east) onto St. Rt. 63 for about 8 miles (through Lebanon) to St. Rt. 48. Turn right (south) on Rt. 48 to U.S. Rt. 22 & 3. Turn left (east) for about 3 miles to the winery.



**VALLEY VINEYARDS**  
WINERY • BREWERY  
2276 E. US 22 & 3 • Morrow, Ohio 45152  
[WWW.VALLEYVINEYARDS.COM](http://WWW.VALLEYVINEYARDS.COM)

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