



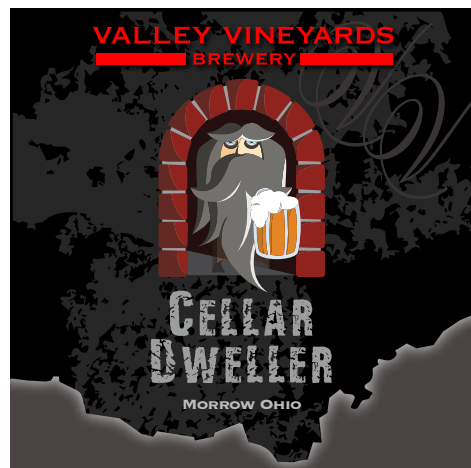
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**VALLEY VINEYARDS WINERY  
AND ... BREWERY?**

If you have stopped in the tasting room in the last couple of months, you probably noticed some changes. First there was a strange barrel with a tap mount on top. Next you would have noticed the glass display moved to the tasting room floor and growlers taking its place. And finally, if somehow you missed the pint glasses stacked on a stainless shelf above the tap handle, you would not have been able to miss the new, extended bar. Or maybe you stopped in because you heard rumors that the established Valley Vineyards Winery of Morrow, Ohio, was trying their hand at craft beer. Well, however you heard, you heard right. Valley Vineyards is soon to be known as a Winery and Brewery, and will be the second in the state of Ohio.

A few months ago, we welcomed **Steve Shaw**, home brewer for about 10 years, to our cellar. Steve is part of the Schuchter family, and will be our head brewer. He has been brewing test batches of Cellar Dweller for the past few months in anticipation for the opening. Our beer will be *available on draft and only at the winery* to start, with a soft opening of right around the beginning of February. We will be serving sample trays of our 7 beers to start: Orange VeeVee - an American



Wheat Ale; Copperhead - an American Pale Ale; Dead Dweller Ale - an English Ale; Hopy Poppy IPA - an India Pale Ale, Cellar Blues - a Light Lager, Look Out Stout, Port Barrel Ale - a Seasonal Ale aged in one of our own port barrels! You will also be able to try our beers by the pint, and once you find the one you cannot live without, we have half gallon Growlers for sale, a refillable jug you bring back time and time again to have your favorite Valley Vineyards brew at home.

2011 was a fantastic year for us here at Valley Vineyards and we are looking for 2012 to be just as expansive and exciting. Stay tuned!

**SAVE THE DATE!**

**Wine Festival**

Saturday, June 2, 2012  
11:00 am – 11:00 pm  
Stay tuned for details!

WWW...

**WE HAVE A PRESENCE  
ON FACEBOOK!**

Look for Valley Vineyards on Facebook and "like" us!



**VALLEY VINEYARDS  
SPECIAL!**

**15% OFF ANY GIFT ITEM  
(excluding wine)**

Gift Bags, Personalized Labels,  
Cheese Boards and much more!

*Cut out and bring  
this coupon with you!*



*Looking forward to warm summer days and great times at our winery.*



We have many friends out there living over that Ohio River. Our Kentucky friends make the trip up to the winery time and time again for our special events, our weekend cook outs and even to buy a case to be able to enjoy their favorite Valley Vineyards wine at home. Well, we are happy to let you know that in the upcoming months we will be **distributing throughout Kentucky!** Keep your eyes peeled at your favorite wine store, just don't forget about us up here in Ohio ... we would still love to see your smiling faces, enjoying yourselves at your favorite winery!



**Soon to be released:**  
**2010 Cabernet Sauvignon** will delight your senses upon our release sometime this winter! Juicy layers of black cherry and black current mix with cocoa and violet. This wine has a velvety finish that lingers on your tongue! Our Cabernet Sauvignon is aged in a blend of French and American oak for 12 to 16 months until perfection.

**2010 Syrah** bursts with openly fruity notes and aromas. A dry, full-bodied red wine that is smooth and

subtle with touches of vanilla. The lingering finish leaves hints of it's oak aging, where the Syrah spends anywhere from 14 to 18 months in a blend of French and American oak barrels until release.

Greg Pollman, Winemaker



**PICK OF THE VALLEY! PINK REFLECTIONS**



**RECAP!  
 LIGHT UP  
 VALLEY!**

If you were present with us this past December 7th, 2011, you know that our *Light Up Valley* Christmas dinner was a special night here at the winery. This is an intimate event held annually where the cup, or rather flute, overfloweth with our Valley Vineyards Champagne. The choir sings, the taste buds rejoice and as more than one guest put it "Light Up Valley is your version of a customer appreciation night". We are glad you feel that way! Hope to see you next holiday season.



**PINK REFLECTIONS** *Semi-Sweet, Pink Wine*

\$9.99 / BOTTLE

**Winemaking**

Fermented at a cool temperature of 55 degrees Fahrenheit in stainless steel. Finished with a natural sweetness of 3% residual sugar.

**Viticulture**

Pink Reflections is a blend of three grape varieties – Cayuga, Aurora and Reliance. All are grown on high wire cordon. Clusters are pulled for maximum fruit quality. Leaf pulling on the morning sun side of the vines achieves high sugar content and excellent quality.

**Tasting Notes**

This wine has wonderful aromas of nectarine and citrus. The luscious fruit-forward intensity balances with a soft clean finish. Pairs well with light fare such as salads or grilled pizza.

Varietal Composition	Cayuga, Aurora, Reliance
Appellation	Ohio River Valley
Fermentation	Stainless Steel
Aging	Stainless Steel
Technical analysis	Brix avg. 18.5
	pH 2.28
	Total Acidity .71
	Alcohol 12%
	Residual Sugar 3%
Harvest	September

**Food pairing: Murray's Cave Aged Harbison!**

**WEEKEND COOKOUTS**

Friday & Saturday  
5:00 - 8:30 pm Reservations

We also offer Private Cookouts!  
Call 513.899.2485 or email:  
kali@valleyvineyards.com



Winter may be setting in here in Ohio but things are still busy out in the Vineyard. It has been pruning season for the past couple of months. As more and more has become mechanized, there is still the slow paced nature of hand pruning that keeps our crew busy over the winter months. They work their way through the rows with patience and precision. Makes us appreciate that next glass of wine even more!

**It's Just Wine & Music**  
presented by WAM Productions  
When: Every Thursday  
Time: 6 - 10 pm  
Seasonal hors d'oeuvres  
Half-price glass specials!  
Live Music!  
**VALLEY VINEYARDS**

Enjoy live music every Thursday from 6-10 with **"It's Just Wine & Music"** here at Valley Vineyards Winery. Featuring local Musicians and Valley Vineyards wines, come and relax in good company and complimentary music. We offer selected wines on our half-priced glass special, seasonal appetizers and light fare! Check out the Events on our website: [www.valleyvineyards.com/events.html](http://www.valleyvineyards.com/events.html) on [Facebook](#), or call ahead to find out who's playing this coming Thursday!

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

Includes:

- Selecting your wine for dinner
- Choice of NY Strip Steak or Salmon
- Fresh Salads (including our own pizza salad)
- Baked Potato (w/butter and sour cream)
- Mixed Vegetables
- Rice Pilaf
- Green Beans Almandine
- Bread and Butter
- Homemade Dessert Buffet *plus...*
- a bottle of our best wine for two!

Select steak or salmon and grill to your own personal perfection. We



**GRAND TASTING!**

Wednesday, March 14

6:30 - 9 pm • \$25/Person

Come experience all that the Valley has to offer at one of our GRAND TASTINGS scheduled for this winter. During the evening we have all of our wines that are available, open to taste at your leisure, as well as a friendly staff to pour and answer questions for you. So come and enjoy a relaxing atmosphere of good company, soft music, fantastic wines and delectable hot and cold appetizers, cheeses and desserts! Reservations are required so call today!

RESERVATIONS REQUIRED

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

**Private Parties:**

Call 513.899.2485 or email:  
kali@valleyvineyards.com

Come Enjoy our

*Tasting Room*



with your family and friends!

Sample a variety of Valley Vineyards wines and discover new favorites. If you'd like expert guidance, our friendly staff will introduce you to the unique characteristics of wines produced in the Ohio River Valley Appellation.

The Tasting Room is open every day. We offer cheese trays and homemade pizzas to accompany your tasting experience.

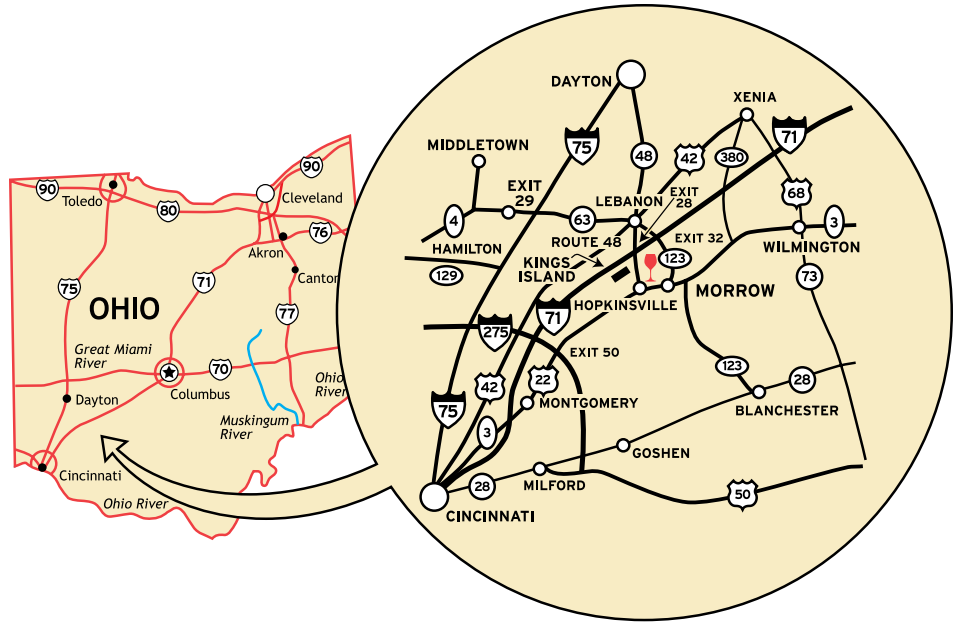
Monday to Wednesday: 11 am - 6 pm  
Thursday: 11 am - 10 pm  
Friday and Saturday: 11 am - 4 pm  
Sunday: 1 pm - 6 pm

**DIRECTIONS TO  
VALLEY VINEYARDS  
WINERY**

**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.



**TASTING ROOM HOURS:**  
Monday to Thursday. . . 11 am - 6 pm  
Friday and Saturday. . . 11 am - 4 pm  
Sunday . . . . . 1 pm - 6 pm

**WEEKEND COOKOUTS:**  
Friday and Saturday. . . 5 - 8:30 pm  
Sunday (July-December). . . 4 - 6 pm

*Vine* EXPRESS WINTER 2012



**VALLEY VINEYARDS**  
FAMILY OWNED SINCE 1970  
2276 E. US 22 & 3 • Morrow, Ohio 45152  
WWW.VALLEYVINEYARDS.COM

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**VALLEY VINEYARDS**  
wines to be carried in your store.

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