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IT'LL BE A GREAT 2011!

We're here riding through the most recent 4" snowfall, Cincinnati blizzard if you will ... sipping our IceTini's and planning a fun-filled winter/spring season at the winery. First I'd like to thank everyone for a very successful Thanksgiving and Christmas Holiday season! **Light Up Valley** went great this year, many new and old friends ... great food, including the wonderful dessert buffet by Ruhlman Confections out of Cincinnati.

I'm happy to report to you that Red Reflections is back in stock, and White Reflections will be returning by Valentine's Day. The Cabernet Sauvignon Reserve release has done very well, we're even pouring this one at the **Cincinnati International Wine Festival, (March 11-13th)** because our Winemaker, Greg Pollman, believes it's the best that we've had.

New Events! Every Thursday, starting at 5:00 pm, is **"Its Just Wine and Music"** featuring local artists and a variety of music styles. Half Price wine glass specials, foods, and fun for

all! The Quarter Auctions have been a great way to donate some money to the Lebanon Abuse and Rape Crisis Shelter. The **"Grand Tasting"** schedule has been released for this season and don't forget about our famous weekend cookouts! During the cold season we use our indoor grilling area to keep you nice and warm.

Thank you to everyone who helped us make 2010 a very successful 40th Anniversary Year!

Joe Schuchter - Third Generation

SAVE THE DATE!

Wine Festival

Saturday, June 4, 2011
11:00 am – 11:00 pm
Stay tuned for details!

JUNE IS *Ohio Wine* MONTH!

WWW...

WE HAVE A PRESENCE ON FACEBOOK!

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



Looking forward to Spring in the lush vineyards.

WEEKEND COOKOUTS

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

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



Join us the third Sunday of every month when Grandpa will be hosting a great feast ... hand-carved prime rib and slow-roasted turkey breast, served with all the trimmings, plus our homemade dessert buffet! This includes your wine tasting and, of course, a bottle of your favorite Valley Vineyards wine.

\$59.00 per couple
4:00 - 6:00 pm Reservations

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

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, \$29.50/person

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

PICK OF THE VALLEY! VINTAGE PORT



VINTAGE PORT *Sweet, Red Wine* \$18.99 / BOTTLE

Winemaking

Grapes are fermented on the skins until they reach the target residual sugar of 7.5 at which time neutral grape spirits are added to stop fermentation. Aged in French and American oak barrels for three years until winemaker release.

Viticulture

All French hybrid varietals, grown on high wire cordon and cluster thinned to retain fruit quality. Exact blend is proprietary.

Tasting Notes

A cornucopia of aromas greet the nose: cherry, blackberry, plum and raspberry. In the mouth, Vintage Port is fresh, vibrant and fruity. The finish is persistent and aromatic, leaving the opulent fruit flavors reverberating on the palate.



Varietal Composition	Proprietary
Appellation	Ohio River Valley
Fermentation	French/American Oak
Aging	French/American Oak
Technical analysis	Brix 21.5
	pH 3.25
	Total Acidity .87
	Alcohol 18.7
	Residual Sugar 7.5%
Harvest	September

Food pairing: Maytag Bleu Cheese, figs and dried cranberries.

VALLEY VINEYARDS ICETINI

The Valley Vineyards IceTini is another way to enjoy our classic Ice Wine; light and crisp with a hint of sweetness.



- 2 oz. Valley Vineyards Ice Wine of Vidal Blanc
- 2 oz. Premium Vodka

Fill a shaker with ice, add Ice Wine and vodka, stir gently then strain. Garnish with a thin orange slice, or a few frozen grapes and enjoy!

Our best to you from
VALLEY VINEYARDS



Winemakers' vintage collection ... only gets better with age!

For the first time our winemaker has released his reserve wines for sale to our customers. We have many vintages and varieties available from our 1992 Ice Wine of Vidal Blanc, to our 1999 Syrah. Our Winemaker, Greg Pollman, has always told our customers that additional aging will soften and expand the profiles of these wines. Please stop in the tasting room or call the winery directly for a list of what is available.

Did you know...

that Valley Vineyards grows 33 varieties of grapes?



It was a grape friendly summer, and the grapes are even happier ... we picked them, pressed them, threw them in a vat and now they're having a party! Check out our first new release ... **White Reflections in February of 2011.**

Greg Pollman, Winemaker



It's Just **Wine & Music**
presented by WAM Productions

When: Every Thursday
Time: 5pm-9pm
Seasonal hors d'oeuvres
Half-price glass specials!

Live Music!

VALLEY VINEYARDS

Come and enjoy great music featuring local artists, with all of your friends at Valley Vineyards. Available are selected half-priced glasses of wine, seasonal hors d'oeuvres and light fare. No reservations necessary so come in and enjoy complimentary live music every Thursday with "Its Just Wine and Music". This fun filled, relaxing evening will begin at 5:00 pm and go until 9:00 pm.



GRAND TASTINGS!

Wednesdays - March 9,
April 13 & May 11, 2011

6:30 - 8:30 pm • \$17/Person

Come and experience the way wines are meant to be enjoyed, with great foods and good company. Joe will pick two of his favorites to be featured, and include a sampling of Valley Vineyards' wines. Specialty cheeses, fresh fruits, hot and cold hors d'oeuvres pairings make this a great evening to experience our wines for the wine master, or novice.

RESERVATIONS REQUIRED



News from the *Tasting Room*

Come check out our new selection of Valley Vineyards jams, made exclusively for us by The Jam and Jelly Lady, using our wines! Look for a new variety in time for Valentines Day!

COME ENJOY OUR TASTING ROOM WITH 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 Thursday: 11 am - 6 pm
Friday and Saturday: 11 am - 4 pm
Sunday: 1 pm - 6 pm



TASTING ROOM SAMPLER MENU

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

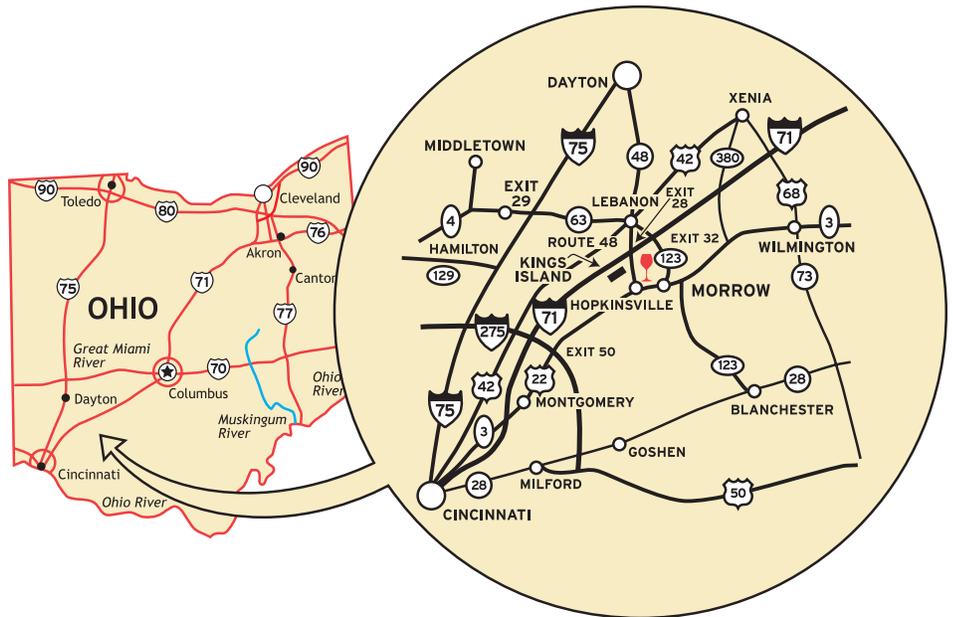
Cheese Trays and Pizza are available during tasting room hours only.

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 2011



**VALLEY
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