Valley Vineyards: A Discovery in Unique Tastes, 1987

Valley Vineyards

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At Valley Vineyards every visitor is accorded a warm welcome. It is a pleasant drive and as you near the winery, follow the signs.

BLUE EYE: (Dry Red) A one of a kind varietal wine made from an American hybrid grape.

HILLSIDE RED: (Dry Red) A sturdy, rich-in-flavor red wine with a full bouquet. Made from a blend of selected premium French hybrid grapes to achieve balance and complexity.

BACO NOIR: (Dry Red) A classic wine in select years with the distinctive characteristics of the French hybrid Baco grape.

DE CHAUNAC: (Dry Red) A ruby red, medium body wine, with rich flavor and distinctive bouquet. Made from the French hybrid De Chaunac grape.

SEYVAL: (Dry White) Barrel fermented, and aged white wine. Distinctive fruit and full complex bouquet.

CHABLIS: (Semi-Dry White) A white wine made from select premium French hybrid grapes. A light, crisp and refreshing wine.

VALLEY BLUSH: (Semi-Dry) Made from a very light pressing of Baco Noir. This wine is light in color and very fruity.

VIDAL BLANC: (Semi-Sweet White) A very distinctive wine with a fresh aroma, and rich balanced flavor.

VALLEY ROSE: (Semi-Sweet) A light fruity rosé wine. A beautiful combination of French hybrid grapes, blended together for your total enjoyment.

NIAGARA: (Semi-Sweet White) A very grapy wine from America’s oldest white grape, Niagara.

PINK CONCORD: (Sweet) A mellow wine from the widely known Concord grape. An unusual treatment of this grape produces a pleasant, distinctive rose wine.

PINK CATAWBA: (Sweet) A delicious, flavorful, delicate wine from the famous Catawba grape.

SPECIALTY WINES:

SANGRIA: (Sweet) A delicious red grape wine with citrus flavor. Serve over crushed ice and add fresh fruit if desired.

HONEY MEAD: (Sweet) A rich, full-bodied wine made from pure clover honey, perfect for desserts.

CHAMPAGNE: A delightful semi-sweet sparkling wine.

From Cincinnati: Take Interstate 71 or 75 north to Interstate 275 (Circle Freeway) east. Drive east on I-275 to U.S. 22 and State Route 3. Use Exit 50 (Montgomery Road) and turn right onto U.S. 22 and State Route 3. Follow for 11½ miles to the winery.

From Columbus: Take Interstate 71 south to Exit 32 and turn left onto Ohio State Route 123 south. Follow for about 5½ miles to Morrow. Turn right onto U.S. 22 and State Route 3 for 2½ miles to the winery.

From Dayton: Take Interstate 75 south to Exit 29 and turn left onto Ohio State Route 63. Follow for about 8 miles to Lebanon. As 63 runs into Ohio State Route 123 proceed straight ahead (do not turn left). Continue on 123 for about 10 miles to Morrow. Turn right onto U.S. Route 22 and State Route 3 for 2½ miles to the winery.

From Hamilton and Middletown: Take Interstate 75 to Ohio State Route 63. Follow directions as outlined under Dayton.

PLEASE DRIVE SAFELY

(513) 899-2485
Welcome to Valley Vineyards.

Winemaking has been a tradition in Southern Ohio for over 140 years. Our history, however, began only 17 years ago when Ken and Jim Schuchter's love for winemaking, together with their desire to bring quality wines to the area resulted in the Valley Vineyards winery.

Though relatively new, Valley Vineyards’ goal of producing quality wines is achieved by combining the old fashioned with the very new. We believe in the old fashioned notion that only premium grapes should be used in making wines, and we add to that the latest viticultural practices to produce our exceptional local wines.

We use several different winemaking techniques so that we can offer a variety of wines. Aging wine in small oak casks produces wines with a delicate flavor and bouquet; stainless steel tanks produce wines with a fresh aroma and crisp taste; and the 1500 gallon barrels which have been used by winemakers for over 100 years produce our rose wines.

All of the quality and care that goes into making our wines can be seen by a self-guided tour throughout the winery. During this time you can also gain a first hand understanding and appreciation of the winemaking process, as well as an understanding of the intriguing bouquet and delicate flavor of Valley Vineyards wines.

After the tour, take some time to relax in our friendly wine tasting room. You can sample the delicious variety of Valley Vineyards’ award winning wines and test what you learned about them during the tour.

Next, choose your favorite Valley Vineyards wine to complement a meal in our newly refurbished Water Wheel Dining Room. Select one of our original salads or sandwiches to accompany a bowl of soup, or choose a full meal. Whatever you decide, you will enjoy honest, homemade cuisine from the best of different cultures, in a pleasant American atmosphere.

Before you end your visit to the Valley Vineyards winery, be sure to take a part of Valley Vineyards home with you. Whether you are looking for an unusual but distinctive gift, or just want to enjoy the taste at your own table, a bottle of Valley Vineyards wine is the perfect choice.

If your visit to the winery has sparked your interest in the wine making process, we have wine juice available in season and we sell all of the latest wine making supplies.

Once you have experienced the winery for yourself, you will want to tell your friends about us. If you are a member of a social, business or civic group you may want to consider letting Valley Vineyards entertain you. We would be happy to have you at the winery or, if you prefer, we will come to your meeting place. All we ask is that you call in advance for a reservation. (513) 899-2485 or 899-2595

You can enjoy an entire weekend at Valley Vineyards during the Wine Festival. This annual tribute to Valley Vineyards wines takes place on the last Thursday, Friday and Saturday of September and includes many fun activities such as a Grape Stomping Contest and an Amateur Wine-making Contest.

Hours for sales and the winetasting room are:
Monday through Thursday 11 am to 8 pm
Friday and Saturday 11 am to 11 pm
Sorry, we are closed Sundays

Visit Valley Vineyards soon to share in a new experience and the adventure of wine tasting.