Valley Vineyards: A Discovery in Unique Tastes, 2017

Valley Vineyards

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The tasting room is open every day of the week for your convenience. Sample a delicious variety of wines and craft beers and discover new favorites. If you wish, the Schuchter family and professional staff will provide expert guidance as you savor the intriguing bouquets, discern different components, and sample the delicate flavors of Valley Vineyards wines and Cellar Dweller Craft Beers.

We offer three wine and beer sampling trays to guide you through the experience of our estate grown wines and craft beers. To accompany your sampling we offer our delicious cheese tray with fresh bread, as well as homemade pizzas.

**Tasting Room Hours**
Monday through Thursday – 11 am to 6 pm
Friday and Saturday – 11 am to 4 pm
Sundays – 1 pm to 6 pm

Buy your favorite bottle of Valley Vineyards wine or growler of Cellar Dweller Craft Beer to take home. Also available are gift items such as t-shirts, souvenir wine glasses, gift boxes, gift certificates and personalized wine bottles. Please call ahead for personalized labels.

**Hours**
Monday through Wednesday: 11 am to 6 pm
Thursday: 11 am to 10 pm
Friday and Saturday: 11 am to 11 pm
Open Sunday 1-6 pm

There is a rich family history, the winemaker’s wisdom, the brewmaster’s creativity, a little instinct, and a blending of traditions our family has held since 1970. We welcome you to Valley Vineyards and invite you to share in our passion for producing wines that are consistent award-winners and a variety of craft beers to delight every palate.

We’ve found the glaciated soil of the Ohio River Valley produces a grape of incomparable quality and taste. These grapes combined with exceptional methods of winemaking yield a selection of wines ranging from rich, full-bodied Cabernets to crisp Vidal Blanc. We cordially invite you to take a self-guided tour of our wine cellar and discover the quality and care that goes into making our wines. Then indulge yourself in the pleasure of tasting the results of this process. Visit our tasting room where you will learn more about the unique characteristics of wines produced in the Ohio River Valley Appellation and sample our wonderfully crafted beers on tap.

Finally, take your favorite bottle and relax in the friendly atmosphere in the tasting room, one of our dining rooms or outdoor seating areas. Come share the joy of good food, good friends, great wine and beer.

The Schuchter Family
The History
The vineyard was first planted in 1969 by Ken Schuchter who wanted to revitalize the family farming business. He chose specialty crops, one being grapes, and found the family had a wonderful opportunity to help rebuild the great Ohio wine industry that had all but disappeared during prohibition. It was a natural fit as the Schuchter family included generations of winemakers going back to the family's roots in Salzburg, Austria. Franz and Joe Schuchter were among the first winemakers in the Cincinnati area when they moved here from Austria bringing their winemaking techniques and ideas with them.

In 1970, as he continued the renovations to the new Valley Vineyards, Ken Schuchter used imported French barrels, a French wine press, and bottling equipment from Germany, all aimed at producing a variety of fine wines. Valley Vineyards continued to grow with additions to the winery itself in 1972 and again in 1976. Then after a disastrous fire, which nearly destroyed the winery in 1983, the winery was rebuilt larger and better in the same Germanic style.

Today, three generations of Schuchters continue the family tradition, producing award-winning wines that contribute to the growth and reputation of the Ohio wine industry. In 2012, Valley Vineyards added an additional component to the already popular winery — Cellar Dweller Craft Beers.

The Vineyards
Hidden amongst the rolling hills of the Ohio River Valley, lies over nearly a hundred acres of the vineyard. Vine type, soil, and climate all play important roles in shaping the wine that comes from the fields. The valley has exceptionally rich glaciated soil in which they grow and nurture over 30 varieties of grapes, from American Hybrids, French Hybrids and Vinifera. Plus, each year new acreage is added to the original 25 acres planted in 1969.

At Valley Vineyards the time-honored tradition of hand harvesting the vineyards is continued. This allows us to maintain the highest quality standards for our grapes, the kind of grapes required to produce international award winning wines.

The Brewery
From the Cellars of Valley Vineyards, introducing Cellar Dweller Craft Beers.

Cellar Dweller was conceived on a warm summer evening overlooking the vineyards at the Schuchter Family home. Following dinner and enjoying our wines, we realized we were forced to turn elsewhere for the beer. We at Valley Vineyards have created this line of craft beers for our family and friends. So please ... enjoy!

Cellar Dweller Craft Beers are available to taste and purchase seven days a week out of our tasting room. Sit, sip, and relax with us and experience the unique tastes we’ve created for your enjoyment. Our beer selection changes with the seasons, so check out www.cellardwellerbeers.com for current availability.

Weekend Cookouts
Come experience a legendary Valley Vineyards weekend cookout, our most popular feature. Both indoor and outdoor grilling venues are provided where you can cook and socialize with friends. Along with your steak or salmon and a great bottle of wine or a couple of pints of our Cellar Dweller beer, you will enjoy two types of salad, green beans almandine or corn on the cob in summer, baked potato, fresh breads and our special homemade dessert buffet. Weekend cookouts are every Friday and Saturday throughout the year, with the addition of Sundays, July through December.

Seating is between 5:00 and 8:30 pm and on Sundays between 4:00 and 6:00 pm. Reservations are strongly recommended, please call us at 513.899.2485.