

Owen Valley Winery

Old River Red

Bottle: **\$18** | Glass: **\$7** | Red Wine | Alcohol: **13.5%**

A red blend showing aroma of fall leaves and cranberries, toasty oak notes and bright red fruit.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○○○ | Body: ○○○●●

Chambourcin 2018 Vintners Reserve

Bottle: **\$23** | Glass: **\$7** | Red Wine | Alcohol: **12.2%**

Tangy natural acidity compliments this food friendly wine. Lovely dark fruit aromas with tastes of cherries, olives, red pepper and oak undertones. Full mouthfeel.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○○○ | Body: ○○○●●

Chambourcin 2019

Bottle: **\$23** | Glass: **\$7** | Red Wine | Alcohol: **12%**

A relaxed lighter-bodied red showcasing vanilla, blackberry jam, and cherry qualities.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○○○ | Body: ○○○●●

Norton 2018

Bottle: **\$25** | Glass: **\$7** | Red Wine | Alcohol: **13.6%**

Velvety smooth medium bodied red wine, good for rich hearty foods. Shows jammy cobbler notes along with herbaceous dill and smokey oak profiles.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○○○ | Body: ○○○●●

Sugar Creek Chambourcin 2017

Bottle: **\$23** | Glass: **\$7** | Red Wine | Alcohol: **12%**

A barrel aged red, 24 months in french oak with notes of cherry, allspice, and tobacco.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○○○ | Body: ○○○●●

Vignoles 2019 Vintners Reserve

Bottle: **\$19** | Glass: **\$7** | White Wine | Alcohol: **13.3%**

12 months in barrel and on lees, toasty coconut and ripe pineapple notes. Vibrant and smooth.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Villard Noir 2018

Bottle: **\$19** | Glass: **\$7** | Red Wine | Alcohol: **9.7%**

Light red wine with light oak characteristics, mellow red fruit profiles and smooth finish.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Chambourcin Rosé 2019

Bottle: **\$19** | Glass: **\$7** | Rosé Wine | Alcohol: **12%**

Cold fermented, this wine is your summer companion, lovely rich strawberry notes throughout.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Persimmon Bold

Bottle: **\$15** | Glass: **\$7** | Fruit Wine | Alcohol: **14%**

Distinct fruity notes enveloped in the toasty notes of Bourbon. Aged 4 months in Buffalo Trace barrels.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Timber Ridge Rosé

Bottle: **\$15** | Glass: **\$6** | Rosé Wine | Alcohol: **12%**

Delicate flavors of grapes and flowers, an interesting wine with round tannins and a soft finish.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Covered Bridge White

Bottle: **\$15** | Glass: **\$7** | White Wine | Alcohol: **10%**

Cayuga grapes create a delightfully fruity wine packed with tropical aroma and the taste of melon, Cara Cara orange, and hibiscus.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Persimmon

Bottle: **\$17.00** | Glass: **\$8** | Fruit Wine | Alcohol: **10%**

Indiana grown Persimmons, distinct taste with a refreshing lemonade like acidity.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Vignoles 2019

Bottle: **\$19** | Glass: **\$7** | White Wine | Alcohol: **13.3%**

Rich pineapple and floral aromas make this sweet white wine very refreshing.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Valley White

Bottle: **\$13** | Glass: **\$7** | White Wine | Alcohol: **10%**

A blend of Cayuga and Niagara with delicate aromas of tropical fruit, apricot jam, and white grapes.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Blueberry

Bottle: **\$14.00** | Glass: **\$6** | Fruit Wine | Alcohol: **12%**

Indiana grown blueberries from Goin's Blueberry Lane in Judson, Indiana. Deep blueberry aroma's with a lovely sweet and smooth taste.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Blackberry

Bottle: **\$16.50** | Glass: **\$6** | Fruit Wine | Alcohol: **12%**

Indiana Grown blackberries from District 6 Farms in Jasonville, IN a just right balance of sweet and tart.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Blackberry 20

Bottle: **\$16.50** | Glass: **\$6** | Fruit Wine | Alcohol: **20%**

A Port Style Wine made from Indiana Grown blackberries from District 6 Farms in Jasonville, IN a just right balance of sweet and tart, with a candy-like aroma.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Crimson & Cream

Bottle: **\$14** | Glass: **\$6** | Rosé Wine | Alcohol: **11%**

Blend of Catawba, Niagara, & Steuben. A unique flavor with a delightful and smooth finish.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Valley Blush

Bottle: **\$13** | Glass: **\$6** | Rosé Wine | Alcohol: **10%**

100% Catawba, aromas of pink grapefruit and grapes. Wonderful zippy strawberry and apple taste.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

Valley Red

Bottle: **\$13** | Glass: **\$6** | Red Wine | Alcohol: **10%**

100% Concord grapes, bursting with jammy flavor, just like grape jelly in a glass.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○●● | Body: ○○○●●

CIDERS

On Tap

- Cantankerous Neighbor Dry Cider
- Marquette Piquette (Dry)
- Foch Piquette (Dry)

WINE FLIGHT

Select four
\$8.00

- Old River Red
- Chambourcin Vintners Reserve
- Chambourcin 2019
- Norton
- Sugar Creek Chambourcin
- Vignoles Vintners Reserve
- Villard Noir
- Chambourcin Rose
- Persimmon Bold
- Timber Ridge Rose'
- Covered Bridge White
- Valley White
- Persimmon
- Vignoles 2019
- Blackberry
- Blackberry 20
- Blueberry
- Crimson & Cream
- Valley Blush
- Valley Red

Slushie

- Pina Colada
- Strawberry

Cider

- Cantankerous Neighbor Dry Cider
- Piquette – made with marquette
- Piquette – made with foch

Owen Valley Winery

SHAREABLE

HUNTERS PLATTER - \$14

Rice's Quality Farm Meats summer sausage, your choice of cheese with crackers and cocoa dusted almonds.

Recommended Pairing – Norton, Old River Red or Valley Red

THE MEDITERRANEAN - \$10

Hummus, pita chips, olives, pepperoncini, and dried apricots.

Recommended Pairing – Vignole or Persimmon

THE ARTISAN - \$13

Goat Cheese, Fig Jam, flat crackers and dried apricots.

Recommended Pairing – Timber Ridge Rose', Chambourcin Rose, Crimson & Cream, Fruit Wines

CHEESE & CRACKERS - \$11

Your choice of cheese, crackers and cocoa dusted almonds.

Recommended Pairing – Vintners Reserve Vignole, Valley White, Crimson & Cream

CHARCUTERIE PLATTER - \$19

Summer sausage, two types of cheese, pickled carrots, pickled peppers, dried fruit, candied nuts, olives

Recommended Pairing – Any of our wines pair well here!

ENTREES

(ONLY AVAILABLE FRI-SAT & SUN)

THE HUNTERS PANINI - \$11

The three cheese panini stacked high with Rice's Quality Farm Meats summer sausage. Served with salt & pepper chips and a pickle.

Recommended Pairing – Norton, Old River Red or Valley Red

THE ITALIAN PANINI - \$13

Italian bread layered with peppered salami, capocollo, calabrese, provolone, pickled onion, giardiniera, & mayo served with salt & pepper chips.

Recommended Pairing –, Chambourcin Rose, Timber Ridge Rose, Valley Products

THREE CHEESE PANINI - \$10

Asiago, cheddar, and havarti toasted on sourdough bread. Served with salt & pepper chips and a pickle.

Recommended Pairing – Vignole, Blackberry, Blueberry or Crimson & Cream.

THE SMOKEHOUSE PANINI - \$13

Shredded beef, caramelized onion, sharp cheddar, dill pickles and barbecue sauce on sourdough. Served with salt & pepper chips.

Recommended Pairing – Norton, Chambourcin, Old River Red or Valley Red

DESSERTS

HOUSE MADE CHEESECAKE- \$5

New flavor each week

(If there is any left from Cheesecake Friday)

WINE SLUSHIE- \$6

Frozen iced wine drink, Strawberry or Pina Colada or Miami Vice

GEORGIA CUPCAKE - \$2

White vanilla cake with Grandmas secret icing

CHOC CARAMEL TRUFFLE - \$1

OPTIONS

Cup or Bowl of Soup - \$3.50/\$6

A cup of bowl or soup, served with bread.

KETTLE CHIPS - \$2

Gluten free salt & pepper potato chips.

OLIVES - \$2

Dish of kalamata & green olive

CAN SODA - \$1

COFFEE - \$2

WATER - \$1

WINE MAKING PHILOSOPHY

**with Vintner
Cody Leaderbrand**



**SCAN TO PLAY
VIDEO**

WINE CLUB

Four bottles, Four times per year:
February, May, August, & November

✓ A total of 16 bottles a year.

✓ No cost to join.

✓ Cost is determined by the club

- Combination – \$55 x4
- Dry to Off-Dry – \$60x4
- Sweet to Semi-Sweet –\$50x4

✓ 15% discount on all bottle purchases.

✓ Two complimentary wine flight vouchers with each release.

NOTE: All panini are made using egg products NOTE: Substitute crackers or bread with gluten free option.