

Owen Valley Winery

Old River Red

Bottle: **\$18** | Glass: **\$7** | Red Wine | Alcohol: **12%**

A red blend of Cabernet Sauvignon, Cabernet Franc, and Merlot. Smokey, smooth and savory.

Acidity: ○○○○● | Tannin: ○○○●●

Sugar: ○○○○○ | Body:○○●●●

Timber Ridge Red 2019

Bottle: **\$25** | Glass: **\$7** | Red Wine | Alcohol: **12%**

Dried raspberries, black cherries, and thyme in the aroma, a tart berry medley with a soft oak touch.

Acidity: ○●●●● | Tannin: ○○○●●

Sugar: ○○○○○ | Body:○○○○●

Old River White

Bottle: **\$18** | Glass: **\$7** | White Wine | Alcohol: **12%**

Unoaked Chardonnay, delicate aroma of bergamot, juicy green apple and slate. Refreshing, and light.

Acidity: ○○○●● | Tannin: ○○○●●

Sugar: ○○○○○ | Body:○○●●●

Chambourcin 2018 Vintners Reserve

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

Deep red 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:○○●●●

Chambourcin Rosé 2020

Bottle: **\$19** | Glass: **\$7** | Rosé Wine | Alcohol: **12.5%**

Deeply hued wine, rich with strawberry and cherry cobbler profiles, with a hint of spice.

Acidity: ○●●●● | Tannin: ○○○●●

Sugar: ○○○○○ | Body:○○○○○

Bird Dog Red

Bottle: **\$22** | Glass: **\$7** | Red Wine | Alcohol: **12.2%**

A blend of Marquette, Cabernet Sauvignon, Merlot and Syrah. Blackberry cobbler, blueberries and baking spice. Served cold.

\$3.00 of every bottle goes to

Our Little Bit of Heaven no kill animal shelter.

No Discounts

Acidity: ○●●●● | Tannin: ○○○●●

Sugar: ○○○○○ | Body:○○○○●



WINE TUNERS NOTE: I recommend serving chilled, however it performs well at room temperature too.

Vidal Blanc 2020

Bottle: **\$19** | Glass: **\$7** | White Wine | Alcohol: **11%**

Light and crisp white wine, aromas of honeysuckle, pears. Taste of green apples and candied lime.

Acidity: ○●●●● | Tannin: ○○○●●

Sugar: ○○○○○ | Body:○○○○●

Traminette 2020

Bottle: **\$19** | Glass: **\$7** | White Wine | Alcohol: **11%**

A classic Traminette, perfumed aromas of rose petal, lychee and grapefruit. Tropical and crisp taste.

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:○○●●●

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:○○○○●

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:○○○○●

Marechal Foch Ohio Valley 2019

Bottle: **\$18** | Glass: **\$6** | Red Wine | Alcohol: **12%**

Ripe red currant and black cherry juice aroma, mild smokiness from barrel aging with a sweet jammy finish.

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:○○○○●

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%**

Rich blueberry aroma with a lovely sweet and smooth finish.

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 Port

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

A Port Style Wine made from Indiana Grown blackberries a just right balance of sweet and tart.

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:○○●●●

FLIGHT

Select four

\$8.00

- Old River Red
- Timber Ridge Red
- Old River White
- Chambourcin Vintners Reserve
- Chambourcin 2019
- Chambourcin Rosé
- Bird Dog Red
- Vidal Blanc
- Traminette
- Persimmon Bold
- Covered Bridge White
- Timber Ridge Rosé
- Marechal Foch Ohio River Valley
- Persimmon
- Valley White
- Blueberry
- Blackberry
- Blackberry 20 Port
- Crimson & Cream
- Valley Blush
- Valley Red

Slushie

- Raspberry
- Watermelon
- Peach
- Blueberry

Cider

- Dry Hopped Cider
- Strawberry
- Sweet Apple Cider

TRAIL PASSPORT

- Visit five wineries to earn prize!



- Free to participate.

Owen Valley Winery

SHAREABLE

HUNTERS PLATTER - \$15

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

Recommended Pairing – Old River Red or Valley Red

THE MEDITERRANEAN - \$10

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

Recommended Pairing – Vignoles 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 - \$13

Your choice of cheese, crackers and cocoa dusted almonds.

Recommended Pairing – Vidal Blanc, Valley White, Crimson & Cream

CHARCUTERIE PLATTER - \$20

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

Recommended Pairing – Any of our wines pair well here!

ENTREES

(ONLY AVAILABLE FRI-SAT & SUN)

THE HUNTERS PANINI - \$14

The three cheese panini stacked high with Rice’s Quality Farm Meats summer sausage.

Served with kettle chips and a pickle.

Recommended Pairing – Old River Red, Chambourcin or Valley Red

THE ITALIAN PANINI - \$14

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

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

THREE CHEESE PANINI - \$11

Asiago, cheddar, and havarti toasted on sourdough bread. Served with kettle chips and a pickle.

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

THE SMOKEHOUSE PANINI - \$15

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

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

SALAD OF THE DAY

Full - \$10 or Half \$5

DESSERTS

HOUSE MADE CHEESECAKE

Slice- \$5

Whole- \$41

New flavor each week

(If there is any left from Cheesecake Friday)

WINE SLUSHIE

Glass 12oz- \$6.50

To-Go 32oz- \$19.50

Frozen iced wine drink,
Ask for flavors of the week

GEORGIA CUPCAKE - \$2

White vanilla cake with
Grandmas secret icing

CHOC CARAMEL TRUFFLE - \$1

OPTIONS

KETTLE CHIPS - \$2

Gluten free

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.

✓All wine you purchase is discounted,including slushies, and ciders.

*If you drink our wines its a
win for everybody!*