Owen Valley Winery

WINE

Wine Flight - $15 - Five 2oz Samples

Red Wines

Old River Red - G$10 B$24
This approachable full-bodied wine blends Petite Pearl, Norton, Marquette, Cabernet, and Merlot with black cherry, mulberry, tobacco, and vanilla.
Acidity: ○○○●● *Tannin:* ○○○●● *Sugar:* ○○○○○ *Body:*○●●●●

Norton 2023 - G$10 B$31
Featuring blackberry, leather, plum, and oak aromas, this light, bright wine offers grippy tannins aged 24 months.
Acidity ○○○●● *Tannin:* ○○○●● *Sugar*○○○○○ *Body:*○●●●●

Chambourcin 2022 - G$9 B$27
This Saignée-style red delivers dense black fruit, cherry tobacco, pepper, vanilla, and rich oak with balanced tannins.
Acidity ○○○●● *Tannin* ○○●●● *Sugar* ○○○○○ *Body*○○●●●

Timber Ridge Red 2025 - G$8 B25
Translucent and elegant light red featuring cranberry, strawberry, black tea, and subtle spice notes with bright, soft balance.
Acidity ○○○●● *Tannin* ○○○○● *Sugar* ○○○○○ *Body* ○○○●●

Crawdad Dinner - G$10 B$21
Marquette and Norton blend featuring red fruit, blood orange, and wet stone aromas, gentle sweetness, and food-friendly oak aging.
Acidity: ○○○●● *Tannin:* ○○○○● *Sugar:* ○○○●● *Body:*○○○●●

Valley Red - G$7 B $17
Pure Concord grapes deliver bursting jammy flavor, tasting just like grape jelly in a glass.
Acidity ○○●●● *Tannin* ○○○○● *Sugar* ●●●●● *Body* ○○●●●

Fireside - G$7 B$17
A spiced Concord and Petite Pearl blend with citrus and ginger, delightful served warm or chilled.
Acidity: ○○○●● *Tannin* ○○○○○ *Sugar* ○●●●● *Body* ○●●●●

Ruby Reserve Port Style - G$11 4oz B$20
Traditional Port-style Chambourcin aged four years in barrels, offering rich notes of cherry tobacco, praline, and chocolate.
Acidity ○○○●● *Tannin* ○○○●● *Sugar* ●●●●● *Body* ○●●●●

White Wines

Old River White 2024 - G$7 B$20
Unoaked Itasca aged in stainless steel with weekly lees stirring, delivering pear, starfruit, and citrus notes and body.
Acidity ○○○●● *Tannin* ○○○○○ *Sugar* ○○○○○ *Body* ○○○●●

Timber Ridge White 2025 - G$6 B$20
Estate-grown Catawba blend with green tea, melon, and citrus notes, whole-cluster pressed for a crisp, clear finish.
Acidity ○○●●● *Tannin* ○○○○○ *Sugar* ○○○○○ *Body* ○○○○○

Vidal Blanc 2025 - G$10 B$19
Crisp, refreshing wine bursting with lime zest and grapefruit, enhanced with volume from six months of lees stirring.
Acidity ○○●●● *Tannin* ○○○○○ *Sugar* ○○○○○ *Body* ○○○○○

Covered Bridge White 2024- G$6 B$19
Made from Louise Swenson grapes, this wine offers pear and white flower aromas, initial honey, and vibrant tangerine.
Acidity○○●●● *Tannin*○○○○○ *Sugar*○○●●● *Body* ○○○○●

Jelena 2025 - G$8 B$18
Indiana-grown La Crescent and Brianna blend, cold-fermented to deliver a refreshing profile rich in pineapple and guava notes.
Acidity ○●●●● *Tannin* ○○○○○ *Sugar* ○○●●● *Body* ○○●●●

Ability 2025 - G$6 B$18
Indiana-grown Brianna brings tropical passion fruit, guava, honeyed pineapple, and orange peel, while Chardonnay adds lush medium structure.
Acidity ○○●●● *Tannin*○○○○●*Sugar*○●●●● *Body* ○○○●●

Charm - G$6 B$17
Blend of Brianna and Vidal Blanc grapes, featuring lush, vibrant aromas of guava, apricot, and mango throughout.
Acidity○○●●● *Tannin*○○○○●*Sugar*○●●●● *Body* ○○○●●

Rosé Wines

Catawba PetNat - G$12 B$25
Red fruit and fresh apple notes shine in this funky, naturally sparkling Catawba rosé offering classic richness and taste.
Acidity ○●●●● *Tannin* ○○○○○ *Sugar* ○○○○○ *Body* ○○●●●

Dry Rosé 2025 - G$10 B$19
Delicately crafted Chambourcin and Steuben blend with wild strawberry, red apple, white flower aromas, and a gentle spritz.
Acidity ○○●●● *Tannin* ○○○○○ *Sugar* ○○○○○ *Body* ○○○●●

Timber Ridge Rosé 2025 - G$8 B$18
Estate-grown Steuben is skin-macerated for days, extracting vibrant strawberry and fruit punch flavors for a refreshingly smooth, sweet finish.
Acidity ○○●●● *Tannin* ○○○○○ *Sugar* ○○○●● *Body* ○○○○●

Uplands Nouveau 2026 - G$7 B$17
Vibrant red fruit aromas and subtle foxiness define this early-market Nouveau, offering balanced sweetness and refreshing acidity.
Acidity: ○○●●● *Tannin:* ○○○○● *Sugar:* ○○○●● *Body:*○○○●●

Catawba 2025 - G$10 B$17
Wild-fermented Catawba bursts with melon, peach, and strawberry aromas, delivering a bold personality and classic sweet taste.
Acidity○●●●● *Tannin*○○○○○ *Sugar*○●●●● *Body*○○●●●

Crimson & Cream - G$7 B$17

A best-selling sweet blend of Catawba, Niagara, and Steuben, offering a unique flavor with a delightfully smooth finish.
Acidity○○●●● *Tannin*○○○○● *Sugar*○●●●● *Body*○○○●●

Late Harvest Frontenac Gris 2025 - G$12 B$26
Vine-ripened Frontenac Gris creates a rich dessert wine featuring decadent notes of candied apricot, orange marmalade, and brûléed guava.
Acidity ○○○●● *Tannin* ○○○○○ *Sugar* ●●●●● *Body* ○○○●●

Fruit Wines

Persimmon Heritage - G$9 B$17
Rich, sweet honey wine brewed with local Indiana persimmons, honoring Southern Indiana's indigenous fruit in a split bottle.
Acidity ○○○○● *Tannin:*○○○○● *Sugar*○●●●● *Body* ○●●●●

Bourbon Barrel Blueberry - G$8 B$19
Rich, delicious blueberry wine with balanced sweetness and warm spice character infused from bourbon barrels.
Acidity○○●●● *Tannin*○○○○● *Sugar*○●●●● *Body* ○○○○●

Sangria - G$7 B$10
Refreshing Chambourcin Rosé and Steuben blend infused with citrus peels, making it the perfect companion for a warm day.
Acidity○○●●● *Tannin*○○○○● Sugar ○●●●● Body○○○○●

Frozen Wine Slushies

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Pina Colada - $6.5
Peach - $6.5
Strawberry - $6.5
Wildberry - $6.5
Frozen Lemonade (No Alcohol) - G$5

Ask about our specialty wine slushies

Add a flavor shot + .50

- Mango
- Blue Caracao (Orange)
- Raspberry