



Henke Winery

Summer/Fall Newsletter 2017

3077 Harrison Ave. Cincinnati, Ohio 45211

513-662-9463



What's Happening

Cheers to 21 Years!

Labor Day

First Day of Fall

Sweetest Day

Halloween

Daylight Savings
Ends

Veteran's Day

After Thanksgiving
Barrel Tasting

We are having the Best of Times!

Help us celebrate 21 Years in business Saturday August 19th

We will have special wine prices, our annual cork competition and free cake.

Please join us for our events, dining, and sip and savor our fine wines!

Henke Winery is one of the TOP TEN URBAN WINERIES IN THE U.S.!

Now that is something to be proud of and believe it, we are. Henke's list of Medal Winning Wines is growing like grapevines. 18 wines were submitted for competition at two different shows ... and we brought home 18 Medals.

Westwood is growing too, by hops and grounds. We are happy to welcome our new neighbors to the community and hope you help spread the word!

Henke Winery Summer/Fall Newsletter 2017



Save the Dates!

Henke Winery is Celebrating 21 Years!

Cheers to 21 Years! August 19th (Saturday) Come join the FUN. Special Wine Prices, our Annual Cork Competition and Free Cake.

Labor Day Special, September 1st and 2nd We have Special Wine Prices to celebrate the Official End of Summer!

Fall Back Prices, September 22 (Friday) Bring in the Autumnal Equinox with Prices from Yesteryear!

Sweetest Day, October 21 (Saturday) Bring in your Sweetie for a Special and Romantic Dinner at Henke Winery. Reservations required, tables fill up fast!

Halloween, October 31 (Tuesday) Scare us silly! Wear your best costume for our Annual Halloween Contest. The Winner receives a \$25 Gift Certificate!

Daylight Savings Ends, November 5 Come in on **(Saturday)** for our End of Time Wine Special!

Veteran's Day, November 11 (Saturday) All Veterans receive a complimentary dessert with a purchased meal. Thank you for your service!

Barrel Tasting, After Thanksgiving ... November 25 (Saturday) Our annual Barrel Tasting is from 12pm to 6pm. Cost is \$20 and includes the personal Cellar Tasting by winemaker Joe Henke and a souvenir Henke Winery wine glass. Reservations are recommended.

NOTE: Henke Winery will be closed Thanksgiving Day, November 23. We will be open on BLACK FRIDAY!

NOTES & TASTES FROM STEVE'S CORNER OF THE WINERY



First of all, I'm happy to be here at Henke Winery and Restaurant and believe it's a good fit! My culinary background is Classic French Training at The Maisonette and Contemporary Italian experience with Nicola's. Combined with being an Oak Hills grad and growing up in Delhi, I feel that food is for the people and takes its own course ...

My experience, creativity and passion ... I will lead the journey.

Bon Appetite!
Steve Anderson

Recipe from the Kitchen ... Green Goddess Dressing

½ cup Garlic Cloves minced

1 cup of Mayo

Mix Mayo and Sour Cream

½ cup chopped Cilantro

½ cup of Sour Cream

Fold in Chopped Herbs

½ cup chopped Tarragon

Juice of 1 Lemon

Add Lemon Juice

½ cup chopped Parsley

And Salt to taste.

½ cup chopped Chives

½ cup chopped Basil

ENJOY!!!

Henke Winery Summer/Fall Newsletter 2017

Did you know?

- Henke Winery and Restaurant has a **Banquet Menu**? We are happy to plan your event with you, select the proper room, the perfect culinary delights ... the Grapevine View? The Cabernet Room? Our staff will make sure you and your guests are enjoying time with friends and family. Bring your next party to Henke Winery, we'll make it special.
- **NEWSFLASH** ... stop in for lunch or dinner ... our **New Menu** is in the House!



- It is **“Ladies Night Out”** on **Thursdays** at Henke Winery! Ladies will receive \$1.00 off each glass of wine or \$3.00 off a bottle. Live Music playing in the Grapevine View, appetizers, pizza, or a scrumptious dinner prepared by Chef Steve ... and don't forget our amazing Belgian Crème Puff! Let's do this!



Henke Winery Summer/Fall Newsletter 2017

How is a blended wine created? From the Heart and the Vine, of course! And a lot of science paired with Joe's 21 years of knowledge as a multi-medal - winning winemaker.

The 2014 Vendange 'A Trois **won GOLD** at the Ohio Wine Competition ... and here's how:



Volunteers are a big part of this winery. Call to be added to the "Lucy List."

Henke Winery Summer/Fall Newsletter 2017

The North Market Ohio Wine Festival July 7-9, 2017

The couple in the 3rd photo has been receiving our Newsletter longer than anyone!



**Lots of Fun!
Cheers!**

Henke Winery Summer/Fall Newsletter 2017

Henke Winery has been busy! We have had a lot of excellent press, featured in the SIP Inside Ohio Wine magazine, featuring our own Chef Steve's Bone-in Pork Chop paired with Cabernet Franc. We were also featured in Cincy Magazine's Summer Fun 2017 Bonus Issue with a great article on Urban Wineries, with photos by PJQandFriends. Their photos hang throughout the winery telling our story from what happens in the cellar, the kitchen, the staff, the volunteers ... check us out!



Cellar Sips with Joe ...



Where has our summer gone? In less than 4 weeks we will start harvesting grapes and the process starts all over again. We are still finalizing our orders and getting "Lucy" ready for another season. As for the grape quality it is still too early to know. Mother Nature always likes to trick us.

We do have a few more bottlings to go, and already we have bottled over 8000 bottles. Thanks to all who helped!

Some great things coming up, we will finally be legal, we are turning 21 years old. With that, we always have special wine prices, but even more important we will host our annual cork competition. The competition can only use **Henke Wine corks**. So if you don't drink enough, stop in and get a bag of corks for your entry. Deadline for the competition is 12 noon on August 19th. Everyone is invited to come in and vote for their favorite entry. The cellar will be open for informal tours and also you can have a piece of Birthday Cake.

So, this is my personal invitation for everyone to come out and help us celebrate. I might even go to the 'library' to share some special wines with you. Again, thanks! And Cheers! Joe

Henke Winery Summer/Fall Newsletter 2017

Lastly, I want to thank all of our patrons and cellar crew for making Henke Winery a success! Cheers! Joe



Did you know it takes THIS MANY volunteers?
A Lot of Work and A Lot of Fun!

Have a look at our website ~ www.henkewine.com ~

Also, 'like' us on our Facebook page for weekly news.

Here at Henke Winery, we would also like to hear YOUR ideas, suggestions, even complaints, so we can make a better 'Your' Henke Winery.

E-mail us or post your thoughts on our Facebook page.

Cheers to 21 Years!