

Winery Hours

Monday- Saturday: 9-6pm

Sunday: 12-4pm

Tours: Saturdays & Sundays

Easley Winery

205 N. College Ave, Indianapolis, IN 46202

Phone: 317-636-4516 Fax: 317-974-0128

Easleywinery.com

Dry Wines-\$10.73 per bottle

Vidal Blanc (White): Clean & crisp with a hint of oak aging. Recommended pairing: Roasted chicken.

2004 Chardonnay (White): Delicate white wine. Stainless steel and malolactic fermentation. Recommended pairing: Pork tenderloin.

Chancellor (Red): Medium-bodied, smooth tannins. If you like French wines, try this. Recommended pairing: Big hamburger with bleu cheese.

Chambourcin (Red): Nouveau Beaujolais style Indiana red. Recommended pairing: BBQ ribs.

Vintage Wines- \$14.84 per bottle

2005 Pinot Grigio (White): Floral aroma, light body, balanced acidity.

Recommended pairing: Grilled Salmon.

2004 Governor's Merlot (Red): Smooth medium tannins make this Merlot delightful. Recommended pairing: Pasta with meat sauce and garlic bread.

2004 Governor's Cabernet Sauvignon (Red) : Excellent wine! Earthy & inviting-spicy finish
Recommended pairing: Beef tenderloin

Reserve Wines—\$19.75 per bottle

2002 Governor's Reserve Chardonnay (White): Aged in French Oak for 14 months. Great with spicy foods like Greek. Recommended pairing: Gyros

2003 Governor's Reserve Cabernet Sauvignon (Red): Superb wine! Smooth, and aged in American Oak for 14 mos. Recommended pairing: Filet mignon

“The Bubbly”

Indiana Champagne—\$15.60 per bottle

A semi-dry, white, fruity, naturally fermented sparkling wine. Award winner every year it has been produced!!

Sparkling White Grape Juice

\$4.96 per bottle

Semi-Dry Wines- \$10.73 per bottle

Governors' Muscat Canelli (White): Delightful fruit and mild sweetness make this wine an all occasion favorite. Recommended pairing: Angel hair pasta with pesto.

Niagara (White): This popular fruity white wine tastes like fresh grapes from the vineyard. Recommended pairing: Lemon basil chicken.

Pink Catawba (Blush): Citrus taste with hints of ruby red grapefruit. Recommended pairing: Coconut shrimp.

Orchestra Red: Medium bodied red with a little bit of sweetness. Superb aroma and crisp pleasant taste. Recommended pairing: London Broil with red potatoes.

Monument Red: Fruity and light tannins make this mellow red a great choice for any occasion. Recommended pairing: Teriyaki chicken.

Vintage & Raspberry Wine-\$14.84 per bottle

2004 Governor's Riesling (White): Light sweetness with fruity finish makes this wine a favorite. Recommended pairing: Chicken Cordon Blue.

Raspberry (Fruit): If you like raspberries, you will love this wine. Recommended pairing: Kisses...chocolate.

Winery Event Schedule

Easley's Wine Garden— Outside

Live Music May 23—September 26, 2005

Tuesday: 5-7pm, Saturday: 2-5pm

Wine Making Class-\$25 per person

January 20, 2007; 8:30-12pm

June 17, 2006; 8:30-12pm

Taste of Downtown Street Festival—Free

Saturday, August 12, 2006: 12-8pm

Fresh Juice From Harvest—make reservations

The more you buy the less you pay per bottle.

Semi-Sweet Wines-\$10.73 per bottle

Barrel White (White): Fresh fruity and sweet. Received Double Gold Medal at the Mystic, CT. International Wine Competition. Recommended pairing: Fettuccini alfredo

Cayuga White (White): Apricot aroma lead you to this light, smooth, refreshing wine. Recommended pairing: Assorted cheeses, pear, bread while sitting in our wine garden on a summer evening listening to jazz.

Barrel Blush (Blush): Dances on your tongue, light, sweet. Recommended pairing: Honey baked ham.

Barrel Red (Red): Smooth, grapey, soft, and great finish
Recommended pairing: Chili. This wine is our best seller and has received numerous awards.

Reggae (Red): Bursting with fruit and fun, smooth and sweet. Recommended pairing: Pizza or Seafood Gumbo. If you like this wine ask about the **Reggae Jam recipe**.

Reggae White (White): Fresh grape taste embraces your palate and lingers delightfully.
Recommended pairing: Crab cakes.

Cherry (Fruit): A sweet treat like cherry pie.
Recommended pairing: Walnut salad with grilled chicken.

Blackberry (Fruit): Tasty fruit, full mouth feel, sweet & smooth. Recommended pairing: Vanilla bean ice cream.

Mead Honey Wine (Honey): Smooth and sweet. Oldest known wine. Ask about the legend of honeymoon.
Recommended pairing: Exotic spicy foods-Ethiopian

Warm Mulled Wine (Red) - A red wine with honey, apple, lemon, cinnamon, and nutmeg. Serve warm about the temperature of hot chocolate

Sweet Iced Delaware Wine (White): Full & rich on the palate. Stands Alone. \$19.75