



Thirty Bench Red 2007

VQA BEAMSVILLE BENCH

“Our winery is located in the tiny appellation called the Beamsville Bench. This narrow strip of land near Lake Ontario boasts sloping vineyards and deep, dry soils; a valuable terroir that shapes the exceptional taste of our wine.”

WINE MAKING

- Hand picked from our own Thirty Bench vineyard.
- Each varietal separately undergoes traditional red wine making with three to four weeks of skin contact in open wooden fermenters; hand plunged to break surface cap three times daily.
- Barrel aged in French and American oak for one year.
- Full malolactic fermentation.
- Each varietal is tasted separately before final assemblage is created.

FLAVOUR PROFILE

- Deep purple black colour with an aromatic bouquet of rich black currant, black cherry, black pepper, violet, humidor, cocoa and soft oak.
- Medium to full-bodied with velvety tannins and flavours of rich black fruits and spice.
- Black currant, spice and leather notes linger through on the finish.

CRITICAL ACCLAIM:

- 90 points – “The 2007 red Bordeaux blend from Thirty Bench is one of the best to emerge from the winery in years, and a top value at that. It’s chalk-full of ripe red and black berry fruit with just the right amount of supporting wood. The palate is full and succulent, with big, ripe tannins and velvety texture. Great length...” John Szabo, Ontario Wine Review, August 2009.
- 90 points – “This is a big brawny muscular red with gobs of fruit. Forward licorice, smoke, black cherry and cedar aromas get amplified on the flavours, along with vanilla bean, a hint of mocha and chocolate. Big tannins. Let it age a couple of years.” Gord Stimmell, The Toronto Star, September 12, 2009.
- Category Champion – Canada Red Blends – 89 points – Value Wine Awards, October / November 2009, Wine Access magazine.
- Silver Medal – Canadian Wine Awards 2009.

“We are committed to ‘Small Lot’ winemaking. Our grapes are hand picked and hand sorted from vineyards that produce very low yields with incredible quality. Our wines are always made in small batches, reinforcing our belief that less is more. Each wine made at Thirty Bench is distinctive – a unique expression of our vineyard and our Small Lot approach to winemaking.”

WINE ANALYSIS

- 55% Cabernet Franc; 40% Cabernet Sauvignon; 5% Merlot
- Sweetness Level: (0) Extra Dry, 2.5 g/l
- Alcohol: 13.4%
- Total Acidity: 5.9 g/l
- UPC#: 0 48162 01172 4
- PID#: 1053774
- Price: \$24.00
- Production: 2,129 cases

SERVING SUGGESTIONS

- Serve at a cool room temperature of 16 to 18°C.
- Enjoy with rare to medium-rare red meats; beef stews; rich lentil dishes and 2 year old Canadian cheddar.
- This wine will age gracefully through 2014.

October 2009

Thirty Bench Wine Makers
4281 Mountainview Road, Beamsville, Ontario, Canada L0R 1B0
Phone: 1-905-563-1698 or www.thirtybench.com

