

APRIL 2021

Thirty Bench Monthly Newsletter

Thirty Bench Wine Makers
4281 Mountainview Road Beamsville, Ontario L0R 1B2



Staff Spotlight

UTE PIEKARZ-RAETSCH - RETAIL SUPERVISOR

How long have you worked at Thirty Bench?

4 years

How often are you at the winery?

4 days a week

What does a typical day look like for you?

Managing the retail store; facilitating wine tastings and experiences; inventory management; managing the back vintage program; driving wine sales and wine club sales

What inspired you to get into the wine industry?

My husband has a passion for wine and introduced me to the wines of the world when I came to Canada. As a German, my first choice has always been beer. We moved to Niagara in 2010 and I fell in love with local food and wine and attended Niagara College to learn more about the industry.

What is your favourite Thirty Bench wine & what your favourite food to pair with it?

Pinot Noir. It is so elegant and I love the delicate flavours of red berries, spice and earth. My husband is a really good cook and our tradition is homemade pizza on Friday night paired with Pinot Noir.

Outside of Thirty Bench, what is your favourite wine region and grape varietal?

Sauvignon Blanc from Marlborough, New Zealand or Grenache from McLaren Vale, South Australia



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Vineyard Update

Winemaker Emma Garner & Vineyard Manager Wade Stark



Dr. Muckle Vineyard Riesling
January 2021



Dr. Muckle Vineyard Riesling
February 2021



Dr. Muckle Vineyard Riesling
March 2021

All pruning and subsequent mulching of prunings have been completed in all of the Thirty Bench blocks. The vines are currently in full dormancy. We were also lucky with the weather in the fall (post-harvest), so other vineyard activities that typically take place in the Spring have already been completed (compost application, ripping, cultivation to help incorporate compost into the soil). We're ahead of the game in this respect!

The weather will need to warm up some for the crews to tie the canes down to the fruiting wire. This will most likely occur in late March when the canes are pliable enough with some sap running so they don't snap.



BECOME A WINE CLUB MEMBER

Call our Retail team at (905) 563-0352

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Feature Wine

Small Lot Pinot Noir 2017

\$50/Bottle
BACK VINTAGE OFFER

Purchase 6 bottles
and save \$50



Pinot Noir grapes were hand-picked from our own Thirty Bench vineyard. Two different wood fermenters were treated separately using different yeast strains. Two weeks of skin contact in open wooden fermenters, treated twice daily to break the surface cap. The wine from each fermenter was kept separate and drained to barrels made by different coopers. This resulted in many options for blending the best wine possible. This wine was barrel aged for 12 months in French oak.

This Pinot Noir is deep red in colour with a bouquet of red cherry, pomegranate, tobacco, smoky oak and earth. Fruit flavours of red currant, cherry unfold on the palate. Red berry tea, red cherry, earth and mushroom notes linger on the extra dry finish.

CRITICAL ACCLAIM

91 Points - Guide to Canada's Best Wines
WineAlign 2020

Purchase 6 bottles and SAVE \$50!

Purchase 6-bottles of the 2017 Small Lot Pinot Noir for \$50 each and save \$50.
Call the winery at (905) 563-0352 to order.