

APRIL 2022

# Thirty Bench Monthly Newsletter

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



## APRIL SPOTLIGHT

April 22nd is Earth Day. We are thrilled that as of 2021, our Thirty Bench Winemakers has been Sustainable Winemaking Ontario Certified. This means that we are currently operating in a sustainable manner and as of vintage 2021 our wines can be labeled as such.

## SUSTAINABLE WINEMAKING ONTARIO CERTIFIED

To be certified, participating wineries are audited annually to ensure they are adhering to sustainable practices in their winemaking operations. Best practices include those that are respectful of the environment, support local economies and benefit communities, these are the three pillars of sustainability.



Some growers also choose to become certified through the Grape Growers of Ontario Sustainable Vineyard Certification program. This program formally recognizes the environmentally sound, economically feasible and socially sustainable practices employed by growers in the vineyard further demonstrating their commitment to Sustainable Winemaking in Ontario.

Join the No.30 Wine Club for quarterly shipments of your favourite Thirty Bench wines right to your door! Call the winery at 905-563-0352 to become a member.

[Learn More Here](#)

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# Vineyard Update

## A Message From Wade Stark, Vineyard Manager

In 2022, we will be tracking a specific Cabernet Franc vine.



Jan 2022



Feb 2022



Mar 2022



Apr 2022

**As you can see and feel the temperatures are slowly warming up and we're seeing a little more greenness to the grass as it begins to photosynthesize and grow. The sap is running in the vines now, and we will be tying down the canes in the next few days. The ground is still wet enough that we haven't sent the tractors in to mulch the prunings, but certainly this will be done before we see the May photo update. We also have compost to distribute, so we're hoping that a few warmer sunny days will dry out the ground enough so that we can minimize the compaction impact on the land in doing so.**

**Typically budbreak would occur around the end of the first week in May, so next month we'll really see a difference in the bud swell that will transpire in the coming weeks.**

**Hope this update finds you well and looking forward to warmer days!!**

**Cheers;  
Wade**



Jan 2022



Feb 2022



Mar 2022



Apr 2022

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## Featured Wine

### THIRTY BENCH EASTER COLLECTION

Let's Make This Easter Special.

It's finally time to gather and celebrate with loved ones. May we suggest some of Niagara's most coveted wines for the occasion.



The **Small Lot Cabernet Franc** shines vintage after vintage. Hand-picked from only the most Northern section of the Thirty Bench Vineyard and farmed organically, this wine boasts rich dark plum and cherry flavours, with a lingering finish. Perfect for pairing with Easter lamb.

The **Small Lot Wild Cask Riesling** is hand-picked from our Dr. Muckle vineyard and also handled organically. Wild fermentation gives the wine an extraordinarily smooth texture and it's off-dry finish pairs well with ham, turkey and sweet potato dishes.

For those special people who are still far away, let's send them an extraordinary gift.

**SHIPPING IS ON US!**

**We'll even write a card on your behalf!**



[Click here to order!](#)

# OUR EXPERIENCES

There's always something happening in wine country!

[Learn more online](#) or call our Wine Country Concierge at 1.888.510.5537



## You Had Me At Chocolate

Offered Saturdays & Sundays in April at 2:30 PM

Indulge your senses with a decadent wine and chocolate experience and discover why wine and chocolate are a match made in heaven. Our wine consultant will guide you through this fun and educational wine tasting of four of our award-winning wines alongside different types of locally produced artisan chocolates. What's better than that?

**\$50 per person, \$40 for Wine Club Members**  
**Reserve Now**

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## Big Reds - Small Lots, Big Flavour

Offered on Saturdays and Sundays in April at 11:30 AM

This is the ultimate red wine tasting experience. Some of the pre-selected wines will include our award-winning Small Lot Cabernet Franc and Small Lot Benchmark Red.

Our wine consultant will guide you through this special wine tasting of 5 of our award-winning small lot red wines while you enjoy your own individual charcuterie board in one of our exclusive spaces.

**\$75 per person, \$65 for Wine Club Members**  
**Reserve Now**



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# APRIL FLAVOURS

## Chickpea and Spinach Salad with Cumin Dressing and Yogurt Sauce

### Step 1 (Chickpea mixture)

Chickpea Salad Mixture - Combine in a bowl (place aside)

- 2-15 oz cans chickpeas, rinsed and drained well
- 1 small purple onion diced
- 2 cloves garlic minced
- 1/2 cup dried cranberries or chopped apricots
- zest of one lemon



Mix together (combine into Chickpea Salad Mixture above)

- juice of one lemon
- 1/2 cup olive oil
- 2 Tablespoon soy sauce
- 1 teaspoon cumin
- 1 teaspoon sweet paprika
- 1 teaspoon cinnamon

### Step 2 (Arranging the platter)

Arrange on a platter (toss spinach and parsley prior to plating)

- 2 cups baby spinach
- 1/2 cup finely chopped parsley

Scoop into a small dish for centre of platter

- 1 cup Greek yogurt



**WINE  
PAIRING**

**PAIR WITH OUR  
EASTER  
COLLECTION**

Plate Chickpea mixture on the platter (assemble platter as shown in picture)

- Sprinkle 1/3 cup of chopped pistachios over salad and yogurt

Drizzle Salad and chickpea salad with balsamic vinegar glaze

Call our Retail Store at (905) 563-0352  
or email [fiona.muckle@thirtybench.com](mailto:fiona.muckle@thirtybench.com)