

AUGUST 2022

# Thirty Bench Monthly Newsletter

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



## AWARD WINNING WINES & UNFORGETTABLE VIEWS

August is an incredible time to come out and visit the property. With a rustic, relaxed atmosphere and breathtaking views of rolling vineyards and Lake Ontario, Thirty Bench invites visitors to sit back, breathe it all in and get a true taste for the Small Lot life.

Not only have we brought back our vineyard yoga experience: Bend, Bubbles & Brunch on the Bench, but we recently received a variety of medals from the WineAlign's National Wine Awards of Canada. In addition to various wine awards, Thirty Bench was also named the #3 Ontario Winery of the Year and the #10 Canadian Winery of the Year. The following wines received a Gold Medal at this year's competition:

- 2020 Winemaker's Blend Cabernet Franc
- 2020 Small Lot Riesling Steel Post Vineyard
- 2019 Small Lot Riesling Triangle Vineyard
- 2019 Small Lot Riesling Wood Post Vineyard
- 2020 Small Lot Pinot Noir
- 2019 Special Select Late Harvest

Congratulations to Emma! We hope you can stop by to try these award-winners and more soon.

Cheers!

Fiona Muckle, Estate Manager

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](#)

# STAFF SPOTLIGHT

## GET TO KNOW BARB, RETAIL SUPERVISOR

**How long have you worked at Thirty Bench?**

I became supervisor 4 months ago.

**What does a typical day look like for you?**

Managing the retail store and staff, facilitating wine tastings and experiences, inventory management, helping to elevate the customer experience, driving wine sales and wine clubs.

**What inspired you to get into the wine industry?**

My grandparents owned a 300 acre vineyard, growing grapes for Welch's. Niagara, Fredonia, and Concord grapes. I went to Niagara College for winery operations, and Brock University for Oenology and Viticulture, the biology and chemistry of wine. After graduating from both, I took the Wine Business Management course at Brock, Goodman School of Business. Upon graduation 3 years ago, I started at Wayne Gretzky Estates immediately, and have felt at home with Andrew Peller Limited ever since.



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

Rose! It's light and fruity, yet low in residual sugar. I love pairing it with a charcuterie.

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

My family's background is from Greece. So, my favourite wine region is Santorini PDO, in the Cyclades Islands. The volcanic soil of ash, slate, and limestone gives the white wine grape- Assyrtiko a crisp distinctive character. This white wine transports me to the beautiful place of my culture.

Barb is onsite at the winery 5 days a week so be sure to pop by & say hello the next time you're visiting!



# Vineyard Update

## A Message From Wade Stark, Vineyard Manager

In 2022, we are tracking a close-up of a specific Cabernet Franc vine (top row) & a wide view of our Wood Post Riesling (bottom images).



Jan 2022



Feb 2022



Mar 2022



Apr 2022



May 2022



June 2022



July 2022



Aug 2022

Since last episode we've been motoring along, with many warm days and almost weekly rains. The monthly precipitation total at Thirty Bench was 66 mm, which we were happy to experience as things were starting to dry out a little in the vineyards.

The vineyards have all been de-leafed in the fruit zone and this allows sunshine to ripen the grapes and improves airflow (especially during these muggy days). Clusters are pretty much closed up now, and we've just started to see the beginning of veraison where the skins begin to soften, and red cultivars change from green to red in the berries. This puts us in line with timing from last year, which is about a week ahead of long-term averages.

We're on the home stretch now, and we will be preparing for sparkling harvest around the end of the first week in September.

Wade



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# OUR EXPERIENCES

There's always something happening in wine country!

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

## Bend, Bubbles & Brunch on the Bench

Aug 28 | Sept 11 | Oct 2 & 16

Join us at Thirty Bench for an incredible morning overlooking our vineyards. Yoga in the vineyard guided by award-winning RYT200 instructor Andrea France starts promptly at 10 am. Then take in the picturesque view while you enjoy a Brunch Box built by our friends at Revalee Brunch Café along with a glass of Thirty Bench wine in a souvenir glass.

**\$65 per person.**

**Reserve Now**



## You Had Me At Chocolate

Offered Saturdays & Sundays 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?

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



## Big Reds - Small Lots, Big Flavour

Offered on Saturdays and Sundays 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.

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



Visit [myWineCountry.com](http://myWineCountry.com) to Reserve your Experience



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# OUR EXPERIENCES CONTINUED

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## Winemakers Selection Seated Experience

**Offered Daily**

Join us for a 40-minute experience in one of our beautiful spaces for a seated tasting. Named Ontario Winery of the Year in 2019 by InterVin International Wine Awards, Thirty Bench is the best kept secret in wine country.

You will be welcomed with a sample of our feature wine, followed with a sample of our award winning Winemakers Riesling, Rose and Winemakers Red Blend.

**Reserve Now**    \$25 per person, Complimentary for No.30 Wine Club Members



## Premium Small Lot Seated Tasting Experience

**Offered Daily**

Upgrade your Winemakers Selection Experience. This flight will showcase our Award Winning Small Lot premium wines. You will be welcomed with a sample of our feature wine, then choose 3 samples from our highly acclaimed portfolio.

**Reserve Now**

\$35 per person; \$17.50 for Wine Club members



## Add On Charcuterie Box

**Offered Daily**

Add a charcuterie box, created by local caterer '[In the Event by Maria](#)', to enjoy during your Seated Tasting Experience at Thirty Bench Wine Makers.

Vegetarian and Vegan options are available

**Reserve Now**                    \$40 per couple



[Visit myWineCountry.com](http://myWineCountry.com) to Reserve your Experience

# BARB'S PICK

## Greek Grazing Board

A grazing board combines a little bit of everything to make the perfect appetizer or snack with something for everyone.

### Ingredients:

- Pita Bread
- Kalamata olives
- Hummus
- Stuffed Grape Leaves
- Feta Cheese
- Tzatziki
- Cherry Tomatoes
- Cucumbers
- Prosciutto
- Genoa Salami
- Manchego Cheese
- Pistachios
- Dried Figs

### Method:

Cut any ingredients that require it to desired sizes. Place dips in small bowls. On a large board, carefully place all ingredients in desired places.



**WINE  
PAIRING**  
PAIR WITH OUR  
**WINEMAKERS BLEND  
ROSE**



Visit [thewineshops.com](http://thewineshops.com) to order yours today! Free shipping on purchases over \$99.