

DECEMBER 2021

Thirty Bench Monthly Newsletter

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



Happy Holidays!

It's the most wonderful time of the year and we have plenty to celebrate at Thirty Bench. As another year comes to an end, we're looking back at some of our awards.

WineAlign 92 Point Gold Winners

- Small Lot Gewurztraminer 2019
- Small Lot Riesling 'Steel Post Vineyard' 2019
- Small Lot Riesling 'Wild Cask' 2018
- Small Lot Riesling 'Wood Post Vineyard' 2018
- Small Lot Cabernet Franc 2017

Congratulations to Emma for her excellence in winemaking and her award-winning wines! WineAlign National Wine Awards of Canada (the most respected and important Canadian wine competition) recently announced that from over 260 wineries that entered this year, Thirty Bench was awarded **#4 winery in Ontario** and **#9 in Canada**. Another great accomplishment!



Cheers from Marg, Deb, Fiona & Ute.

The Thirty Bench team and I want to wish you and your loved ones a very happy holiday!

We have included our favourite recipes for you to enjoy with your family and friends.

Check out page 3 to learn about our new winter experiences. They all make great gifts - call us at the winery to purchase a gift card.

Visit [myWineCountry.com](https://www.myWineCountry.com) to reserve your winter experiences.

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](#)

DECEMBER 2021

Vineyard Update

Winemaker Emma Garner & Vineyard Manager Wade Stark



Jan 2021

Feb 2021

Mar 2021

Apr 2021

May 2021

June 2021



July 2021

Aug 2021

Sept 2021

Oct 2021

Nov 2021

Well, it's been a heck of a ride again! Harvest is over for the 2021 campaign. Overall it was a larger than average harvest. As a company, we were up 83% over the 2020 vintage! That's not a typo....2020 was a lower-yielding vintage, and 2021 was a higher-yielding vintage.

Quality was overall good with some specific highlights being the Pinot Meunier (used for our Rosé) and Chardonnay blocks. We surfed the heat of the August drought and pivoted around the late-season deluge of rains throughout September and October to end up in a pretty good place considering the season was not that kind to many other vineyard sites on the Beamsville Bench as well as in Niagara-on-the-Lake.

We already started work at Thirty Bench in November for a replant project that will involve spring planting conversion work to remove the Pinot Gris block, as well as 11 of 18 rows of the Gewurztraminer to replant Cabernet Franc in those areas.

Wade Stark, Vineyard Manager

DECEMBER 2021

WineAlign Award-Winning 6-Bottle Collection



Includes 1 bottle of the following wines:

Gold Medal 92+ Points

Small Lot Riesling 'Steel Post Vineyard' 2019

Small Lot Riesling 'Wood Post Vineyard' 2018

Small Lot Riesling 'Wild Cask' 2018

Small Lot Gewürztraminer 2019

Small Lot Cabernet Franc 2017

Silver Medal 90+ Points

Small Lot Pinot Noir 2019

6 BOTTLE COLLECTION

\$231.95

*bottle deposit included

To order, call the winery at (905) 563-0352
or email fiona.muckle@thirtybench.com

WINTER EXPERIENCES

There's always something happening in wine country!

Learn more online or call our Wine Country Concierge at 1.888.510.5537



For the Love of Riesling

Offered on Saturdays in December at 1 PM

Join us while we explore the exciting world of Riesling. With Riesling vineyards dating as far back as 1980, we are incredibly proud of our Riesling portfolio. Taste our new Effervescent Riesling and four of our Small Lot Rieslings paired with cheeses to compliment.

Reserve Now

\$65 per person, \$55 for Wine Club Members



Snowshoeing and Winter Hikes

Offered Saturday & Sunday at 11:30 AM

Join us starting January 8 for a truly unique Canadian experience this winter and snowshoe through our Riesling vineyards! Learn tips and best trekking methods while your Wine Consultant guides you through samples of Thirty Bench wines amongst the snow-covered vines. Afterward, enjoy a warm bowl of soup at our picnic tables.

Reserve Now

\$60 per person, \$50 for Wine Club Members



Big Red - Small Lots, Big Flavour

Offered on Saturdays in January at 12 PM

This is the ultimate red wine tasting experience. Our wine consultant will guide you through this special wine tasting of 5 of our award-winning small lot red wines while you are enjoying your own individual charcuterie board.

Reserve Now

\$65 per person, \$55 for Wine Club Members

Visit myWineCountry.com to Reserve your Experience

HOLIDAY FLAVOURS

Marg's Choice: Vegetarian Thyme & Balsamic Mushroom Pâté



Ingredients:

- 15–16 oz fresh mushrooms, cleaned, trimmed, and coarsely chopped
- 3 garlic cloves, minced
- 6 sprigs fresh thyme
- 3 tbsp unsalted butter
- salt and freshly ground pepper, to taste
- 1 tbsp balsamic vinegar
- 1/4 cup fresh goat cheese or plain cream cheese

Directions:

1. In a food processor, crush mushrooms with garlic and thyme until puréed, but keeping some texture to it.
2. Heat butter in a sauté pan, then add the mushroom paste, stirring for about 3 minutes. Season with salt and pepper. Add balsamic vinegar and cook for one more minute until any remaining liquid is absorbed.
3. Transfer to a large mixing bowl. Add the fresh goat cheese and stir immediately to allow the cheese to melt into the mushrooms.
4. Place in the refrigerator and allow to cool for about 30 minutes before serving on toast or crackers.

Recipe and Photo by: [Del's Cooking Twist](#)

ONLY
\$34.95
per bottle



Wine Pairing: Thirty Bench
Small Lot Chardonnay

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

HOLIDAY FLAVOURS

Deb's Choice: Artichoke Nibbles



Ingredients:

- 1 small onion, chopped
- 1 garlic clove, minced
- 1 teaspoon canola oil
- 2 jars (6.5 ounces each) marinated artichoke hearts, drained and chopped
- 6 large eggs
- 2 tablespoons minced fresh parsley
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon dried oregano
- 1/8 teaspoon hot pepper sauce
- 2 cups shredded cheddar cheese
- 1/3 cup crushed saltines (about 10 crackers)

Directions:

1. Preheat oven to 325°.
2. In a small skillet, sauté onion and garlic in oil until tender. Stir in artichokes. Remove from heat; set aside.
3. In a large bowl, whisk the eggs, parsley, salt, pepper, oregano and hot pepper sauce. Stir in the cheese, cracker crumbs and artichoke mixture.
4. Pour into a greased 11x7 inch baking dish. Bake, uncovered for 25-30 minutes until a thermometer reads 160°. Cool for 10-15 minutes before cutting. Serve warm.

ONLY
\$29.95
per bottle



Wine Pairing: Thirty Bench
Small Lot Riesling
'Wood Post Vineyard'

Recipe and Photo by: [Taste of Home](#)

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

HOLIDAY FLAVOURS

Fiona's Choice: Cold Salmon Appetizer



My sister Tina gave me this recipe years ago and it is my favourite dish to bring to any get together. It can be made up to 7 days ahead of serving and is extremely easy and quick to make.

Ingredients:

- salmon filet (I buy mine from Costco and double the marinade)
- 3 vidalia onions
- 1 cup olive oil
- 1 cup white wine vinegar
- ¼ cup sugar
- ¼ cup of water
- ½ tsp pepper corns
- 1 tsp salt
- ¼ tsp dry mustard
- ½ cup ketchup

Directions:

1. Preheat oven to 450°. Bake salmon filet for 10 to 15 minutes or until salmon is slightly firm.
2. While salmon is baking, line a baking dish with thinly sliced onions.
3. Mix together all marinade ingredients. Once salmon is cooked, lay the filet over the sliced onions and top with the marinade. This can be covered and refrigerated for up to 7 days.
4. To serve, lay onions on a platter with the salmon on top. You can also drizzle extra marinade on top. Serve with a fresh baguette.



Wine Pairing: Thirty Bench
Small Lot Riesling
'Triangle Vineyard'

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

HOLIDAY FLAVOURS

Ute's Choice: Blue Cheese Crostini with Balsamic-Roasted Grapes



Ingredients:

- 2 cups halved seedless red grapes
- 2 tbsp balsamic vinegar
- 1 ½ tbsp minced shallot
- 2 tsp olive oil
- ½ tsp light brown sugar
- ¼ tsp kosher salt
- 1 (12-oz.) French bread baguette, cut into 15 to 20 (1/2-inch-thick) slices
- 3 tbsp butter, softened
- 2 oz crumbled blue cheese, softened
- ⅓ cup chopped toasted pecans
- Garnish: chopped fresh thyme

Directions:

1. Preheat oven to 425°.
2. Toss together first 6 ingredients. Arrange grapes in a single layer in a small roasting pan; bake 15 to 20 minutes or until grapes wilt and liquid forms a thin syrup. Remove from oven.
3. Increase oven temperature to broil and arrange bread slices in a single layer on a baking sheet. Stir together butter and cheese and spread evenly over bread slices.
4. Broil 2 to 3 minutes or until browned and bubbly. Spoon grape mixture over toasted bread, and sprinkle with pecans.



Wine Pairing: Thirty Bench
Special Select Late Harvest Vidal

Recipe and Photo by: [myrecipes](http://myrecipes.com)

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