

DECEMBER 2022

# Thirty Bench Monthly Newsletter

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



## HAPPY HOLIDAYS FROM THE THIRTY BENCH TEAM

With the holidays just around the corner, we here at Thirty Bench are getting into the holiday spirit! The store is beautifully decorated and we have plenty of unique gifts if you're looking for some inspiration. We're embracing the upcoming winter season and are excited to be bringing back one of our favourite experiences - Showshoeing/Winter Hikes in the Vineyard in January. Learn more on page 5.

In this issue, you'll hear from our wine consultant, Jackie Foxtan including one of her favourite recipes with the perfect Small Lot pairing. We also wrap up another calendar year with vineyard pictures and updates from Vineyard Manager, Wade Stark, be sure to check it out on pages 3 and 4.

Wishing you and your loved ones an incredible holiday season. We hope to see you at the estate soon.

Cheers!

Fiona Muckle, Estate Manager



Thirty Bench Retail Team

Join the No.30 Wine Club for quarterly shipments of your favourite  
Thirty Bench wines right to your door! [Learn More Here](#)

# Staff Spotlight

## GET TO KNOW JACKIE, WINE CONSULTANT

I've been working for Andrew Peller Ltd. now for over 5 years. I started with the opening of Gretzky Estates in 2017. I made the change to 30 Bench last Christmas. I wanted to be able to spend more quality time with customers and teach about wine. Best move I ever made! I love it here! You can find me at the winery a minimum of 2 days per week, usually Fridays and Saturdays.

Arriving at the winery, I always smile. The view is breathtaking. I take a deep breath and take a look for a couple minutes before entering, already in a great mood. After getting all the opening duties done, assist customers excited to try some wines. Explaining all about the wines, the vintage, the aromas and flavours and even a little history of the winery is what I really enjoy. Ready to answer any questions that come up. Meeting different people from all over the world and socializing with them and learning a little about them as well. As the day finally comes to an end, all the closing duties come into play to get the winery ready for another day!

What inspired me to get into the wine industry is a funny story.

Before retiring from my career, my parents lived in a senior home in Virgil and every day I would pass through and was watching an Estate slowly getting built. I told my husband, "That's what I want to do, work at a winery a couple days a week and right there" He laughed and thought nothing of it. Well, while we were away on holiday, I applied on line and by the time we got home I had an interview and have been with the company ever since. I went back to Niagara College to get my Master Taster Certification; also went to Brock for the WSET programs. I've organized 3 wine clubs of which I now teach 2. I've started my own business, "Chateau Soiree" where I do home parties. This is where someone can hire me to come to their home or place of business, and depending on the size and what the customer wants, I present an experience that folks won't soon forget! Of course I use our products and there is always the option to buy at the end of the evening. My website is [chateausoiree.ca](http://chateausoiree.ca) Go ahead and check it out! It's on Facebook as well. Pretty exciting.

My favourite Thirty Bench wine.. Can I say all of them? If I was to come up with a favourite Christmas themed pairing it would definitely be my Turkey Pot Pie with the Gewurztraminer. When my kids moved out of the house, I started making these pies with the leftover turkey and they would each get one. The recipe just kind of rolled out of my head, critiqued over the years. Well it became a tradition and now, I buy a bigger turkey just so that I have enough leftovers to make them. Sometimes a dollop of cranberry sauce is nice on top of the pie if you have any left. Gewurztraminer has some lovely floral and spicy notes that pair great with the spices and enhances the flavour of the pie. Also with it being a full bodied wine with that creamy rich mouthfeel, it's absolutely wonderful with the pie filling.

My favourite varietal outside of Thirty Bench.. another tricky question! Now that we are retired, all our holidays are planned where there are wine regions. We've done the regions in British Columbia, several in California, Germany, France, and most recently in South Africa. Just love visiting and tasting and learning more and more about wine. It just never gets old. It's Vintage!



Stop in for a visit. Reserve your Experience via [myWineCountry.com](http://myWineCountry.com)

# Vineyard Update

## A Message From Wade Stark, Vineyard Manager

In 2022, we are tracking a close-up of a specific Cabernet Franc vine (page 3) & a wide view of our Wood Post Riesling (page 4).



Jan 2022



Feb 2022



Mar 2022



Apr 2022



May 2022



June 2022



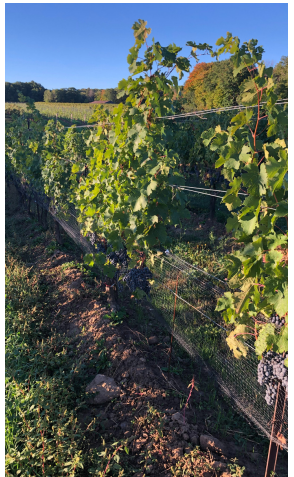
July 2022



Aug 2022



Sept 2022



Oct 2022



Nov 2022



Dec 2022

Well.....that went fast!! It's hard to believe that we finished our 2022 harvest over a month ago now. The photos on this page and the next now capture the entire 12 months of 2022 in our Organic Cabernet Franc Wild Cask and the Riesling Wood Post blocks.

From pruned dormancy in Jan-April, we have lived thru bud-break in May, then flowering and fruit set in June, followed by shoot and berry expansion in July, veraison in August, ripening in September, harvesting in October, senescence in November and into dormancy now in December. Are we all ready to start over again??

*(Continued on next page)*

DECEMBER 2022

# Vineyard Update Continued

## A Message From Wade Stark, Vineyard Manager

In 2022, we are tracking a close-up of a specific Cabernet Franc vine (page 3) and a wide view of our Wood Post Riesling (page 4).



Jan 2022



Feb 2022



Mar 2022



Apr 2022



May 2022



June 2022



July 2022



Aug 2022



Sept 2022



Oct 2022



Nov 2022



Dec 2022

Not before we take a rest and celebrate with some hard-earned holiday cheer to celebrate the fruits of our collective labour.

Wishing you season's greetings and the very best for an exciting 2023!

We're busy making plans for next years growing season and looking forward to the next stage in our organic farming expansion as well as our relentless drive for quality improvements in the vineyards.

Take care for now,

- Wade

# Featured Events & Experiences

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



## Snowshoeing & Winter Hikes in the Vineyard Saturdays and Sundays starting January 7th

Join us for a truly unique Canadian experience this winter and snowshoe through our Riesling vineyards! A local Snowshoe expert will teach you tips and best trekking methods while our Thirty Bench wine consultant guides you through samples of Thirty Bench wines amongst the snow covered vines. Afterwards, enjoy a warm cup of soup at our picnic tables. This experience includes snowshoes, guided trek, wine tastings and a Thirty Bench souvenir wine glass to take home as well as a warm cup of soup.

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

## Charcuterie Board Styling Workshop

Sunday, January 29th from 2pm to 4pm

Come and join us for a fun filled afternoon of learning. Enjoy Thirty Bench wine by the glass while you become a Food Stylist! Enjoy this interactive hands on experience guided by Maria from 'In The Event by Maria'. No matter what your culinary skill is, Maria will teach you the process of creating and building your own beautiful charcuterie board while learning some of her special tips and tricks.

This experience comes with your own wooden charcuterie board plus all the delicious fare that you use to design your board, yours to enjoy at the winery or to take home and one 9oz glass of wine in a souvenir logo glass. Additional glasses of wine can be purchased.

**Reserve Now** \$125 per board, \$115 for Wine Club members  
(maximum 2 people per board)



## COMING SOON: Love the Bench

February 11 & 12, 18-20, and 25 & 26

Fall in love all over again.. In June you Grazed the Bench. Now it's time to fall in love all over again during Love the Bench. Discover unique food and wine experiences at the Beamsville Bench wineries this February.

Participating wineries include Hidden Bench Estate Winery, Fielding Estate Winery, Thirty Bench Wine Makers, Peninsula Ridge Estates Winery, Angels Gate Winery and Rosewood Winery and Meadery.

**Learn More**

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

# Jackie's Pick

## LEFTOVER TURKEY POT PIE

Makes 2 9-inch deep dish pies. Preparation: about 30-45 minutes.

Cook time - 50 Minutes from thawed - add at least an hour if frozen.

### Ingredients:

- 2 cups frozen/fresh peas and carrots
- 2 cups frozen/fresh beans
- 1 cup sliced celery
- 2/3 cup butter
- 2/3 cup chopped onion
- 2/3 cup all-purpose flour
- 1 tsp salt
- 1 tsp ground black pepper
- 1/2 tsp celery seed
- 1/2 tsp onion powder
- 1/2 tsp Italian seasoning
- 1 3/4 cups chicken broth
- 1 1/3 cups milk
- 4 cups cubed cooked turkey meat - light and dark mixed
- 2 (9 inch) unbaked deep dish pie crusts
- 2 (9 inch) unbaked pie crusts

### Method:

If baking right away, preheat an oven to 425°F (220°C).

1. Place the peas, carrots, green beans, and celery into a saucepan. Cover with water, bring to a boil and simmer over medium-low heat until the celery is tender, about 8-10 minutes. Drain the vegetables in a colander set in the sink and set aside.
2. Melt the butter in a saucepan over medium heat, and cook the onion until translucent, about 5 minutes. In the meantime in a bowl mix the flour, salt, black pepper, celery seed, onion powder and Italian seasoning. Stir these dry ingredients into the butter/onion.
3. Slowly whisk in the chicken broth and milk until the mixture comes to a simmer and thickens. Remove from heat; stir the cooked vegetables and turkey meat into the filling until well combined.
4. Fill the 2 deep dish pie crusts with 1/2 of the filling into each. Then top each pie with the other pie crust. Pinch and roll the top and bottom crusts together at the edge of each pie to seal, and cut several small slits into the top of the pies with a sharp knife or poke holes with a fork to release steam.

You can bake right away in the preheated oven until the crusts are golden brown and the filling is bubbly, 30 to 35 minutes. If the crusts are browning too quickly, cover the pies with aluminum foil after about 15 minutes. Cool for at least 10 minutes before serving.

If you are freezing them, once they have cooled down, cover with saran wrap several times and place in freezer. Works best if fully defrosted to bake but if frozen, be sure to add at least an hour to an hour and a half.



Visit [shop.thirtybench.com](http://shop.thirtybench.com) to order yours today! Free shipping on orders of \$149 in Ontario, No.30 Members enjoy free shipping on 6+ bottles