

FEBRUARY 2022

Thirty Bench Monthly Newsletter

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



Message from the Estate Manager **FIONA MUCKLE**

It's the season of love, and here at Thirty Bench, we are loving this winter weather, but we are so thrilled to open our doors for inside tasting and experiences once again.

Check out page 4 for some of our current offerings. We can't wait to host you.

Visit myWineCountry.com to reserve your winter experiences.

FEBRUARY HIGHLIGHT **You Had Me at Chocolate**

Offered on Saturdays, Sundays (and Valentine's Day) in February at 12 PM

Join us and Indulge your senses with a decadent wine and chocolate experience. 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

3 Ways to Celebrate Valentine's Day with Thirty Bench

- ♥ Stay in and cook with your partner. Grab a Thirty Bench bottle of wine (or two) as inspiration as you spend the night sipping along to a recipe.
- ♥ Book a tasting/experience with us. Spend a day at our Estate and book an experience you've been wanting to try.
- ♥ Host a Wine get together with Friends/Family and ask everyone to bring their favourite Thirty Bench wine - compare and enjoy a night shared with those you love.

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](#)

Vineyard Update

A Message From Wade Stark, Vineyard Manager

In 2022, we will be tracking a specific Cabernet Franc vine. You can see here that pruning has been completed, the prunings are lying mid row and have not been mulched yet. Through the year, the back drop here will also capture the replant development in the Gewurztraminer field.

We're looking forward to taking you on another trip around the sun with one as one of our vines evolve.



Jan 2022



Feb 2022

Cabernet Franc Jan & Feb photos. Pruned and dormant. Photo taken facing south-west. A keen eye (zoom) could pick out the winery way in the background beyond the portion of the Gewurztraminer field that's been partially pulled for replanting with more Cabernet Franc.



Jan 2022



Feb 2022

Wood Post Riesling facing north-east. Also pruned and dormant. Hope our social media fans get a chance in the near future to snuggle in with a glass of TB Riesling, followed by a glass of TB Cabernet Franc.

FEBRUARY 2022

Wine Feature of the Month
Save \$60 on this Award Winning Rosé
12 BOTTLE COLLECTION
\$299.40

*bottle deposit included

REGULAR PRICE \$359.40

WINE MAKING

Hand-picked and machine-picked grapes grown on our estate vineyard (57% Cabernet Franc, 32% Pinot Meunier, 7% Gamay Noir, and 4% Pinot Noir). The Gamay Noir and Pinot Noir were pressed and fermented in older oak barrels. The Pinot Meunier and Cabernet Franc were loaded directly into the press and fermented like a white wine in a stainless-steel tank. The wines were aged in neutral barrels, then blended just before bottling.

FLAVOUR PROFILE

Salmon pink in colour with a fresh aroma of wild strawberry, watermelon, red apple, and Rainier cherry. A medium-bodied, extra dry Rosé with a smooth yet refreshing mouthfeel, and fruit flavours of ripe red berries, cherry, and currant. Notes of red berry tea, pomegranate, currant, and cranberry linger through on the finish.

SERVING SUGGESTIONS

Serve chilled at 10 to 12°C. Perfect for entertaining alfresco. Serve with pork tenderloin in a rhubarb Rosé wine reduction; grilled calamari; pan-seared trout with a dried cranberry couscous; seafood salads; vegetarian pastas tossed with feta cheese; gourmet pizza topped with sun-dried tomato, basil, feta cheese and black olive; Pissaladiere; barbecued shrimp skewers; crab cakes; summer salads; grilled sausage with sauerkraut; Greek salad; Tourtiere (meat pie) with tangy chili sauce. Drink young and fresh.

CRITICAL ACCLAIM

Silver Medal – Experience Rosé, USA 2021.



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



You Had Me at Chocolate

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



Snowshoeing and Winter Hikes

Offered Saturday & Sunday at 11:30 AM

Join us 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



For the Love of Riesling

Offered on Saturdays in March 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

Visit myWineCountry.com to Reserve your Experience

FEBRUARY FLAVOURS

Marianna's Choice: Sicilian Whole Orange Cake

Ingredients:

- 3 eggs
- 1 1/8 c (250g) sugar
- 1 3/4 c (275g) all purpose flour
- 2 1/2 tsp baking powder (or 1 packet Italian Pane Degli Angeli Vanilla Baking Powder)
 - If using plain baking powder add 1 tsp vanilla extract
- 1/3 c (100g) butter, softened
- 1/3 c (100g) plain greek yogurt
- 1 large organic orange, about (300g), washed and cut into pieces (with the rind, but remove the seeds)

Glaze:

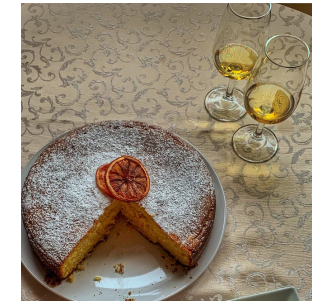
- Juice of One Organic Orange
- 1/3 c (100g) sugar

Instructions

- Preheat oven to 350 degrees F (175 degrees C)
- Prepare an 8" springform pan by spraying with oil (or butter) and lining in parchment paper (sides optional), then spray the paper, too.
- 2. Place the sugar and eggs in a large bowl and beat with a mixer until light and fluffy.
- Sift the flour with the baking powder or Paneangeli then add to the mixture of the bowl a little at a time along with the softened butter. Continue to mix until completely blended, then stir in the yogurt.
- In a food processor, process the whole orange until it is almost pureed.
- Add this orange to the cake mixture (along with the vanilla if you used baking powder) and stir until evenly combined, then put the batter into the prepared tin.
- Bake for 50-60 minutes (depending on your oven)
- Allow to cool for 15 minutes then remove the side of the springform pan.

Make the Orange Glaze

- Prepare the glaze by melting the sugar in the orange juice and allow to simmer for a few minutes, just until the liquid has a syrupy consistency.
- Spoon and brush over the top of the cake and allow to cool completely before cutting.



Wine Pairing: Thirty Bench
Special Select Late Harvest



Recipe and Photo by: Del's Cooking Twist

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