

# Thirty Bench Monthly Newsletter

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



## SUMMER RECAP FROM THIRTY BENCH

As the summer sun sets on another memorable season, we wanted to take a moment to share some of the highlights that made it truly unforgettable. We can't thank you enough for being a part of our wonderful community and for making every moment at Thirty Bench so special.

**Rocking Out at Rock the Bench:** We kicked off summer with a bang at Rock the Bench in June! The vineyard echoed with laughter, music, and the clinks of glasses as we celebrated together. It was an absolute blast hosting all of you.

**Introducing the Platinum Vineyard Tour and Wine Seminar Experience:** We're excited to introduce our brand-new Platinum Vineyard Tour and Wine Experience. Get ready to indulge in luxury as you explore our vineyards, learn the secrets behind our wines, and treat your taste buds to a curated tasting of our finest Small Lot creations. It's an experience you won't want to miss.

**Harvest Excitement:** As the temperatures start to cool, we can't help but get excited about the upcoming harvest season. Our vineyards are brimming with promise, and our team is gearing up to bring in the best grapes to create the exquisite wines you love. Get ready for a harvest season full of flavors and surprises!

**Join Us at the Niagara Wine Festival:** We're thrilled to invite you to join us at Montebello Park in downtown St. Catharines for the Niagara Wine Festival this September. It's the perfect opportunity to connect, raise a glass, and celebrate the incredible world of wine that brings us all together.

Stay tuned for more updates, events, and exciting announcements as we head into the next season. Until then, cheers to you.

Fiona Muckle, Estate Manager

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

# Vineyard Update

## A Message From Wade Stark, Vineyard Manager



As we're nearing closer to harvest season, we are expecting a larger crop than average this year. We're almost 20% up on our historical average. We've had a good growing season despite higher than average precipitation in the last few weeks. The quality is looking very promising!

We've now reached veraison, where the red grapes are changing colour, and the white grapes are softening in our Pinot, Gamay, and Chardonnay thus far. We're looking to do our final fruit thinning. When we drop some bunches, we can ensure the vines can adequately ripen and produce top quality wine.

We're excited that our one-year-old Cabernet Franc blocks have developed so well over the course of this season, all of the rain has helped them develop a lot of growth and hopefully we'll see fruit in 2024. We have also expanded our organic farming practices to include more Riesling, Gamay, Gewurztraminer and our newly planted blocks.

Our contracted crews are building the trellises to support our newly planted vines at Riverbend Inn (Pinot Noir and Pinot Meunier), Carlton Farm (Cabernet Sauvignon), and Clark Farm (Pinot Noir, Cabernet Sauvignon, and Cabernet Franc). We planted a total of 50 acres this season.



[Shop your favourite Thirty Bench wines online for delivery to your door!](#)



# Staff Spotlight: Tiina Starinsky

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

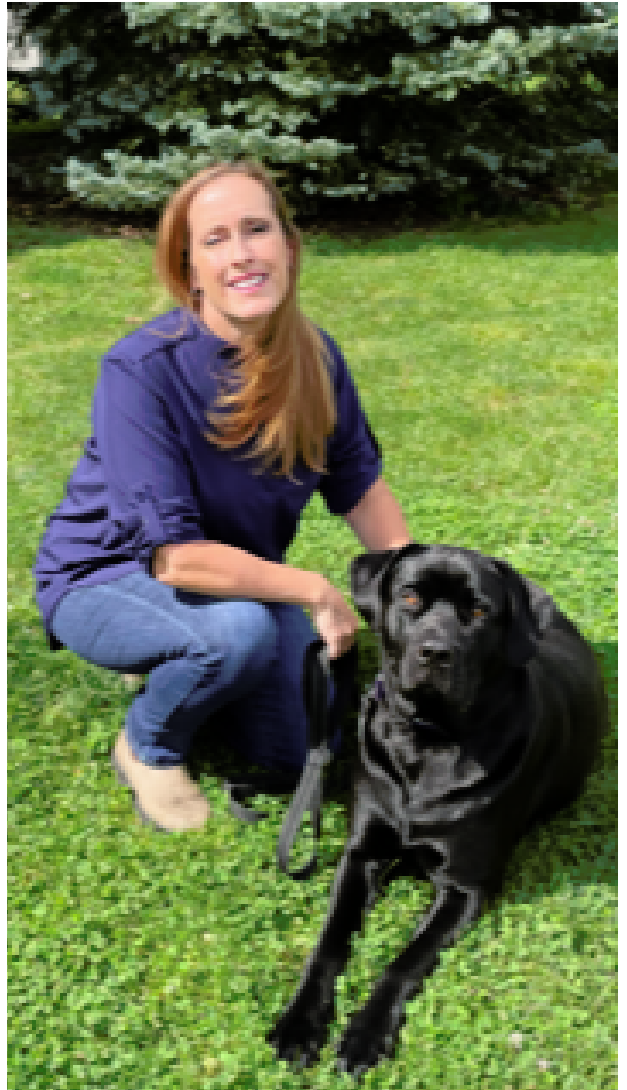
I started with the Andrew Peller Ltd. family a few years ago, and within the last few months have made the transition over to Thirty Bench.

## **What does a typical day at the winery look like for you?**

Aside from daily tasks like stocking, cleaning, and clerical duties, my typical day includes meeting and getting to know our guests. Every day is different as you never know who will walk through the front door. From new faces, to seasoned Wine Club members, to our very own Winemaker, my day consists of making sure our guests feel welcome and get the quality service Thirty Bench is known for.

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

While visiting England a few years back, I came across a wonderful steak house. The server made a recommendation of an Argentinian Malbec. Between the silkiness and black cherry notes, this wine quickly became a household staple.



Access to exclusive pre-release events is just one of the perks of being a No. 30 Member. To learn more and sign up, [visit our Website.](#)

# Featured Events & Experiences

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



## Platinum Vineyard Tour and Wine Seminar Offered Friday to Sunday

Embark on a guided tour through the stunning Thirty Bench vineyards. You'll be introduced to four distinct grape varietals, each with its own unique story and characteristics. You'll be invited inside our charming winery to indulge in a curated tasting of four highly sought-after wines. From vibrant Rieslings to velvety Cabernet Francs. Before you leave, you'll choose one of three wines to take a bottle home with you.

**Reserve Now** \$60 per person, \$50 for Wine Club. plus tax



## Winemaker's Selection Seated Tasting 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. Enjoy samples of our Winemaker's Riesling, Rose and Winemaker's Red Blend and Special Select Late Harvest Vidal.

**Reserve Now** \$27 per person, plus tax



## Add On: Thirty Bench Wine Makers Charcuterie Box Offered Daily

Enhance your [Seated Tasting Experience](#) at Thirty Bench Wine Makers by adding a robust charcuterie box for pairing or just to enjoy alongside your wines. Created by local caterer '[In the Event by Maria](#)', it's the perfect compliment to any tasting. One box serves 2 people.

**Reserve Now** \$40 per two people, plus tax

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

# Leek Risotto

Enjoy with Small Lot Chardonnay



Recipe by [Recipes from Italy.com](https://www.recipesfromitaly.com)

## Ingredients:

- 2 medium leeks
- 1.5L vegetable broth
- 100 ml dry white wine
- 1 lb Arborio rice
- 3 oz unsalted butter
- 4.5 oz grated Parmigiano
- 3 tbsp extra virgin olive oil
- pinch of black pepper
- a pinch of fine salt

## Method:

Cut the leeks into rings and rinse them in a colander to remove any sand or dirt.

In a large saucepan, pour 3 tablespoons of extra virgin olive oil and half a dose of butter. Turn on the heat and when the butter has melted, add the rings of leeks, a pinch of salt and a ladle of vegetable stock. Cook for 2 to 3 minutes. Add the rice and mix well. Then add the white wine and let it evaporate. Finally add hot vegetable stock, a little at a time stirring constantly. Let it cook for about 15 minutes.

At the end, turn off the heat and add Parmigiano cheese and the remaining butter. Mix well. Add some freshly ground black pepper. Serve risotto hot with a little more grated Parmigiano cheese to taste.

**WINE  
PAIRING**  
PAIR WITH OUR  
SMALL LOT  
CHARDONNAY



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