

JANUARY 2022

Thirty Bench Monthly Newsletter

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



Hello 2022!

Well, who would have thought that 2022 would have started like this? It feels like we're living in a version of Groundhog Day. This time, we're fortunate that we're able to keep some of our experiences running at the winery and modify others like our seated tasting to comply with the current Ontario government regulations. We hope to still see some of your smiling faces coming by for a visit through the winter months.

We have a lot to look forward to in the winter months. **Snowshoeing/Winter Hikes in the Vineyard** is always a fan favourite (and ours too). Then our new **You Had Me at Chocolate** experience is being offered on Saturdays, Sundays, and Valentine's Day in February. Our No.30 Wine Club members have the opportunity to join Winemaker Emma Garner for an exclusive virtual tasting event on Sunday, January 30th featuring our WineAlign Gold Medal Winners plus a new surprise wine!

We also have new wine releases coming up this year and are hopeful for more events and experiences. Be sure to subscribe to our email list to keep up-to-date on all of our estate happenings.



Outdoor Seated Tasting Patio

Visit [myWineCountry.com](https://www.mywinecountry.com) to reserve your winter experiences or call us at the winery at 905-563-0352 for any help with wine selection or orders. We look forward to hearing from you!

Cheers,

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](#)

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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

Dec 2021

Well, all good things come to an end, and this photo completes the circle and cycle for 2021 in the vineyard. Our monthly snapshots and calendar are complete for this 2021 vintage project. It's interesting to look back and see that we only had snow cover on the ground on the 15th of each month in 1 photo.

Leaves have fully senesced (the vine has reincorporated nutrients from the leaves) and fallen to decompose into the soil. Cover crop is still growing, and every other row has been tilled to help reset the soil from any compaction that may have occurred from the tractor and harvester work throughout the season. The frost will do the rest of the work to break up the soil in preparation for seeding with cover crop again in these alternate rows in the springtime.

Wade Stark, Vineyard Manager

2018 Small Lot Riesling 'Triangle Vineyard'



Clear and bright with a pure, clean aroma of Meyer lemon, Key lime, white currant, wet stone and mineral. Light to medium-bodied, great balance, juicy, off-dry, and fruity. This Riesling has wonderful flavours of lemon custard, tangerine, tangy pineapple, and as the wine warms on the palate look for juicy peach notes. A citrus bowl of fruit, green apple, white currant, and mineral notes linger on the lovely finish.

Serve with lightly spiced steamed mussels; moderately spiced Thai chicken dishes; spiced shrimp skewers; sushi; creamy Brie and Camembert with water crackers; grilled, poached, or baked fish fillets; tikka masala chicken

Gold Medal – All Canadian Wine Championships, 2021.

Silver Medal – 92 points – Decanter World Wine Awards, UK 2021.

Silver Medal – 90 points – WineAlign National Wine Awards of Canada 2021.

6 BOTTLE COLLECTION

SAVE
10%

\$161.88

Reg. \$179.70

Savings of \$17.85

*bottle deposit included

12 BOTTLE COLLECTION

SAVE
20%

\$288.00

Reg. \$359.40

Savings of \$71.40

*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



Outdoor Seated Tastings

Offered Daily

Join us for an outdoor seated tasting. Enjoy 3 preselected wines plus a complimentary sample of our Special Select Late Harvest, a perfect way to finish your tasting experience. Our team of Consultants can answer your questions about wine tasting, food pairing and cellaring, and help you with your buying selections. This tasting takes place outdoors. Please dress accordingly for the weather conditions. We are unable to move the tasting indoors.

Reserve Now \$22 per person, \$11 for Wine Club Members



Snowshoeing and Winter Hikes

Offered Saturday & Sunday at 11:30 AM

Join 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



You Had Me at Chocolate

Offered Saturdays, Sundays, & Valentine's Day in February at 1 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? Sit back and soak up the views overlooking our beautiful vineyards and Lake Ontario.

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

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

JANUARY 2022

NEW YEAR, NEW RECIPE

Butternut Squash & Sweet Potato Soup

Ingredients:

- 2 tablespoons of Oil
- 1 tablespoon of Butter
- 1 x Butternut Squash - cubed
- 1 x Sweet Potato - cubed
- 1 x Cooking onion - chopped
- 2 x Pears - peeled, cored and cut in pieces
- ½ to 1 tablespoon of Ginger – you can use grated fresh or from jar (use amount to your taste)
- ½ to 1 can of Coconut Milk (Optional)
- Salt & Pepper to taste
- Chicken stock (I use 3 to 4 chicken bullion cubes, but you can use already made stock)

Directions:

1. Sauté onions in oil & butter until they begin to soften then add cubed squash and sweet potato, stir and continue to sauté for 5 minutes.
2. Add water to pot so it just covers the onions and squash then add 3 to 4 chicken bullion cubes, pears, and ginger.
3. Bring to a gentle boil then add salt and pepper to taste
4. Cook on medium until squash is soft.
5. When ready transfer to blender or food processor and blend until smooth (you will probably need to do this in different batches).
6. Once blended, transfer to a different pot then add coconut milk to taste.
7. Heat and top with pumpkin seeds.
8. Serve.



ONLY
\$29.95
per bottle

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

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