

JULY 2022

# Thirty Bench Monthly Newsletter

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



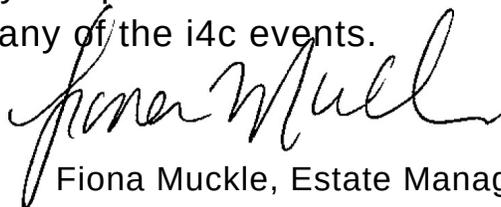
## JOIN US FOR THE INTERNATIONAL COOL CLIMATE CHARDONNAY CELEBRATION

July is an exciting month here at Thirty Bench, not only does winemaker Emma Garner's birthday fall in July but we also celebrate cool climate Chardonnay at i4c from July 22nd to 24th. You can find Emma at the School of Cool at White Oaks or at Chardonnay in the City on Friday, July 22nd. On Saturday, July 23rd you can enjoy the Ultimate Chardonnay Lunch at Peller Estates or the Trius i4c Lunch but be sure to save room for an evening filled with incredible food, fabulous views and of course Chardonnay at the Chardonnay Vineyard World Tour Tasting & Dinner being held at Riverbend Inn & Vineyard. The event will feature food from our winery chefs: Ross Midgley, Jason Parsons, Frank Dodd, and Maurice Desharnais.

[Click here](#) to learn more about these i4c events and more.

We're hoping the good weather continues and you get a chance to come out to enjoy our patio and our Small Lot Chardonnay if you're unable to make it to any of the i4c events.

Cheers,



Fiona Muckle, Estate Manager

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

## A Message From Wade Stark, Vineyard Manager

In 2022, we are tracking a close-up of a specific Cabernet Franc vine (top row) & a wide view of our Wood Post Riesling (bottom images).



Jan 2022



Feb 2022



Mar 2022



Apr 2022



May 2022



June 2022



July 2022

Rapid growth through the month of June, and we pretty much have full canopies grown up now in vineyard blocks that escaped the worst of the winter injury. You will be able to note the improved color development in the leaves, particularly in the Cabernet Franc photo in comparison to May's photo.

The fruit is now set and berry sizes range from lead shot to pea size. Berries are already starting to touch, and we will be nearing cluster closure in a week's time or thereabouts. We have started leaf removal in specific blocks now to open up the canopy and let the sunshine into the developing fruit as well as improve the air flow to help reduce fungal pressure.

We have had plenty of heat, and some timely rains so things continue to move quickly under these favourable growing conditions.

Take care for now, don't forget to enjoy a summer sipper!

Wade



Jan 2022



Feb 2022



Mar 2022



Apr 2022



May 2022



June 2022



July 2022

# OUR EXPERIENCES

There's always something happening in wine country!

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

## Seated Tasting Experience

**Offered Daily**

Join us for a 40-minute experience in one of our beautiful spaces for a seated tasting. Thirty Bench is the best kept secret in wine country. You will be able to choose 3 samples from our pre-selected portfolio. Our team of Consultants can answer your questions about wine tasting, food pairing and cellaring, and help you with your buying selections. Ask your server about adding on a charcuterie box.

**\$25 per person, Complimentary for No.30 Wine Club members**

**Reserve Now**



## You Had Me At Chocolate

**Offered Saturdays & Sundays at 2:30 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?

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

## Big Reds - Small Lots, Big Flavour

**Offered on Saturdays and Sundays at 11:30 AM**

This is the ultimate red wine tasting experience. Some of the pre-selected wines will include our award-winning Small Lot Cabernet Franc and Small Lot Benchmark Red.

Our wine consultant will guide you through this special wine tasting of 5 of our award-winning small lot red wines while you enjoy your own individual charcuterie board in one of our exclusive spaces.

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



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

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## Featured Wine

### THIRTY BENCH WINEMAKERS BLEND CABERNET FRANC 2020

Each wine made at Thirty Bench is distinctive – a unique expression of our vineyard and our Small Lot approach to winemaking.

**\$24.95**  
per bottle



#### Winemaking

From the phenomenal 2020 vintage, we hand-picked Cabernet Franc grapes from two premium growers, Crabtree Vineyard (3.2 acres, planted in 1999, Beamsville Bench sub-appellation), and the Van Beers Vineyard (two blocks, 4.5 and 1.9 acres, approximately 10 years old, Creek Shores sub-appellation). The grapes received a 14-day maceration in open wooden fermenters, with a twice daily pigeage ('punching down') to break surface cap. The wine was then barrel aged in 80% French oak and 20% American oak for 12 months (25% new oak, remainder 2 to 5 years old). Full malolactic fermentation. Individual barrel selection to determine the final blend.

#### Flavour Profile

Purple garnet colour with an aromatic bouquet of blue plum, black currant, blueberry puree, cedar, and cigar box. A medium to full-bodied, fruit-driven Cabernet Franc, with soft drying tannins. Ripe juicy dark fruits (plum, cherry, and currant), expand across the palate. The dry finish lingers with notes of juicy dark plum, black currant, blueberry, and a touch of black tea and spice.

#### Serving Suggestions

Serve at a cool room temperature of 16 to 18°C. Enjoy with grilled red meats; grilled lamb chops with rosemary; steak and kidney pies; herbal winter stews; thyme scented lamb stew; 2-year-old Canadian cheddar; 70% dark chocolate. Enjoy now or cellar through 2028.

#### Critical Acclaim

Gold Medal – All Canadian Wine Championships, 2022

Silver Medal – 91 points – Decanter World Wine Awards, UK 2022

Visit [thewineshops.com](http://thewineshops.com) to order yours today! **Free shipping on purchases over \$99.**

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# SAVOUR SUMMER FLAVOURS

## Cherry Chutney

This versatile condiment is vegan and gluten-free condiment. Perfect to add to any cheese & charcuterie board or on sandwiches or grilled meats.

### Ingredients:

- 1 1/4 lb. fresh cherries, pitted and roughly chopped (approximately 3 cups)
- 1/2 small red onion, diced
- 1/3 cup dried currants
- 1 clove garlic, minced
- 1 1/2 tsp. grated ginger
- 1/2 cup red wine vinegar
- 1 TB whole grain mustard
- 2 TB light brown sugar
- 1 tsp kosher salt
- 1 TB canola oil

### Method:

1. In a medium pot, heat oil over medium low heat then add onions and garlic. Cook until softened, but not browned (5 minutes). Add red wine vinegar and cook a few minutes more.
2. Add in cherries, currants, ginger, brown sugar, mustard and salt.
3. Simmer for 30 minutes, stirring occasionally, until cooked down and thickened.
4. Cool completely then pack in an airtight container and refrigerate.



**WINE  
PAIRING**  
PAIR WITH OUR  
WINEMAKERS BLEND  
CABERNET FRANC



Visit [thewineshops.com](http://thewineshops.com) to order yours today! Free shipping on purchases over \$99.