

MARCH 2022

Thirty Bench Monthly Newsletter

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



MARCH SPOTLIGHT

March 20th is the first day of spring and International Day of Happiness! Join us at the Estate. Reserve a tasting experience today. More information on page four.

DID YOU KNOW?

Where did the name Thirty Bench come from?

THIRTY – because we are located near the Thirty Mile Creek
BENCH – because we are located on the “Bench” of the escarpment (a plateau between the lake area and the escarpment)



A MESSAGE FROM OUR ESTATE MANAGER - FIONA MUCKLE

Our commitment to Small Lots is something that goes far beyond the bottle and influences everything we do at Thirty Bench. From personalized tastings that invite guests to sit down, settle in and stay for a while, to intimate special events that pair wine, food and fun, Small Lots are something we celebrate at Thirty Bench.

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 will be tracking a specific Cabernet Franc vine.



Jan 2022



Feb 2022



Mar 2022

Everyone still sleeping out there. The snow is slowly melting and as each patch of soil is exposed, and with the longer days, the ground is starting to soften. If things dry out a bit by next months photo, we may have mulched the prunings by then, but no promises can be made.

**Still a bit more time for all of us to rest up.
Hope this note finds you well.**

Wade



Jan 2022



Feb 2022



Mar 2022

MARCH 2022

Feature Wine Winemaker's Blend Riesling

CELEBRATE SPRING WITH EMMA GARNER AND THE THIRTY BENCH TEAM AND ENJOY A GLASS OF OUR AWARD WINNING WINEMAKER'S BLEND RIESLING

\$3 OFF
NOW \$19.95
Reg. \$22.95



Hand-picked from a mixture of old and young vines from the Beamsville Bench. After careful selection of the finest grapes, the juice was cool fermented in various stainless steel tanks to capture fruit intensity. The increased number of batches provided plenty of blending options which helped to increase the overall complexity of the wine.

Clear and bright with a clean fresh aroma of Meyer lemon, tangerine, golden kiwi, starfruit, mineral and wet stone. A light, fresh and fruity Riesling. A medium-dry, refreshing wine with juicy flavours of sweet citrus, green apple and pineapple. Mouth-watering notes of citrus, white currant and green apple, along with site-specific minerality, linger on the fresh, clean finish. Summer in a glass.

SAVE ON 12 BOTTLES

WAS \$275.40

NOW \$239.40

SAVE PER BOTTLE \$3

SAVE PER CASE \$36

**Winner Trophy ~ Six Nations Wine Challenge -
Australia 2019**

To order, call the winery at (905) 563-0352
or email fiona.muckle@thirtybench.com

OUR EXPERIENCES

There's always something happening in wine country!

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



For the Love of Riesling

Offered on Saturdays and Sundays in March at 12 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.

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

[Reserve Now](#)



You Had Me At Chocolate

Offered Saturdays & Sundays in March and April 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?

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

[Reserve Now](#)



Big Reds - Small Lots, Big Flavour

Offered on Saturdays and Sundays in April 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.

\$75 per person, \$65 for Wine Club Members

[Reserve Now](#)

Visit myWineCountry.com to Reserve your Experience

MARCH 2022

MARCH FLAVOURS

THIRTY BENCH WINE SODA BREAD

WINE PAIRING

USE A THIRTY BENCH
RIESLING THAT
WORKS WITH YOUR
MAIN DISH

Recipe By Staff Member: Denise Lorraine

Preheat oven to 350*

INGREDIENTS

3 tablespoons of sugar

750 ml. or 3 cups of self-rising flour

2 eggs

375 ml or 1-1/2 cups *ROOM TEMPERATURE* Thirty Bench wine

Mix dry ingredients until blended

Add eggs fold them in

Slowly pour in your Room Temperature Wine

Blend just until mixed, small lumps are ok

Add to a loaf pan and bake 35 to 40 minutes

Serve warm

If there are leftovers slice and toast to enhance flavours the next day.



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