

MAY 2022

Thirty Bench Monthly Newsletter

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



MAY SPOTLIGHT

May has quickly arrived and we're excited to be able to host our guests for Seated Tastings and Wine by the Glass experiences outdoors again. With beautiful views of our vineyards and the Toronto skyline, we love being able to offer visitors the opportunity to sit back and relax while enjoying the sunshine.

Our annual Graze the Bench event is taking place on June 4th and 5th, it's been 3 years since we last welcomed guests to come out and graze with us. We look forward to the vibrant atmosphere of the event as we kick off the summer season. There are still tickets available for Sunday, June 5th if you haven't snagged yours yet. We hope to see you then!

New at the winery, we're working with In The Event by Maria for new charcuterie boxes that you can add on to your Seated Tasting Experience. Learn more about the offer and our other estate experiences on page 3 and you won't want to miss our wine feature on page 4, we'll be featuring it onsite all month long so be sure to stop by!

Looking forward to seeing you soon,

A handwritten signature in black ink that reads "Fiona Muckle".

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](#)

MAY 2022

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

Here we are, the last monthly photo before bud break. The buds are swelling and in the next week or two, they will begin to open and push the new shoots and leaves out to officially mark the start of the 2022 growing season.

Some tasks that have taken place since the last update include tying down the canes, mulching of the prunings, and distributing compost in the organic fields. Drain tile (sub-soil) has been installed in the new development fields that are to be planted this season, and those development fields have also had compost distributed across them to help nourish the young vines after they will be planted in June.

The days are getting longer and warmer and feels like it's time to start enjoying those summer sippers (Rosé, Chard, Riesling, Pinot Gris etc..) we all look so forward to at the end of a productive day, or any old day for that matter.

Cheers;
Wade



Jan 2022



Feb 2022



Mar 2022



Apr 2022



May 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

Add On: Charcuterie Box

Offered Daily by Advanced Booking

Add a charcuterie box to enjoy during your Seated Tasting Experience at Thirty Bench Wine Makers. One box feeds 2 people. Vegetarian and Vegan options are available.

Please note: Cut-off time to order is 3:30PM prior day to your reservation date. Charcuterie boxes are not refundable.

Reserve Now \$40 per person



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 to Reserve your Experience

MAY 2022

Featured Wine

WILD CASK GEWURZTRAMINER

Try a wine like no other, crafted by Winemaker Emma Gater and her winemaking team.

Winemaking

Hand-harvested, hand-selected, whole-bunch Gewurztraminer grapes from our Thirty Bench Vineyard were placed inside one 500-litre 'rolling' French Oak neutral Puncheon. Once each day the puncheon is gently rolled to mix the clusters and allow the weight of the grapes to burst the skins and extract the juice. The juice will begin a slow natural fermentation (no additional yeast or sulfur added). The puncheon is now rolled twice a day for greater extraction of terpenes, flavours, aromas, and colour. Malolactic fermentation occurred naturally within the puncheon. After 150 days on skins and lees the Gewurztraminer was removed from the puncheon and pressed, separating the wine from the skins. The wine was transferred to a small neutral French oak barrique and aged for 10 months, building even more character and complexity. The resulting wine was bottled with its lees, creating a 'nano' batch of orange wine with **only 24 cases** available.

Flavour Profile

An orange tawny colour and an intriguing aromatic bouquet showing multiple layers of notes including citrus marmalade, candied ginger, apricot, and cinnamon stick. This extra dry Gewürztraminer has soft tannins providing excellent structure and mouthfeel, along with lower acidity for a rich round texture. Bold flavours of marmalade, candied ginger, and exotic fruit develop on the palate. The long lingering finished showcases citrus, candied ginger, perfume, and rose petal notes.

Serving Suggestions

Allow the lees to settle to the bottom of the bottle, and pour gently, leaving the lees behind. *Try using the lees in the paella and stir-fry suggestions below.* Serve at a cool room temperature of 15 to 17°C and sip during deep conversations and contemplation. Or serve lightly chilled at 12 to 14°C with savoury Spanish paella; savoury ginger-based stir-fry; savoury curry dishes; charcuterie with cured meats, dried fruits, and Muenster cheese. Enjoy now through 2023.

\$29.95
per bottle



Call our Retail Store at (905) 563-0352 or email fiona.muckle@thirtybench.com. **Free shipping on 6 plus bottles!**

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SAVOUR SPRING

Lemon Posset

Originally, in the Middle Ages, a posset was a therapeutic drink made from hot, spiced milk and honey spiked with ale or wine. It was only later that it evolved into a thickened cream dessert.

Ingredients:

- 2 1/4 cups/550mL 35% whipping cream
- 2/3 cup/150mL granulated sugar
- 1/4 cup/50mL lemon juice, strained
- Fresh strawberries or blackberries, for garnish
- Sprig of mint, for garnish
- Icing sugar, for garnish

Method:

In a medium pot, combine the cream & sugar and bring them to a simmer, stirring until the sugar has dissolved. Remove from the heat and stir in the lemon juice.

Pour the mixture into six ramekins or bowls and refrigerate for at least 4 hours.

Garnish with fresh berries, a sprig of mint, and a dusting of icing sugar.



WINE PAIRING

**PAIR WITH OUR
SPECIAL SELECT
LATE HARVEST**



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