

JUNE 2021

Thirty Bench Monthly Newsletter

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



Our History

Thirty Bench Riesling

The Beamsville Bench is a narrow plateau that slopes gradually from the cliff of the Niagara Escarpment. Its mineral-rich soils, unique topography and favourable air flow patterns have made it one of Niagara's most coveted sub-appellations for growing grapes.

Our Riesling vineyards date as far back as 1980 and our original single-block, old-vine Rieslings in our Steel Post, Triangle and Wood Post vineyards are the roots of our winery. Each vineyard is unique with its own set of characteristics thanks to micro and macro climates, soil composition and drainage.



Join the No.30 Wine Club for quarterly shipments
of your favourite Thirty Bench wines
[Learn More & Sign Up Here](#)

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Vineyard Update

Winemaker Emma Garner & Vineyard Manager Wade Stark



Jan 2021

Feb 2021

Mar 2021



Apr 2021

May 2021

The buds on the vines have broken and the growing season has officially started. We actually estimated budbreak (when 50% of the buds have broken or opened) to have been May 11. The buds are now rapidly growing into shoots that will be ~30cm by next months photo (growing 1cm a day). The ground has already been worked using a chisel plow to even out the bumps in preparation for seeding the mid row for a mixed cover crop of clover, radish and rye grasses.

Wade Stark, Vineyard Manager

Our Favourite Rieslings

We asked our team which Thirty Bench Riesling was their personal favourite. Here are their answers:

Fiona: I love the Small Lot Wild Cask Riesling. The grapes are picked from our Dr. Muckle vineyard (named after Fiona's Father) and the juice is allowed a wild ferment using indigenous yeast. It has flavours of orange, lemon, tropical and stone fruits with a touch of minerality. I love to serve this wine with savoury curry dishes or holiday turkey and stuffing.

Ute: Our Small Lot Steel Post Vineyard Riesling. These are our oldest vines that were planted in 1983 and grown in sandy soil. The deep roots pick up a ton of limestone and minerality notes, and the palate is crisp with notes of citrus and tart green apple. This Riesling can be enjoyed on its own or paired with a lemon chicken pasta.

Deb: The Winemaker's Blend Riesling. It is light, crisp, refreshing, not too sweet and consistent year after year. It's also always an award winner and has been recognized in competitions around the world. I love to pair it with seafood, salads and brunch.

Margaret: I love the Small Lot Triangle Vineyard Riesling. This is our most award-winningest block. The Riesling is beautifully off-dry and balanced with flavours of lemon, tangerine, pineapple, accented with minerality. I love to pair it with a good charcuterie board or steamed mussels.

**Call our Retail Store to purchase your favourite,
or new favourite Riesling today!**

Call the winery at (905) 563-0352 to order.

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Thirty Bench Wine Makers
**For the Love
of Riesling**



6-BOTTLES
(1 of each)
Reg. **\$165.70**

12-BOTTLES
(2 of each)
NOW: **\$300.00**
Reg. \$331.40

Collect all 4 of our 2018 Small Lot Rieslings. This gives you the opportunity to compare each of these wines produced from our estate vineyards. Also included is our 2018 and 2019 Winemakers Blend Riesling.

FOR A LIMITED TIME:

SAVE \$31.40 on every order of our 12-bottle Riesling collection
(Reg. \$331.40 per case, now only \$300.00)

FREE DELIVERY for Ontario orders when you purchase a 6+ bottles.

Call our Retail Store to Order your Riesling Collection
Call the winery at (905) 563-0352 to order.