

NOVEMBER 2022

# Thirty Bench Monthly Newsletter

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



## HARVEST 2022 IS COMPLETE

As you'll read below from our Vineyard Manager Wade Stark, harvest 2022 is officially complete! After a few fast and furious months at the winery, our team is thrilled with the quality of the fruit that's been picked this year. We certainly lucked out with incredibly warm weather, that has persisted into early November too.

We'll be hosting a fun and interactive Charcuterie Board Styling workshop on Dec 6th, hosted by local caterer 'In the Event by Maria'. This experience includes a wooden charcuterie board and all the delicious fixings to enjoy with a glass of wine at the winery, or to enjoy at home. Maria also makes and delivers charcuterie boxes to the winery that you can enjoy alongside your seated tasting. Each box serves 2 guests.

Cheers!

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! [Learn More Here](#)

# Staff Spotlight

## GET TO KNOW MARIANNA, WINE CONSULTANT

### What does a typical day at the winery look like for you?

A typical day starts off with making sure the winery looks presentable and is fully stocked. Then it's providing tastings or helping guests choose a nice bottle for dinner. I love meeting all the different types of people who come through the winery, those new to wine, wine club members who have been supporting the winery for years, out of towners who are new to the region, and everyone in between.

### What inspired you to work in the wine industry?

I worked at Two Sister's as their pastry chef for a year and the interest of wine came from working with icewines and white wines in desserts, as well as watching menu tasting days. Those days consisted of many cases of the best wine to be paired with the best dishes coming from the kitchen, and if a dish did not showcase a wine to the best of its ability, it would be changed to better suit the wine. After a lot of thought, I decided to go back to school to learn more about wine and how to properly pair it with dishes both savory and sweet.

### What is your favourite wine region besides Niagara?

One of my favourite wine regions is Croatia. One grape varietal that is an all-time favourite would be Graševina. Graševina is a white wine grape and is made in a dry, fresh, aromatic style with apple-like notes.



Stop in for a visit. Reserve your Experience via [myWineCountry.com](https://myWineCountry.com)



# Vineyard Update

## A Message From Wade Stark, Vineyard Manager

In 2022, we are tracking a close-up of a specific Cabernet Franc vine (page 3) and a wide view of our Wood Post Riesling (page 4)



Jan 2022



Feb 2022



Mar 2022



Apr 2022



May 2022



June 2022



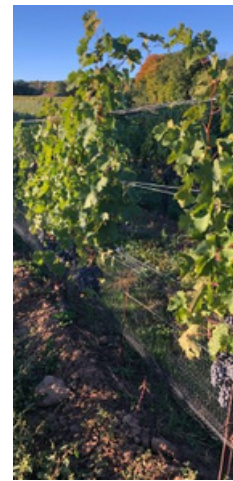
July 2022



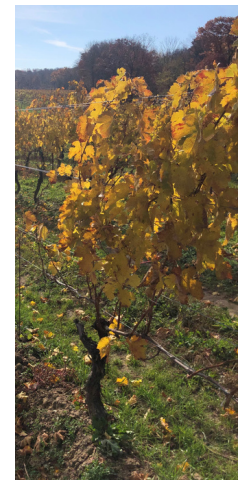
Aug 2022



Sept 2022



Oct 2022



Nov 2022

Well, once again it's been a wild and wonderful ride. 2022 will go down as being a short harvest with a low yielding tonnage of exceptional quality. We have experienced wonderful weather this autumn and the colors have matched the spectacular quality of the fruit. The Bordeaux red varietals experienced extended hang time without running into frost and has resulted in extraordinary color and flavor concentration development.

The last photos were taken last Nov 4, which was the final day to receive fruit at both Trius and Grimsby facilities for the 2022 season (except for Icewines of course!). We finished up the last of the Thirty Bench harvest with the hand picking of the Wild Cask Cabernet Franc block back on Oct 21. Simply beautiful fruit!

The Thirty Bench organically grown blocks shone in quality this year like we haven't seen to this degree previously and is giving us the reinforcement and confidence to continue to expand our organically grown acreage.

*Continued on the next page*



# Vineyard Update Continued

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In the vineyards, the vines are shutting down and leaf senescence is transpiring, (The plants are recycling and storing their energy reserves). We are also “hilling up” the soil around vines in the newly planted blocks to protect the young vines as best we can from the cold temperatures that they will be exposed to in the coming months.

We are planning for next year already, but are looking forward to the workdays getting a bit shorter and less frantic in the coming weeks where we can relax with a glass of wine and ponder the efforts of the season that is nearing its end.

- Wade



# Experiences

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



## Winemaker's Selection Seated Experience

### Offered Daily

Join us for a 40-minute experience in one of our beautiful spaces for a seated tasting. Named Ontario Winery of the Year in 2019 by InterVin International Wine Awards, Thirty Bench is the best kept secret in wine country. You will be welcomed with a sample of our feature wine, followed with a sample of our award winning Winemakers Riesling, Rosé, Red Blend, and Late Harvest Vidal.

### Reserve Now

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

## Snowshoeing & Winter Hikes in the Vineyard

### Offered Saturday & Sunday

Join us for a truly unique Canadian experience this winter and snowshoe through our Riesling vineyards! A local Snowshoe expert will teach you tips and best trekking methods while our Thirty Bench wine consultant guides you through samples of Thirty Bench wines amongst the snow covered vines. Afterwards, enjoy a warm cup of soup at our picnic tables. This experience includes snowshoes, guided trek, wine tastings and a Thirty Bench souvenir wine glass to take home as well as a warm cup of soup.

### Reserve Now

**\$65 per person, \$55 for No.30 Wine Club members**



## Charcuterie Board Styling Workshop

### Offered December 6

'Tis the season for entertaining and making memories. Come and join us for a fun filled evening of learning. Enjoy Thirty Bench wine by the glass while you become a food stylist! Enjoy this interactive hands on experience guided by Maria from 'In The Event by Maria'. No matter what your culinary skill is, Maria will teach you the process of creating and building your own beautiful charcuterie board while learning some of her special tips and tricks. Includes a wooden board and all the fixings!

### Reserve Now

**\$125 per person; \$115 for Wine Club members**



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



# Marianna's Pick

## French Canales

Recipe from Platings and Pairings



### Ingredients:

- 2 cups whole milk
- 1 vanilla bean (split lengthwise)
- 4 tbsp unsalted butter (½ stick)
- ⅔ cup all purpose flour
- 1 ¾ cup powdered sugar
- 1 egg yolk
- 2 eggs
- 3 tbsp dark rum

### Method:

In a small saucepan, combine milk and vanilla bean pod and scraped seeds. Bring the milk to a light boil over medium high heat, then remove from the heat and add the butter. Set aside to cool. In a large bowl, whisk together powdered sugar and flour. In a small bowl, whisk together 1 egg yolk, 2 eggs, and rum and then combine with the dry ingredients. Add the lukewarm milk mixture. Strain into a container; cover and refrigerate for at least 12 hours and up to 48 hours, the flavors will develop as the mixture sits.

If using silicone molds, there is no need to coat them. However, they should be placed in the freezer for at least 30 minutes prior to using, in order to help develop a nice crust. Preheat the oven to 460 degrees F. Place the molds on a rimmed baking sheet and fill each mold almost to the top. Bake for 15 minutes, then reduce the oven to 375 degrees F. Bake for a further 45 minutes to 1 hour until the tops are a deep, golden brown, rotating once or twice during cooking to ensure even baking.

Let cool slightly. Use a dish towel to squeeze the bottom of each silicone mold to help remove the canales.

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