

NOVEMBER 2021

Thirty Bench Monthly Newsletter

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



'Tis the Season!

The Holiday Season is upon us and if you're in search of some inspiration then look no further!

We have you covered with our Holiday 2021 magazine - [Celebrate the Season](#). Chef Ross Midgely, the Head Chef at The Oaklands at Riverbend Inn & Vineyard put together a festival holiday meal paired perfectly with some of our Thirty Bench Small Lot wines.

Looking for the perfect gift? Thirty Bench gift cards are available to be used for any experience, wine, and accessories, add a bottle of wine or two for the perfect gift. Please contact the winery at 905-563-0352 for more details.

Beginning in December, we are launching a new experience: For the Love of Riesling! Get more details on our Experiences page and keep your eye open for Snowshoeing and Winter Hikes in the Vineyard as the weather gets colder.



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](#)

NOVEMBER 2021

Vineyard Update

Winemaker Emma Garner & Vineyard Manager Wade Stark



Jan 2021

Feb 2021

Mar 2021

Apr 2021

May 2021



June 2021

July 2021

Aug 2021

Sept 2021

Oct 2021

We cleaned up the Thirty Bench vineyard with just a few rows of Cabernet Sauvignon left at the end of October.

Wow, another crazy ride. The quality looks good despite a bit of fruit softening at the end of the harvest due to the ~200 mm's of rain we've received since September 1st!!

Wade Stark, Vineyard Manager

EXPERIENCES

There's always something happening in wine country!

Learn more online or call our Wine Country Concierge at 1.888.510.5537



NEW! For the Love of Riesling Seminar Offered Saturdays

Join us Saturdays at 4 pm beginning in December 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. Soak up the views while you sit in our Lounge area which overlooks our beautiful vineyards and Lake Ontario.

Coming Soon \$85 per person, \$75 for Wine Club Members



Seated Tastings

Offered Daily

Join us for a 40-minute experience in one of our beautiful spaces for a seated tasting. 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.

Reserve Now



Snowshoeing and Winter Hikes in the Vineyard

Offered Saturday & Sunday

Join us for a truly unique Canadian experience this winter and snowshoe through our Riesling vineyards! Learn tips and best trekking methods while your Wine Consultant guides you through samples of Thirty Bench wines amongst the snow-covered vines. Afterward, enjoy a warm bowl of soup at our picnic tables.

Coming Soon \$60 per person, \$50 for Wine Club Members

Visit myWineCountry.com to Reserve your Experience

AWARD WINNING RIESLING

2018 Small Lot Riesling 'Wood Post' Vineyard



Clear and bright with a lovely aroma of apple, Anjou pear, white peach, and mineral. Light to medium-bodied, with a perfect balance between natural sweetness and acidity. Ripe fleshy fruit notes of peach, melon, and pear dance on the palate. Flavours of tangerine, pink grapefruit, mineral, and a touch of juicy peach linger on the pitch-perfect finish.

Serve chilled at 10 to 12°C with fresh spring rolls and dipping sauces; sushi; salmon risotto; lemon chicken; turkey with a dried fruit stuffing; grilled salmon with citrus glaze; bouillabaisse; spiced pork tenderloin; lightly spiced curry dishes. This wine will continue to develop through 2024.



**Gold Medal – 92 points – WineAlign
National Wine Awards of Canada 2021**

**6 BOTTLE
COLLECTION**

\$161.85

Reg. \$179.70

Savings of \$17.85

*bottle deposit included

**12 BOTTLE
COLLECTION**

\$288.00

Reg. \$359.40

Savings of \$71.40

*bottle deposit included

**SAVE
10%**

**SAVE
20%**

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

FALL FLAVOURS

Thyme Infused Tomato Tartlette

ONLY
\$36.95
per bottle



Wine Pairing: Thirty Bench
Small Lot Pinot Noir

Ingredients:

- 1 package frozen puff pastry, thawed
- 2 tbsp tapenade (olive tapenade/paste - I use PC brand)
- 1 tsp herbs de Provence
- 2 cups cherry tomatoes
- 6 sprigs of fresh thyme
- Freshly ground pepper



Directions:

1. Roll out the pastry
2. Cut out 4-inch circles
3. Place pastry circles on a baking sheet and prick with a fork to about 1/4 inch from the edge of the pastry
4. Refrigerate for at least 15 minutes
5. Preheat the oven to 425°F
6. Spread each pastry with the olive tapenade (not quite to the edge) and then sprinkle with herbs de Provence
7. Cut the tomatoes in half
8. Top each pastry with the tomato halves (tomato skin up) leaving the outside of the pastry tomato-free
9. Top with a sprig of thyme and fresh ground pepper
10. Bake the tarts for 15 minutes or until puffed and lightly browned
11. Serve Warm

You can bake them ahead and reheat them at 350* oven for 5 minutes or until warm.

Serves 6

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