

OCTOBER 2022

Thirty Bench Monthly Newsletter

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



FALL FUN ON THE BENCH

Summer has left as quickly as it arrived and we're excited to be offering some new events and experiences, check them out on page 5. From watercolour painting to a new member's exclusive experience with winemaker, Emma Garner - you won't want to miss them!



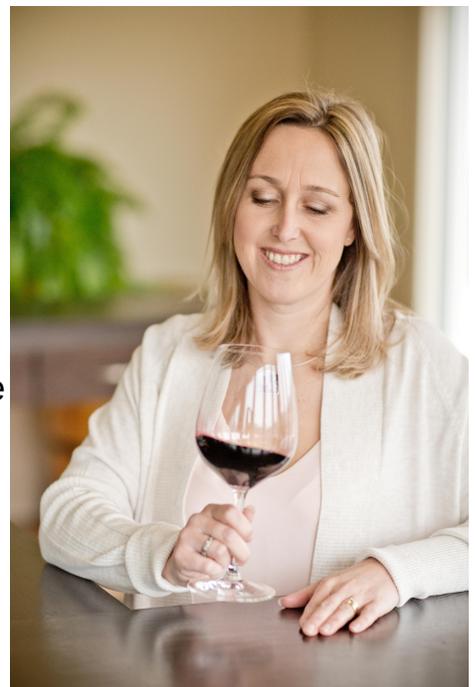
We've also met a new friend at the estate, Joe Joe The Groundhog, be sure to keep an eye out for him when you visit next. Fall is truly the perfect time to visit the estate. With the colours changing and harvest happening not only is it picture perfect but you have the opportunity to see harvest up close while you enjoy your experiences! Don't forget to take a look at our vineyard updates from Vineyard Manager, Wade on pages 3 and 4.

Learn more about longtime employee, Marg on page 2 and one of her favourite recipes on page 6.

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 MARG, WINE CONSULTANT

I have worked at Thirty Bench since April 2008. A typical day can be very busy. After firing up the computers, checking voice mails and messages, the cash needs to be opened. Then it's outside to open the umbrellas in our vineyard where our guests can sit and enjoy their tastings. To keep the winery looking beautiful the plants need watering. Back inside, shelves need to be stocked, cleaning and dusting is required as cleanliness and neatness is very important. The customers first impression is the lasting one. Often there are orders that need to be boxed for shipping. Racks of glasses need to be polished.

The most important part of my day is tending to the customers as they come and go. Each exchange with the customer is customized making sure they know about our wines, have tasted our wines, are comfortable with their selection, and want to come back. I promote wine club sales, product sales both wine and non-wine.

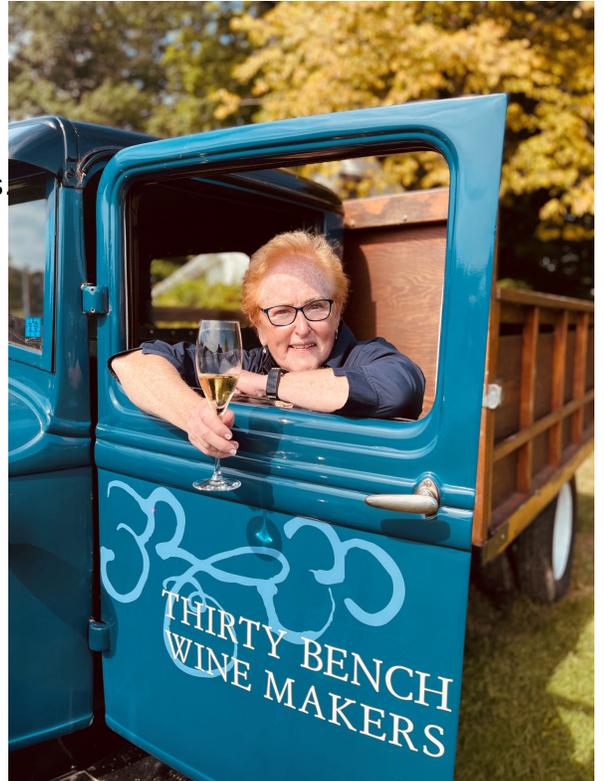
I also conduct the special experiences we offer at Thirty Bench. When I recognize a first-time wine taster, I teach them how to taste wine and truly appreciate what is in their glass. The day draws to a close and I start with the closing procedures, ensuring that all is in order to begin the next day.

What inspired me to get into the wine industry was living in wine country, being passionate about wine, and wanting to learn more about wines and the wine industry led me to my job at Thirty Bench. I was also looking for a part-time job to enjoy when I retired from my nursing career. I am a people person, love communicating with others and wine unites us all.

I have many Thirty Bench favourites but the Chardonnay is exceptional. With just the right balance between the fruit and oak this wine pairs nicely with many foods. I like to showcase it with this Herbed Seafood Casserole, recipe on page 6.

Outside of Thirty Bench, what is your favourite wine region and grape varietal?

On my travels I discovered the wine country in South Africa. The Cape Wine-land Region in the Western Cape near the coast (Stellenbosch, Paarl, and Franschhoek). Pinotage is a red wine grape that is South Africa's signature variety. It is a cross between Pinot Noir and Cinsaut. It is a full-bodied wine known for its notes of blackberry, cherry and fig, a jammy flavour with a smoky, earthy finish. Perfect for pairing.



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) & 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

We're 5 weeks into this campaign now and even though the crop is lighter this year with the winter injury we experienced in Niagara vineyards, it doesn't feel like any less work. The good news (you always have to look on the bright side) with the short crop is that the quality is amazing!! And I'm not just saying that!

Mother nature has reduced the crop size for us, so that where there is yield in vineyards, it is generally down, and that means that the vine has to ripen a lighter crop and does so more easily. The vines are putting the same ripening energy into fewer clusters, and it will be the consumer that benefits from this result.

Rieslings are crisp and range from tropical to citrusy, chardonnays are golden honeysuckle, and the reds are starting to show some real power and magic with the skins getting chewy and extremely dark in color.

Pinot Noir and Merlot are looking like early powerhouses this year! We have finished picking all our grapes for the sparkling program now (Chardonnay, Pinot Noir and Pinot Meunier), and have also wrapped table varieties of Pinot Gris, Riesling, Pinot Noir, and will be finishing harvesting Chardonnay table wine grapes as of this thanksgiving weekend. We are also now in the midst of harvesting Gamay, Merlot, Syrah and select young blocks of Cabernet Sauvignon varieties.

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Vineyard Update Continued

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Fermentations are bubbling away in the cellars and the aromas permeating our facilities are wonderful! It is always sage advice to remember to stop and smell the Rosés!!

The daytime light is changing as we head into the fall and the leaves have started to change color as per spectacular custom in southern Ontario, and I just can't help but think that it's Riesling all the way with the Sunday turkey to punctuate this wonderful time of the season.

There are many miles to go as we hang the Cabs in the coming weeks so that they reach their full potential, and we will be leaving some Riesling and Vidal grapes out there in the hopes of an Ice-wine harvest that will be upon us before we know it.

Take care for now,

- Wade

NEW Events & Experiences

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



Member's Exclusive: Vertical Back Vintage Pinot Noir Experience with Emma

Sunday, November 6th at 11am

Enjoy this rare opportunity to taste the history of Thirty Bench's award-winning back vintage Pinot Noir wines with Winemaker Emma Garner. We have opened our cellar to share a vertical tasting from 2015 to 2020 Pinot Noirs. The wines will be available to purchase in small quantities. Included is your own charcuterie board. **\$65 per person**

Log-in to myWineCountry.com to view the event

Reserve Portfolio Tasting Experience

Saturday November 12 and Friday November 25 at 3pm

Born from our unique terroir of the Beamsville Bench in the heart of the Niagara Region, discover our superior and most prestigious wine experience. The Reserved Portfolio Tasting Experience.

Join us for an intimate presentation to savor and indulge all of your senses with our Premium Small Lot Vintages. Enjoy tasting 10 wines served in the signature Riedel glassware and, a gourmet amuse-bouche paired perfectly with each of our Small Lots wines. Your wine consultant will acquaint and inspire you about Emma Garner, our winemaker and the history and romance of the vineyard that is called Thirty Bench.

This is a 2-hour wine and food adventure that is limited to 6 people.

Reserve Now \$175 per person, \$150 for No.30 Wine Club members



Watercolour in the Vineyard, Wine and Charcuterie

Thursday, October 27 at 6pm

Watercolour in the Vineyard is an experience event where guests enjoy a lovely glass of Thirty Bench wine & charcuterie in a jar, while taking a fun and relaxing watercolour class. The painting class will be guided by Clarice Gomes and Marg and Deb will host your visit at the winery and includes special 'black watercolour paper and metallic watercolour paints'. Guests walk away with beautiful memories, pictures and a piece of artwork they created. Soak up the views which overlook our beautiful vineyards and Lake Ontario.

\$100 per person

Reserve Now

Visit myWineCountry.com to Reserve your Experience

Marg's Pick

HERBED SEAFOOD CASSEROLE

Ingredients:

- 1 cup long grain rice
- 1 egg beaten
- 1/3 cup fresh parsley
- 1 onion chopped
- 3 clove garlic minced
- 1 large carrot finely chopped
- 1-1/2 cups of chopped fresh fennel or celery
- 1 T chopped fresh dill
- 1 t salt and pepper
- 450 grams of scallops
- 1 pound raw shrimp peeled and deveined (I used 600 grams) I package imitation crab meat
- 1/4 cup all purpose flour
- 1-1/2 cups of milk
- 250 grams cream cheese cubed
- 1/4 t dried thyme
- 2 t prepared mustard
- 1/2 t paprika
- 1/4 t Tabasco
- 1 T Worcestershire sauce

TOPPING

- 1 cup fresh breadcrumbs
- 2 T butter

Method:

Cook rice, stir in egg and 1 T of parsley Sauté onion, garlic, carrot, and celery. Stir in 1/2 tsp of the dill, and salt and pepper Pour 2 cups of water in a skillet and bring to gentle simmer, poach scallops until just opaque, 1-3 minutes. Add scallops to a bowl.

Poach shrimp for about 3 minutes or until just firm and pink. Drain, reserving 1 cup of liquid. Add shrimp to bowl with scallops. Chop crab meat into bite size chunks, add to bowl.

In skillet, melt butter, whisk in flour, gradually whisk in reserved poaching liquid and milk, cook stirring for about 5 minutes. Whisk in cream cheese, remaining dill, salt and pepper, thyme, mustard, paprika, Tabasco and Worcestershire until cheese has melted. Stir in seafood along with remaining parsley.

Line bottom of greased 13x9 inch baking dish with rice, spoon seafood mixture over top.

TOPPING: Mix breadcrumbs with butter, sprinkle over casserole.

Bake 350 degrees for 40-50 minutes.



Visit shop.thirtybench.com to order yours today! Free shipping on orders of \$149 in Ontario, No.30 Members enjoy free shipping on 6+ bottles