

SEPTEMBER 2022

Thirty Bench Monthly Newsletter

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



HARVEST HAS ARRIVED!

September has quickly arrived and with that, so has our harvest season! You'll see a couple of pictures of our harvest preparation and our Chardonnay grapes to the right. Wade talks a bit more about harvest in our Vineyard Update on pages 3 and 4.

Bend, Bubbles and Brunch on the Bench continues with your last chance to participate next month. It's a relaxing experience you won't want to miss out on.

In other exciting news, Niagara Wine Festival is returning to Montebello Park in St. Catharines and you can find some of our Thirty Bench wines in the park including our Winemaker's Blend wines. Be sure to say hi to our teammates while you're there. Learn more about Niagara Wine Festival [here](#).

Make sure to book your fall visit to the bench for the best views of the changing colours.

Cheers!

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 DEB, WINE CONSULTANT & TEAM LEAD

I have been working at Thirty Bench since April 2008. At first I was just working weekends, but gradually my time increased to four days - Saturday thru Tuesday and I love it.

A typical day for me includes introducing our customers to the winery and our award-winning wines through tastings and experiences. As team lead, I also open and close the winery and perform record keeping duties (daily revenue reports, wine club submissions, inventory). I am also health and safety rep for our staff.

I am a retired Home Economics / Family Studies teacher. I have always enjoyed sharing the joy of cooking and good food with my students, which in turn led to gourmet dinners with friends and family complemented by good wines. When I retired I knew I still had lots of energy and staying at home was not an option. I am a people person so I took some interest courses with Chris Waters at Brock University. When Thirty Bench was hiring, I was thrilled to be chosen by Fiona to work at this unique little boutique winery. Sharing Thirty Bench wines with customers from far and wide has indeed been an honour and a pleasure.



The recipe I have chosen to share with you this month is a dip, Feta and Sundried Tomato Torte, perfect for a fall get together. It easily serves 12-16 people. I think the basil pesto and sundried tomatoes will complement the 2020 Pinot Noir perfectly.

Besides Thirty Bench, I have had the pleasure of enjoying wine from the Okanagan Valley. My favourite would be older vintages of Nota Bene from Black Hills, which is a Bordeaux blend, fermented in mainly French oak with a little American oak for 16 months.

Stop in for a visit. Reserve your Experience via 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) & 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

Here we are in September already!

Harvest 2022 officially started last week (August 31) with the initial Pinot Noir pick at our Clark Farm vineyard in Niagara-on-the-Lake. Sparkling fruit is being picked on a daily basis. This week we've picked Pinot Noir from our Mason vineyard (Beamsville) as well as Chardonnay from our Line 3 vineyard (Niagara-on-the-Lake).

Other picks to date have included some of our growers early red hybrid varieties that were received at the Grimsby facility.

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Our first Thirty Bench pick was scheduled for September 8th. Pinot Meunier and Pinot Noir for Rosé production.

The yield is down this year due to winter damages, but the quality is looking good across the board in all varieties.

Can't wait to taste the fermenting wines in the coming days. It's the 'most fun' time of the year!

- Wade

Experiences

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



Bend, Bubbles & Brunch on the Bench

LAST CHANCE - Oct 2 & 16

Join us at Thirty Bench for an incredible morning overlooking our vineyards. Yoga in the vineyard guided by award-winning instructor Andrea France starts promptly at 10 am. Then take in the picturesque view while you enjoy a Brunch Box built by 'In the Event by Maria' along with a glass of Thirty Bench wine in a souvenir glass, plus Awake juice from Revalee Brunch Café to make a Mimosa!

Reserve Now \$65 per person

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



Premium Small Lot Seated Tasting Experience

Offered Daily

Upgrade your Winemakers Selection Experience. This flight will showcase our Award Winning Small Lot premium wines. You will be welcomed with a sample of our feature wine, then choose 4 samples from our highly acclaimed portfolio.

Reserve Now \$35 per person; \$17.50 for Wine Club members

Add On Charcuterie Box

Offered Daily

Add a charcuterie box, created by local caterer 'In the Event by Maria', to enjoy during your Seated Tasting Experience at Thirty Bench Wine Makers. Vegetarian and Vegan options are available by pre-order.



Reserve Now \$40 per couple

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

Deb's Pick

SUN-DRIED TOMATO AND FETA CHEESE TORTE

Recipe from BEWITCHING KITCHEN

Ingredients:

- 1/2 cup slivered pine nuts, toasted (I substituted slivered almonds)
- 1 cup sun-dried tomatoes, packed in oil
- 1/2 garlic head, roasted
- 8 ounces feta cheese
- 1/2 stick unsalted butter
- 8 ounces cream cheese
- 1 tsp white pepper, ground
- 2 Tbs vermouth
- 1/2 cup arugula pesto (or regular basil pesto, preferably homemade)

Method:

Prepare the ingredients for all layers: toast the nuts in a dry skillet or in the oven, being careful not to burn them. Drain most of their oil from the sundried tomatoes and coarsely chop. Mix them with 1/2 of the roasted garlic. In a food processor, mix the feta cheese at room temperature with the butter, cream cheese, pepper, vermouth, and the remaining roasted garlic until smooth and fluffy. Adjust seasoning if necessary. If using commercial pesto, drain it to reduce the amount of oil. If using homemade, make it with less oil than the recipe calls for. Line the mold of your choice with plastic wrap, leaving a 6" overhang on all sides.

First layer: toasted nuts

Second layer: Sun-dried tomato mixture

Third layer: Half the cheese mixture

Fourth layer: Pesto sauce

Fifth layer: Remaining cheese mixture

Cover with the plastic wrap, and place in the fridge for at least 4 hours, overnight is best. Unwrap it, invert the torte on a serving dish. Serve with crackers of your choice.



WINE PAIRING
PAIR WITH OUR 2020 SMALL LOT PINOT NOIR



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