

SPRING 2023

Thirty Bench Monthly Newsletter

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



SPRING HAS SPRUNG AT THIRTY BENCH

Spring is a beautiful season, but it's not a relaxing one in the wine industry. The vines are awakening from their winter dormancy, soaking in the sun and greening up as shoots and buds begin to grow. Vines undergo several stages of growth during the spring from bud break to the emergence of the flowers. As the buds open, typically around March to April, vivid green leaves emerge to take in the sun's rays. A month later, tight bunches of tiny flowers appear; each flower has the potential to become a grape. Even though they are not conventionally beautiful, they are important.

We're very excited to be hosting Rock the Bench on the first weekend of June. Seven wineries from the Bench will be serving wines, and a few culinary vendors will be serving food. It'll be 3 days of bands, amazing food, wine, vineyard views, lawn games and more! There are still limited tickets available on our website myWineCountry.com. Get yours before they're sold out. Check out page 4 below to see our new experiences available to reserve this Spring and Summer.

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](#)

Vineyard Update

A Message From Wade Stark, Vineyard Manager



As we continue to track our vineyard progress for our Cabernet Franc block 13 and Gamay Noir block 12, you can see the progress being made for pruning, tying, and mulching of canes.

We are currently sowing the mid-row cover crop for the season. The cover crop will be a mix of perennial grasses, clovers, Dichon radish, and purple Turnip. This will fix nutrients, stabilize the soil, reduce erosion, and provide organic matter. As the cover crop decomposes, it will provide a slow release of nutrients to the soil microbiome.



The middle right photo shows a drill seeded mid-row at one of our estates in Niagara-on-the-Lake. We are drill-seeding the cover crop in one tractor pass with no other cultivation being done which vastly reduces our inputs and emissions. 4-5 passes was standard practice a few short years ago.



In the bottom photo you'll see we have removed an old block of Cabernet Sauvignon at Riverbend Inn and will be replacing it with Pinot Noir for sparkling production.

We saw heavy rain in the first week of April, followed by record-breaking temperatures. Temperatures have returned to seasonal, but we are positioned for an early bud break.

[Shop your favourite Thirty Bench wines online for delivery to your door!](#)

Featured: In the Event by Maria

We would like to introduce you to Maria Izzo. She has been providing us with Charcuterie Boxes for Two to accompany wine tastings, and she was also our food partner for Love the Bench in February. We look forward to an exciting season ahead with some new options!

A Bit About Maria

Growing up in a big Italian family, we called charcuterie 'antipasto'. This was a staple in our family and on our dinner table and at every celebration. I have wonderful childhood memories of my parents making homemade cured salami, prosciutto, Soppressata, and sausage.

When my daughter was young, my mom would make her a plate of antipasto as a snack when she got home from school. Anna called it "a little bit of everything". It was always beautifully arranged with an assortment of her favourite antipasto.

It would be many years later before the wonderful memories of my mom and Anna would come to life. In honour of my Ma, her memory lives on at **In The Event by Maria.**



Access to exclusive pre-release events is just one of the perks of being a No. 30 Member. To learn more and sign up, [visit our Website.](#)

Featured Events & Experiences

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



Bend, Bubbles, Brunch on the Bench

July 9 and August 13 at 10am

Treat yourself to some self care at Thirty Bench during an incredible morning overlooking our vineyards. You'll start your morning at the winery with yoga in the vineyard, starting promptly at 10am, guided by award-winning RYT200 instructor Andrea France. After your class, take in the picturesque views while you enjoy a glass of bubbly or wine with your Brunch Box built by our friend Maria, from 'In the Event by Maria'. Mimosas will also be available. This event is 19+ and weather dependent. Please ensure to bring your own yoga mat and water bottle.

Reserve Now \$65 per person, plus tax



NEW: Springtime in the Vineyard

Offered Sundays at 12pm

Soak up the Spring during our new vineyard, wine, and snack experience. Our team of wine consultants has curated this well-balanced experience where you'll learn the various stages of vine growth and grow your wine knowledge as you discover pairing our Small Lot wines with various snacks. Included in your reservation is a private wine consultant, vineyard tour, and five award-winning wine samples paired with five snack pairings.

Reserve Now \$45 per person, \$35 Wine Club members, plus tax



You Had Me at Chocolate

Offered Saturdays at 2:30pm

Indulge your senses with a decadent wine and chocolate experience and discover why wine and chocolate are a match made in heaven. Our wine consultant will guide you through this fun and educational tasting experience of five of our award-winning wines alongside different types of locally produced artisan chocolates from Monk's Chocolate in Grimsby. What could be better than that?

Learn More \$55 per person, \$45 Wine Club members, plus tax

Visit myWineCountry.com to Reserve your Experience

Asparagus Parmesan Tart

Enjoy with our Winemaker's Blend Riesling



Recipe by Lynn Ogryzlo

Niagara Cooks: From Farm to Table

Ingredients:

- 1 cup unbleached all-purpose flour
- 1/2 cup unsalted butter, chilled, cubed
- 2 tbsp ice cold water
- 4 tbsp freshly grated Parmesan
- 1 lb asparagus, spears trimmed to 3"
- 1 cup half and half cream
- 2 farm fresh eggs
- 1/2 cup freshly grated Parmesan
- 1 tbsp chopped fresh tarragon
- Salt and white pepper to taste

Method:

Preheat oven to 350F. Place flour, butter and Parmesan in a food processor and pulse until the butter is pea-sized. With a few more pulses, blend in the ice water. Transfer the dough into a 4 x 18 inch tart pan. Working quickly, press the dough uniformly into the pan, pressing across the bottom and working towards the sides and up to form a rim. Refrigerate and chill for 15 minutes.

Remove the tart from the refrigerator and poke the bottom and sides a few times with a fork, Line the tart with foil and fill with pie weights or dried beans. Place on a baking sheet and bake for 15 minutes on the middle rack. Pull the tart shell out of the oven and gently remove the foil and pie weights. Place the uncovered tart back in the oven and allow to cook for another 10 minutes, or until it is golden brown. Remove from the oven and sprinkle with shredded Parmesan. Let cool to room temperature before filling.

Meanwhile, cook asparagus in boiling salted water until just crisp-tender, about 2 minutes. Drain and place on paper towels. Mix half and half, eggs, cheese, and tarragon in a bowl. Season with salt and pepper. Arrange asparagus in tart and pour custard over. Bake until the top browns, about 35 minutes. Cool slightly and serve.

**WINE
PAIRING**
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WINEMAKERS
RIESLING



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