

WINTER 2023

Thirty Bench Monthly Newsletter

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



CHEERS TO A GREAT 2023 AHEAD WITH THIRTY BENCH

Another year has come and gone. It's hard to believe we're already almost a full month into 2023. We're looking forward to an exciting year ahead at the winery. We've already started our weekend Snowshoeing and Winter Hikes and enjoyed a Wine Club Exclusive wine & cheese experience. We are finishing the month with our Charcuterie Board Styling workshop and then celebrating the month of February with Love the Bench. Visit some Beamsville Bench wineries for wine and food pairing experiences.

This Summer, we'll be hosting Rock the Bench on the first weekend in June. As soon as we have details we'll share it with our email subscribers and social media followers, but you can look forward to delicious wine, food, and music!

Our newsletters this year are going to be delivered quarterly, but don't worry we'll continue to provide regular updates on experiences and events you can enjoy at the estate.

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



In the top two photos you'll see a continuation of our vineyard progress. The photo on the left is our Thirty Bench Gamay Noir and the photo on the right is our Thirty Bench Cabernet Franc Block 13.



The bottom two photos are progress from our vineyards in Niagara-on-the-Lake where we have begun pruning. We have taken the vines down to four canes for now and will most likely remove one of these canes after bud break once we have verified that the buds and shoots are healthy.

The fall shut down and mild winter have left the vines in a deep dormancy and the buds are well protected. Testing through Brock University has shown that buds throughout the region could currently withstand temperatures down to -20 degrees celsius with little damage. The photo of the bud gives us hope for our future crops, held in these tiny miracles that will push out growth in May. They currently hold the potential of future grapes and wines that we'll be able to enjoy in a couple years time!

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

Join the No.30 Club!



It's better to be a No. 30 Member!

We hosted some of our members at the winery for a Wine Club exclusive pre-release wine and cheese experience on Friday January 20th. Our winemaker Emma Garner showcased a tasting of her pre-release 2020 Small Lot Red wines, followed by a cheese demonstration by one of Canada's prominent chefs and Niagara Fromager, Maurice Desharnais, who shared his favourite pairings.



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



Snowshoeing & Winter Hikes in the Vineyard Saturdays and Sundays 11:30am - 1:30pm

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 \$75 per person, \$65 for Wine Club members



Love the Bench

February 11 & 12, 18-20, and 25 & 26, 11am - 5pm

Fall in love all over again..Love the Bench is back with more to love, new wines, old favourites expertly paired with delicious creations from local chefs. The fire pits will be roaring, hopefully a dusting of snow will add to those insta-perfect moments.

Drop into Hidden Bench Estate Winery, Fielding Estate Winery, Thirty Bench Wine Makers, Peninsula Ridge Estates Winery, Angels Gate Winery and Rosewood Winery and Meadery.

Learn More



You Had Me at Chocolate

Offered Saturday & Sunday in March

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

Visit myWineCountry.com to Reserve your Experience

Vegetable Torta

Perfect for Breakfast, Lunch or Dinner.



Ingredients:

- 3 tablespoon olive oil
- ½ medium onion, chopped
- 8 oz mushrooms, sliced
- 3 medium zucchini, sliced ¼ inch thick
- 2 red peppers, sliced into ¼ inch strips
- 8 oz cream cheese, softened
- 6 large eggs
- ¼ cup half and half or heavy cream
- 2 garlic cloves, minced
- 3 tablespoon fresh basil, chopped
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 cups shredded Swiss cheese

Method:

Preheat oven to 350F and brush bottom and sides of a 9-inch springform pan with oil. Line bottom with parchment and brush parchment with oil. Wrap outside of pan with aluminum foil. Heat oil in a large skillet over medium heat. Add the onion, mushrooms, zucchini, and fresh peppers, if using. Sauté until vegetables are just tender, about 10 minutes.

In a large bowl, beat cream cheese until smooth. Beat in eggs until combined (it's okay if it's a little lumpy). Beat in cream or half and half. Stir in garlic, basil, salt and pepper. Using a slotted spoon to drain off liquid, add sauteed vegetables to egg mixture, then add drained marinated peppers, if using. Add shredded cheese. Stir with a rubber spatula to combine.

Spread mixture in prepared pan and set pan on baking sheet. Bake for 1 ½ – 1 ¾ hours or until top is puffy and golden brown and the center no longer jiggles when shaken. Remove from oven and let cool 10 minutes in pan, then run a sharp knife around edges of torta to loosen. Gently remove pan sides. Serve warm, room temperature, or cold.

**WINE
PAIRING
PAIR WITH OUR
SPARKLING
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