



WINEMAKER'S NOTE

Happy holidays from the team at Thirty Bench!

Wine brings us together, and because wine is such an important part of our own holiday traditions, the contents of your December Thirty Bench Wine Club shipment always generates great discussion around the winery.

For some of us, pouring a big red to enjoy in front of the fire while you wait for the big man in red to arrive is a quintessential holiday moment. For others, it's sharing a perfectly chilled bottle of bubbles with family while the scent of roasting turkey wafts into the room from the kitchen. Whatever your holiday traditions are, we're honoured that the products we care so much about making get invited to come along for the journey.

Aside from picking the grapes for our Late Harvest Vidal, the bulk of our outdoor work is done for the season. I'm pleased with what I'm seeing and tasting in the cellar for the 2018 vintage and look forward to sharing these wines with you in the years to come.

Wishing you all the best for the holiday season and the year ahead,
Emma Garner



**Wayne Gretzky Estates
Member Exclusive
Weekend**

December 15 & 16

Make your reservations
today. Details online at
waynegretzkyestates.com

Small Lot Merlot 2016

VQA Beamsville Bench

Alc./Vol.: 13%

Price: \$48.95

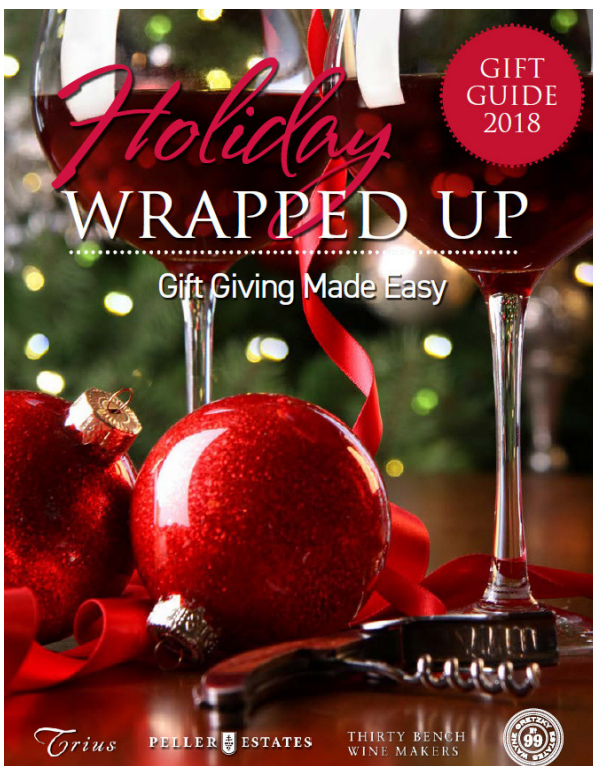
Hand picked from the most eastern block of our own Thirty Bench vineyard. Traditional red wine making with three to four weeks of skin contact in open wooden fermenters; hand plunged to break surface cap two to three times daily. The individual batches received different strains of yeast and varying length of maceration to increase complexity in the final blend. The wine was barrel aged in 100% French oak for 20 months (20% new oak barrels) with a full malolactic fermentation. Limited production of 237 cases.

Garnet in colour with a well-integrated bouquet of red plum, cherry, smoky oak, cedar and spice. Full-bodied and firm with a fruit-forward palate showing ripe notes of red berry and cherry, with an added interest of oak barrel spice. Notes of black tea, cocoa powder, black cherry and red currant linger on the extra-dry finish.

Serve at a cool room temperature of 16 to 18°C. Pair with medium-rare red meats; rich vegetable, mushroom and lentil stews; game birds in rich red wine reductions; Bellavitano Merlot cheese. Enjoy now or cellar through 2024. Decanting is recommended if drinking now through 2020.



Give the Gift of Thirty Bench!



We know the holidays are busy, so we've put together a selection of elegant wine gifts to make gift-giving as easy as ever!

Whether you need gifts for friends, neighbours or 200 of your colleagues, we're here to help.

We offer direct-to-door delivery anywhere in Ontario and select other provinces.

View our **Gift Guide 2018** online or call our Holiday Gifting Specialists at 1.866.440.4383

Happy Holidays!

Sparkling Riesling

VQA Niagara Peninsula

Alc./Vol.: 12%

Price: \$38.95

Riesling grapes were hand-picked on September 18, 2015 (Niagara-on-the-Lake vineyards) and September 23, 2015 (Thirty Bench vineyard) to produce the second traditional method sparkling for Thirty Bench. The base wine was fermented and aged on lees for 12 months before tirage. Emma then tasted the wine monthly to determine when to disgorge the wine, wanting some complexity from bottle aging, while also retaining the Riesling fruit character on the nose and palate (versus the toasty / brioche notes obtained by longer lees aging). The wine was aged in bottle, sur lie, for 12 months before being disgorged in September 2017. Emma tasted many back vintage Thirty Bench Riesling wines and decided on the 2010 Steel Post Riesling for the dosage as this wine was exhibiting wonderful aged characteristics, including slight petrol and lanolin, which adds another element of complexity to the nose and palate of the finished sparkling wine.

Tiny, delicate bubbles rise to the surface through the clear, bright backdrop. The bubbles release wonderful aromas of delicate biscuit, green apple, Meyer lemon and mineral with just a hint of peach. On the palate, the expanding mousse cleanses the palate and provides flavours of citrus and green apple. Look for notes of lemon, grapefruit, white currant and white cranberry, along with site specific minerality on the finish.

Serve chilled at 8 to 10°C as a terrific sipping wine for friendly gatherings. Enjoy while young and fresh or cellar until 2022.



FEATURE RECIPE

From the kitchen of Chef Jason Parsons
The Winery Restaurant at Peller Estates

Baked Pumpkin and White Chocolate Cheesecake

~ Paired with Sparkling Riesling ~

Ingredients

3 cups ground digestive biscuits
1/2 cup butter, melted
500g cream cheese, at room temp
1/4 cup granulated sugar
3 eggs
1 1/2 tsp vanilla bean seeds
1 1/4 cup pumpkin puree
2 tbsp lemon juice
1/4 tsp salt
3 cups sour cream
2 bars (100g each) white chocolate

Serves 10

Method

Combine digestive crumbs and melted butter; press onto bottom of a lightly greased 10-inch spring form pan. Refrigerate 30 minutes. Preheat oven to 350 degrees F. In a large bowl, beat cream cheese until softened. Add sugar and continue beating until smooth. Beat in eggs, one at a time, scraping bowl often. Add vanilla bean seeds beating until evenly distributed. Blend in pumpkin, lemon juice and salt, then sour cream. Pour over the chilled crust. Break chocolate into pieces and melt in the top of a double boiler. Drizzle melted chocolate over the pumpkin mixture. Using the tip of a knife, swirl chocolate through the pumpkin mixture.

Bake cheesecake for 45 minutes. Turn off oven and leave cheesecake in oven for another 45 minutes. Remove from oven and cool on counter. Refrigerate until thoroughly chilled.

Late Harvest 2017

VQA Ontario

Alc./Vol.: 11%

Price: \$34.95 /375ml

Hand-picked from Lakeview Harvesters in Niagara-on-the-Lake. The wine was created from two varietals, 87% Vidal (picked December 31, 2017 at 30° Brix), and 13% Riesling (picked December 26, 2017 at 40° Brix). The juice was cool fermented in stainless steel, then aged sur lie for an extended period of time to enhance mouth-feel and weight.

Bright gold in colour with an alluring aroma of orange and lemon marmalade, white peach, floral honey and gooseberry. The wine is medium-sweet and luscious with wonderful flavours of marmalade, guava and yellow raspberry that explode on the palate. This wine is perfectly balanced between natural sweetness and bracing acidity. Flavours of tangy lemon drops and white currants linger on the finish.

Serve chilled at 10 to 12°C. Serve with desserts that are less sweet than the wine such as apple strudel, poached pear, lemon pound cake or apricot flan. Can also be enjoyed with nut-based cakes, creamy custards and carrot cake or spicy Asian appetizers, salty canapes, delicate blue cheese or aged cheddar. This wine will continue to develop through 2025.



Congratulations to our winemaker, Emma Garner, for the incredible awards & recognition at competitions around the world in 2018. Riesling and Cabernet Franc are certainly favourites!

Award-Winning Wines

Decanter World Wine Awards 2018

Best in Show – Platinum – 97 pts – 2015 Small Lot Cabernet Franc
 Platinum – 97 pts – 2015 Small Lot Riesling Steel Post Vineyard
 Gold Medal – 95 pts – Sparkling Riesling

International Wine & Spirit Competition 2018 (UK)

Gold Medal – 2015 Small Lot Cabernet Franc
 Silver Outstanding Medal – 2016 Winemaker's Blend Riesling
 Silver Outstanding Medal – 2015 Small Lot Steel Post Riesling
 Silver Medal – Sparkling Riesling

Ontario Wine Awards 2018

Gold Medal – 2016 Winemaker's Blend Chardonnay
 Silver Medal – 2016 Special Select Late Harvest Vidal

Los Angeles International Wine Competition 2018

Gold Medal – 93 pts – 2016 Winemaker's Blend Riesling



The Thrill of the Chill

Discover how sensational sub-zero can be! If your current plan for winter is hibernating with Netflix until the snow disappears, it's time to rethink your strategy. While there's nothing wrong with spending a few cozy nights in, we know from witnessing the smiling, rosy-cheeked faces of winter visitors at the winery that the best way to beat the seasonal slump is to bundle up and embrace the chill.

Snowshoeing in the Vineyard at Thirty Bench

If there's snow on the ground on Saturdays and Sundays from January to March, head to the winery for a snowshoe trek. You'll be outfitted with equipment and coached on snowshoeing tips and tricks by an expert guide as you make your way through the snow-covered vineyard. You'll also be treated to an outdoor tasting of Thirty Bench wines and a warm fireside snack to wrap up the experience. This is an incredibly popular experience and sells out each year.

Reserve early online at thirtybench.com or by calling our Wine Country Concierge at 1.888.673.5537

\$30 for members, plus taxes (a savings of \$10)



Roast an Icewine Marshmallow

Experience Chef Jason Parsons' famous Icewine Marshmallows at Peller Estates. Enjoy a glass of award-winning Icewine while you roast a delicious Icewine Marshmallow over an open fire. Don't miss out, sneak in a visit to the Niagara Icewine Festival weekends in January.

More details at niagarawinefestival.com

Great
Gift Idea



Sip Icewine in Peller's 10Below Icewine Lounge

Want in on the secret to making a -2°C day feel absolutely balmy? Spend some time in our 10Below Icewine Lounge. We keep this igloo-like space at a frigid -10°C to allow visitors to get a true sense of the bone-chilling temperatures required for the annual Icewine harvest. After 15 minutes in the lounge sipping Icewine at the bar carved from ice and chilling in the ice lounge chair, the outside winter temperatures feel almost tropical!

Tours are half price for Wine Club Members. Experience the 10Below Icewine Lounge by taking part in our Greatest Winery Tour.



EVENTS

There's always something happening in wine country! Learn more online or call our Wine Country Concierge at 1.888.673.5537



Love the Bench - February 9-10, 16-18

Join Thirty Bench and five more Beamsville Bench wineries as we celebrate 'love' on the Bench for two weekends in February.

Each winery is offering different wine and food pairings. [Learn more](#) about Thirty Bench's pairing and buy tickets today!



New Year's Eve Dinner & After Party - December 31 -

Celebrate in one of Canada's most beautiful wine cellars at our Roaring 20s themed party. Includes a cocktail reception, 5-course dinner with wine pairings, dessert station and bubbly at midnight. \$225 per guest, exclusive of taxes and gratuities. [Learn more](#)



Get Ready for Skating at Wayne Gretzky Estates

The ice rink will be open Wednesday to Sunday from 11:30 am – 6 pm, and 9 pm on Saturdays

Enjoy the fresh winter air, a warm bite to eat with a tasty cocktail, glass of wine or whisky-infused hot cocoa. \$5 for skating - \$10 for skate rentals.

Saturday DJ Parties – Join us Saturday evenings beginning December 22nd for an outdoor party with a live DJ, skating, delicious food and craft cocktails from 5 pm to 9 pm.

Free Skate Days – We're celebrating the winter season with a free community skate day on December 19, January 9 and February 6.



[Click here for details](#)

