



WINEMAKER'S NOTE

June has been a celebratory month at the winery as we receive award announcements from provincial, national and international wine competitions. Our Rieslings are wowing judges and I'm beyond thrilled to share the news that our 2015 Small Lot Cabernet Franc was awarded "Best in the World" at the Decanter World Wine Awards. You can learn more about our recent awards in this newsletter.

The vineyards are looking green and lush this month as we see tiny grape clusters start to appear. Hot and dry summer days are now upon us, which makes for a deeper concentration of fruit flavours in the grapes. We still have a long way to go until Harvest, but it's looking great so far!

We've been busy in the cellar racking our 2017 red wines and evaluating our barrels for the year ahead. Every barrel has a unique story and we make selections based on origin, cooper, toasting level and wine performance for the upcoming vintage.

We hope to see you at the winery soon. Be sure to try our new wine and food pairing experience -- Small Lots, Small Bites. You can find all the details online and make reservations.

Cheers,
Emma Garner



Member Exclusive Wine

Small Lot Cabernet Sauvignon

This big, bold wine is now **only available** to purchase by our Wine Club members!

Learn more about member benefits on our website.

Small Lot Pinot Noir 2015

VQA Beamsville Bench

Alc./Vol.: 13.4%

Price: \$36.95

These Pinot Noir grapes were hand-picked and hand-sorted from our own Thirty Bench vineyard. Two different wood fermenters were treated separately using different yeast strains. The wine had three and a half weeks of skin contact in an open fermenter and was hand-plunged to break the surface cap three times daily. The wine from each fermenter was kept separate and drained to barrels made from different coopers. This resulted in many options for blending the best wine as possible. In total, the wine aged in French oak for 12 months.

Bright ruby in colour with a bouquet of smoke, earth, red cherry and delicate oak. This Pinot is medium-bodied, elegant and fruit-forward. Fruit flavours of cherry, red berry and red currant fill the mouth. Red berry tea, pomegranate, red currant and earth notes linger on the finish.

Serve at a cool room temperature of 15 to 17°C. Enjoy this wine with duck breast in a red wine cherry reduction, beef tenderloin, meat lasagna or mushroom risotto. This wine will age gracefully through 2020.



FEATURE RECIPE

From the kitchen of Chef Frank Dodd, Trius Winery Restaurant

Risotto with Spinach and Mushrooms ~ Paired with Small Lot Pinot Noir

Ingredients

4 cups chicken stock
 3 tbsp olive oil
 1 1/2 cups finely chopped mixed mushrooms
 1 1/2 cups arborio rice
 2 cups coarsely chopped spinach
 1/2 cup basil leaves, finely chopped
 3/4 cup soft crumbled goat cheese
 Salt and Pepper

Serves 6

Method

Pour stock into a medium saucepan and place over medium heat; bring to a boil then reduce to a simmer. In another saucepan, heat half the oil. Sauté the mushrooms until tender; transfer mixture to a plate.

Add remaining oil to saucepan and sauté rice until evenly coated. Add a ladleful of hot stock to the rice; cook and stir until the liquid is almost completely absorbed. Add another ladleful of stock and continue cooking and stirring, adding more stock only when the previous liquid has been completely absorbed. If more liquid is required, add water until the rice is creamy, but still al dente.

Stir in mushrooms, spinach and basil. When spinach has wilted and mushrooms are heated through, stir in cheese. Season to taste.

Small Lot Wild Cask Riesling 2016

VQA Beamsville Bench

Alc./Vol.: 10.6%

Price: \$29.95

After daily visits to the vineyard and tasting grapes to find that perfect taste profile, our winemaker chose to harvest the grapes mid-September. The grapes were hand-picked and hand-sorted from the Triangle vineyard. The juice was racked to both stainless steel and three neutral barriques. The oak barriques were allowed to undergo a wild ferment with temperatures ranging between 16 and 18°C and the stainless steel portion fermented at 10 to 12°C. Both ferments were arrested when the wines reached a balance between acidity and residual sugar. After three months of aging, the wines were blended together and aged in stainless steel for a short period just before bottling.

Clear and bright with an intriguing aroma of honeycomb, bees wax, orange and starfruit. This Riesling is light to medium-bodied and off-dry with amazing mouthfeel and texture. Fruit flavours of tangerine and melon develop on the palate. Refreshing notes of juicy citrus, along with site specific minerality linger on the dry finish.

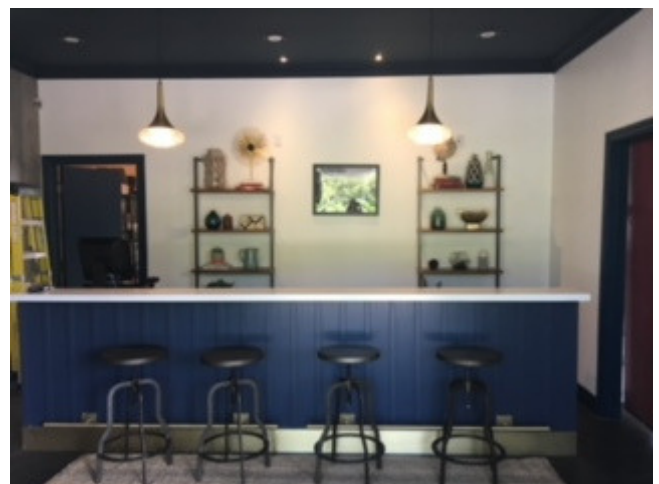
Serve chilled at 10 to 12°C. Enjoy with steamed mussels, sushi, spiced pork tenderloin, fresh spring rolls, or as a lovely sipping wine on it's own. This wine will continue to develop through 2022.



Thirty Bench Pop-Up at Trius Winery

We're excited to announce that we're bringing a little piece of the Bench to Niagara-on-the-Lake! Opening June 23rd at Trius Winery, you can enjoy a tasting of select wines from Thirty Bench at the NEW pop-up tasting room. Wine Club members enjoy complimentary tastings.

While you're here, don't miss out on tasting some spectacular Trius wines and No Boats on Sunday Cider. A 1 minute walk next door gets you to Wayne Gretzky Estates Winery & Distillery, too!



Small Lot Gewurztraminer 2016

VQA Beamsville Bench

Alc./Vol.: 10.8%

Price: \$29.95

After two tough winters and not producing any fruit in 2014, the vines bounced back in 2016 and are producing close to a full crop. The vines were hand-netted to allow for a longer hang time and were the last grapes to be harvested from the Thirty Bench vineyard. After careful selection of the finest grapes, they were cold soaked for greater extraction of flavours and aromas. The juice was fermented in neutral barrels for added richness and mouthfeel, and then racked off the lees and put in both older French oak barrels (for three months) and stainless steel tank to help retain the fruity character.

Clear and bright with a lovely aromatic bouquet of rose petal, lychee, mango, yellow apple, golden kiwi and mandarin orange. This dry Gewurztraminer has a smooth round mouthfeel and wonderful flavours of tropical fruits and spice that linger on the finish.

Serve lightly chilled at 14 to 15°C. Enjoy with savoury Spanish paella, roasted salmon with Hoisin glaze, aged cheeses or a savoury ginger-based stir fry. This wine will continue to develop through 2020.



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



We're So Proud!

Our Small Lot Cabernet Franc 2015 was declared Best in Show at this year's Decanter World Wine Awards!

Awarded a Platinum medal and 97 points by the competition judges, including 59 Masters of Wine and 25 Master Sommeliers, Decanter World Wine Awards is the world's largest and most prestigious wine competition. A panel of 275 experts, from 33 countries, judged nearly 17,000 wines.

“We’re the first ever Canadian winery to receive this award in this premium wine category. This win is the ultimate accolade, putting a world-wide spotlight on our 2015 Cabernet Franc, and I couldn’t be prouder.”

Emma Garner
Thirty Bench Winemaker
2015 Winemaker of the Year



**BEST
IN THE
WORLD**

Awarded by
Decanter Magazine
2018 World Wine Awards



THIRTY BENCH SMALL LOT
2015 CABERNET FRANC
VQA BEAMSVILLE BENCH

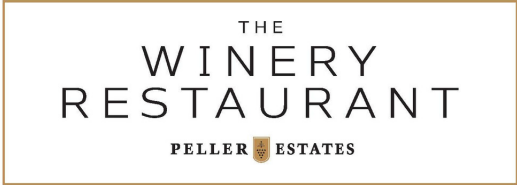
This stunning wine has limited availability with a 4 bottle limit for Wine Club members (2 bottles for non-members). \$75 each.

Visit us at the Winery or call 1.866.440.4384 to order for home delivery

Wine Club members receive FREE DELIVERY on all wine orders of 6+ bottles!

EVENTS

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



Black Glass Dinners - Every Friday night
International Chardonnay Lunch - July 21
Kick-off to Harvest Dinner - August 18

Chef Parson's BBQ Series - July 7, August 18, September 22
The Ultimate Chardonnay Lunch - July 21
A Theatrical Dinner Journey - July 28

Join us at our partner wineries for exciting summer events.

NEW! Wine Club members **SAVE 50%** on select concert tickets (2 tickets per event). Call the Wine Club team at 1.866.440.4383 to purchase your discounted tickets.



July 27
 Wine & Whisky Dinner
 \$140 per person

PELLER  ESTATES



August 25
 Ft The Road Hammers
 Tickets \$59



International Cool Climate Chardonnay Celebration

July 20-22, 2018
 Member exclusive offer! Save \$25 on the Cool Chardonnay World Tour Tasting & Dinner with promo code APL2018.



July 14
AC/DC and KISS Tribute Concert
 Tickets starting at \$49



August 11
 Tickets starting at \$49

Visit Partyinthevineyard.com, Triusredpresents.com and Gretzkyestateswines.com for details
 Ticket prices are exclusive of taxes and fees.