



WINEMAKER'S NOTE

We're excited to be celebrating our 25th Anniversary in 2019!

Our winery opened its doors in 1994, 14 years after Dr. Muckle purchased an orchard on the Beamsville Bench and planted some of the first Riesling vineyards in Niagara in the early '80s. Since then, we've been crafting mouthwatering Rieslings from our small estate vineyard. We invite you to join us at the winery this summer to celebrate our favourite varietal by sipping on a glass of wine in the vineyard overlooking Lake Ontario and the Toronto skyline in the distance.

The vineyards are starting to look green and lush and we'll adjust yield (or density on the vine) by shoot thinning. Even though the growing season is just getting started, it's also time to begin harvest preparations!

Our love of Riesling continues with sparkling, and we're celebrating all things sparkling with Trius Winery, Peller Estates and Wayne Gretzky Estates on Saturday, July 6th for our Sip Sip Hooray touring pass. Enjoy a glass of sparkling wine at each estate paired with a delicious food item, music, entertainment and more!

Emma Garner
Thirty Bench Winemaker



Decanter World Wine Awards

Congratulations to Emma on new awards from the world stage

**2016 Wild Cask Riesling
GOLD - 96 Points**

**2016 Steel Post Riesling
GOLD - 95 Points**

Small Lot Pinot Noir 2017

VQA Beamsville Bench

Alc./Vol.: 12.7%

Price: \$36.95

Pinot Noir grapes were hand-picked and hand-sorted from our own Thirty Bench vineyard. The juice was placed in two different wood fermenters, treated separately using different yeast strains. Three and a half weeks of skin contact in open wooden fermenters, hand plunged to break 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 possible. The wine was barrel aged in French oak for 12 months.

Deep ruby red in colour with a bouquet of red cherry, sweet smoke, new oak, mushroom, earth and spice. A lovely integration of fruit and barrel notes. This Pinot Noir is medium-bodied, elegant and fruit forward. Fruit flavours of cherry and red plum, with an added note of spice, unfolds on the palate. Cherry, pomegranate, chocolate, smoky oak and spice linger on the extra-dry finish.

Serve at a cool room temperature of 15 to 17°C. Enjoy with duck breast and a red wine cherry reduction, veal steaks, meaty lasagna, turkey with mushroom stuffing or mushroom risotto. This wine will age gracefully through 2021.



FEATURE RECIPE

From the kitchen of Chef Frank Dodd,
Trius Winery Restaurant

Marinated Roasted Lamb Shoulder

~ Paired with Pinot Noir~

Ingredients

6 garlic cloves, peeled
1/4 cup fresh mint leaves
2 tbsp Dijon mustard
1/4 cup olive oil
1/4 cup lemon juice
1 2kg lamb shoulder, bone in

Method

Add all marinade ingredients to blender. Pulse for 5 - 10 seconds until smooth. Place lamb into a large zip lock bag. Add marinade. Seal bag. Massage lamb to coat evenly with marinade. Marinate in the fridge for 4 hours, or overnight if the time permits.

Preheat oven to 200°C/220°C and place lamb and marinade into a baking dish. Season with salt and pepper. Pour 1 cup water into dish. Cover with baking paper and then cover pan with foil. Bake for 2 hours.

Uncover lamb. Add an additional 1 cup water to pan. Reduce heat to 160°C/140°C. Bake uncovered for a further 2 hours or until lamb is very tender and falls off the bone. Remove from oven. Rest for 10 minutes.

Serves 2 - 6

Small Lot Triangle Riesling 2017

VQA Beamsville Bench

Alc./Vol.: 9.9%

Price: \$29.95

Emma makes daily visits to the vineyard to taste the grapes as harvest season approaches to find that perfect taste profile. The grapes were hand-picked and hand-sorted on October 5th from older vines in our Triangle Vineyard at the winery. The juice was cool fermented at about 12°C and aged in stainless steel tanks to capture the unique terroir of the Triangle Vineyard.

Clear and bright with a pure, clean aroma of tropical fruit, lemon sherbet, orange, wet stone and mineral. Light to medium-bodied, great balance, juicy, off-dry and fruity. Wonderful flavours of Meyer lemon and juicy ripe melon with red apple and mineral notes lingering on the lovely finish.

Serve with lightly spiced steamed mussels; moderately spiced Thai chicken dishes; spiced shrimp skewers; sushi; creamy Brie and Camembert with water crackers; grilled, poached or baked fish fillets; tikka masala chicken. This wine will continue to develop through 2023.



Vineyard Hike on the Bench

We're taking the wine with us as we explore the vineyard at Thirty Bench. We'll begin with a celebratory toast to health and good fortune before heading into the vineyard to learn more about our viticulture and harvesting processes, our winemaker's favourite varietals, and why the Beamsville Bench appellation is an amazing place to grow grapes for world-class wines. We'll be tasting wines at multiple vineyard stops, and since we're hiking, we'll enjoy perfectly paired snacks to keep us energized!

Available Saturdays and Sundays throughout the summer. Make reservations online.

\$15 for Wine Club members and up to 5 guests, exclusive of taxes and fees (regular price \$30 per guest).



Small Lot Rosé 2018

VQA Beamsville Bench

Alc./Vol.: 12.5%

Price: \$29.95

Hand-picked and machine-picked grapes grown on our estate vineyard and from long-standing growers for Thirty Bench. The blend is 47% Cabernet Franc, 29% Pinot Noir, 12% Pinot Meunier, 6% Cabernet Sauvignon, 3% Gamay Noir and 3% Merlot. The Merlot juice was 'bled off' from a tank of fermenting must at the desired point of flavour and colour development, a process called 'saignee'. The Pinot Meunier, Pinot Noir and Gamay Noir was cold soaked for 12 hours, then pressed and fermented in older oak puncheons. The Cabernet Franc was loaded directly into the press and fermented like a white wine in a stainless steel tank. Final assemblage occurred just before bottling.

Bright salmon pink in colour with a fresh aroma of ripe strawberry, red crabapple, cherry and an underlying note of earth. This Rosé is medium-bodied and dry with a refreshing mouthfeel. Flavours of red berry and currant, pomegranate, berry and spice linger on the finish.

Serve chilled at 10 to 12°C. Perfect for entertaining alfresco. Enjoy with pork tenderloin in rhubarb Rosé wine reduction, grilled calamari, seafood salads, vegetarian pastas tossed with feta cheese, or gourmet pizza. Drink while young and fresh.



FEATURE RECIPE

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

Vanilla Bean Panna Cotta

~ Paired with Rosé ~

Ingredients

1 1/2 cups 35% cream (whipping cream)
1 vanilla bean
1/3 cup sugar
2 tsp gelatin powder
1/3 cup 10% cream (half & half cream)
1/2 cup yogurt

Rosé Poached Rhubarb

1 cup Rosé
1/4 cup sugar
3 stalks rhubarb

Method

Steep the 35% cream with the vanilla bean and sugar. Bloom the gelatin in the 10% cream by letting the powder sit in the liquid for to dissolve for 3-5 minutes. Whisk the gelatin and 10% cream into the warm, steeped cream. Whisk in the yogurt. Pass through a fine mesh strainer and set in serving cups, such as ramekins. Allow cream to come to room temperature before chilling for 2-4 hours or until firm.

Clean rhubarb and slice stalks into 3 inch long sticks. Make sure that each piece is relatively the same size, so they will cook evenly. In a pot, combine the wine and sugar and heat to dissolve the sugar. Add the rhubarb, and gently poach until tender. Remove the rhubarb from the wine to cool. Divide evenly among the panna cotta cups. The wine can then be reduced to a syrup if desired.

Serves 2-4

INTRODUCING

my WINE COUNTRY.com



We're thrilled to share our new Wine Country tourism website with you. Our new website makes it easy for you to know what's happening at Trius Winery, Peller Estates, Wayne Gretzky Estates and Thirty Bench all year-long.

'MY ITINERARY'

The new itinerary builder helps you plan the ultimate Wine Country trip. You can add the tours and experiences, dining or events you'd like to participate in at any (or all) of our wineries and your itinerary will be shown on the right side of the screen. The tool lets you know if experiences overlap or how much time you need to get from one winery to the next. You can even share your itinerary with friends so they can join in on the fun.

WINE CLUB LOGIN

The new website will recognize you as a Wine Club member when you sign in to your account*, giving you immediate access to your Wine Club perks and discounts. Wine Club events are highlighted with an exclusive badge, too!

*Please note that you will need to sign in (create a new account) using the email address we have on file for your Wine Club membership. This would be the email address that you receive the monthly shipment notification emails. If you aren't sure which email we have on file, or would like to update your email, please call our Wine Club team at 1.800.263.8465.

Visit myWineCountry.com to check it out!



Update on Tastings at the Winery

NEW WINE CLUB LOUNGE

We're reserving the glassed in room with stunning vineyard views for our members! You can enjoy this lounge for your seated tastings the next time you visit!

We're happy to share that we're bringing back the tasting bar in the boutique. You'll now have the option to taste a few of our favourite wines at the stand-up tasting bar or enjoy a seated wine tasting experience. Tasting bar samples are complimentary for Wine Club members and seated tasting experiences are offered at half price (complimentary with wine purchase).

Mark Your CALENDARS

We're ready for sunny days on the patio and warm nights in the vineyard for our favourite summer events. Grab your friends and make plans to join us in Wine Country for the most anticipated events of the season.



**THIRTY BENCH, TRIUS WINERY, PELLER ESTATES,
WAYNE GRETZKY ESTATES,**

July 6

Sip Sip Hooray

Niagara's top wineries are popping corks to show you why sparkling wine isn't just for special occasions. Our sparkling extravaganza gets you VIP access to the best bubbly in Wine Country with exclusive lounges to sip and savour wine and food pairings, plus a set of 4 souvenir sparkling wine glasses.

\$49 per guest, plus taxes and fees.
Touring pass runs from 11am - 5pm.



International Cool Climate
Chardonnay Celebration

July 19 - 21

This July, the world comes to Niagara, Canada, to Celebrate Chardonnay. Be a part of the global adventure! This is a wine event unlike any other that blends premium wines, Niagara's world-class culinary scene and immersive wine education into a long weekend that absolutely overflows with fun. Find all the details at coolchardonnay.org.

Peller Estates

Ultimate Chardonnay Tasting & Lunch - July 20 at 10:30am

Trius Winery

International Chardonnay Sparkling Brunch - July 20 at 10:30am

SAVE THE DATE

Summer of Riesling Event

August 23

We're planning an event in celebration of our 25th Anniversary. While we confirm all the details, Emma is taking a look in her cellar for back vintage Rieslings (and a few other favourites) to showcase in an exclusive tasting.

Please keep an eye on your email in the coming weeks for event details and tickets. The event will be held in the evening.

Can't make it in August? Join us at the Winery for a Riesling tasting in the boutique or glass of wine outside in the vineyard.



THIRTY BENCH

September 16

An unforgettable wine and floral experience at the Winery with The Watering Can. Enjoy wine tastings as we create an exquisite fresh floral design.

\$75 per guest, plus taxes.
Reservations required at thewateringcan.ca
Event is at Thirty Bench from 6:30pm - 8:30pm



Trius **RED** presents



MOVIE NIGHT IN THE VINEYARD

FRIDAY NIGHTS
JUNE & JULY
STARTING JUNE 14TH

- June 14
Mamma Mia
- June 21
My Best Friend's Wedding
- June 28
Mean Girls
- July 5
You've Got Mail
- July 12
The Notebook
- July 19
Jurassic Park
- (SOLD OUT)** July 26
A Star is Born (2018)

Meet us at Hollywood and 'Vine' for a wine country version of a night at the drive in. With a glass of Trius wine in hand and some movie theatre style snacks, enjoy a classic film feature under a blanket of stars and surrounded by our idyllic vineyard.

TICKETS: **\$25** per guest
plus taxes

MOVIE

BUY TICKETS

TICKETS: **\$99** per guest
plus taxes

DINNER + MOVIE

BUY TICKETS

**There are limited Dinner & Movie spots available - reserve yours today!*

 A photograph of an outdoor dining area with people seated at tables under large red umbrellas. In the foreground, there are wooden wine barrels.

Chef Parsons' BBQ SERIES

- SATURDAY **JUNE 29**
Canadian Classics
- SATURDAY **JULY 13**
From Sea to Fire
- SATURDAY **AUGUST 3**
Food Day Canada
- SATURDAY **SEPTEMBER 14**
Peller Pig Roast



Put on your Stetson and dust off your cowboy boots to Party in the Vineyard with Juno award-winning group,

THE WASHBOARD UNION

6th Annual Event – Get ready for an incredible evening under the stars with Peller Estates wine, cider, Chef Parsons' Barrel House Grill and pig roast, food trucks, mechanical bull rides, line dancing and fireworks. What more could you ask for!?

KX94.7
New Country FM

BUY TICKETS

For more information or to buy tickets, please call our

Wine Country Concierge
at **1.888.673.5537**

NEW!

Wine Club members **SAVE 50%** on general admission tickets (2 tickets per event). Please call the Wine Club team at 1-866-440-4383 to purchase your discounted tickets.

Not a member? it's easy to join the wine club!



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