



WINEMAKER'S NOTE

Hooray for spring! While we aren't completely out of the woods when it comes to frost warnings and the potential for April snowfall, we are eager for the start of the 2019 vintage. The vineyard is just idling at the moment – all of the pruning has been completed and hopefully some warm weather in the next few weeks will kick-start the season to get the sap flowing and buds pushing.

We've just bottled all of our 2018 aromatic wines, including five Rieslings, Pinot Gris, Gewurztraminer and Rosé. I think you can agree that it starts feeling like summer when Rosé gets released ~ look for it at the winery at the beginning of May!

In the cellar, our Chardonnay and Pinot Noir are resting in barrel to develop more weight and intensity. I have some tastings planned for early April where I will start to look at the Bordeaux reds and their potential for further barrel aging and blending.

Cheers to sunny days and sipping wine on the patio!

Emma Garner
Thirty Bench Winemaker



**Wine Club Exclusive
15% Off Pre-Release
Wine Offers**

Be the first to sip and savour our new releases before they hit the shelves at the winery.

View the last page of this newsletter for the special 15% savings available to you for a very limited time.

Small Lot Pinot Gris 2016

VQA Beamsville Bench

Alc./Vol.: 13.6%

Price: \$29.95

Pinot Gris was hand-picked over the course of two different picking dates (September 8 and 18) from our estate vineyard. This was done to create two distinctly different wines that would allow for more options when it came time to blend the wine. The grapes were hand sorted and whole bunch pressed. The the juice was then barrel fermented and aged in older French oak barriques for 6 months prior to blending and bottling.

Bright lemon yellow with an interesting bouquet of melon and pear, accented by notes of floral and mineral. This dry, medium-bodied wine has a slightly rich mouth-feel and flavours of ripe tree fruits and melon. Apple and musk melon fruit flavours, along with a hint of citrus, spice and oak, linger on the finish.

Serve lightly chilled at 13 to 15°C. Pair with grilled tuna steaks; breaded veal cutlets; pan fried scallops; cedar plank salmon; roast pork loin; smoked salmon quiche; pasta in a light cream sauce; black bean, cream cheese and quinoa dip; semi-soft cheeses such as Wildwood from Stonetown Cheese in St. Marys Ontario. This wine will continue to develop through 2020.



FEATURE RECIPE

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

Smoked Salmon, Goat Cheese and Leek Quiche

~ Paired with Pinot Gris ~

Ingredients

2 cups 35% cream
6 whole eggs
2 leeks, washed and cut Julienne
1 tbsp olive oil
1 cup smoked salmon, flaked
1 8 inch savory pie crust
½ cup goat cheese, crumbled
salt and pepper to taste

Method

Preheat oven to 350°F. In a mixing bowl combine 35% cream and eggs, season with a pinch of salt and pepper and whisk until the eggs are incorporated. Place a small frying pan over medium heat. Add olive oil and leeks. Sauté leeks until they become translucent and soft, season with salt and pepper. Transfer leeks to a side plate lined with paper towel and allow to cool.

Place pie crust on a flat baking sheet. Begin to build the quiche by sprinkling the smoked salmon, leeks and goats cheese around the inside of the crust evenly. Then pour the egg and cream mixture on top until all ingredients are covered and the cream is almost to the top of the crust. Carefully transfer the baking sheet with the quiche to the oven and cook for 20-30 minutes or until the crust is golden brown. Test to see if the quiche is done cooking by inserting a knife into the center. If the knife comes out clean the quiche is done. Allow to cool slightly before cutting and serving.

Serves 4

Small Lot 'Steel Post' Riesling 2017

VQA Beamsville Bench

Alc./Vol.: 11.1%

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 from older vines within our own Steel Post Vineyard at the winery. The juice was cool fermented at about 12 to 14°C and aged in stainless steel tanks to capture the unique terroir of the Steel Post Vineyard.

Clear and bright with a clean, fresh aroma of white peach, lemon, lime, wet stone and site specific notes of mineral. Light to medium-bodied, just off-dry, crisp, clean and steely. Mid-palate flavours of juicy peach, along with crisp apple fruit. Fresh lemon, lime, grapefruit and mineral notes linger on the dry-ish finish.

Serve chilled at 10 to 12°C. Pair with barbecued citrus shrimp skewers; sushi; grilled white fish; salmon with a lemon risotto; steamed mussels; baked lemon chicken; salmon dill crepes; fresh herb and lemon spaghetti. This wine will continue to develop through 2023.



Join us at the Winery this Spring

The arrival of spring certainly has us eager for sipping wine outside in the vineyard. While official patio season might still be weeks away, we'll be taking in as much sunshine as possible at the winery. We invite you to join us for a personalized tasting in the boutique or take a glass of wine outside and watch the vineyard come to life again for vintage 2019.



Small Lot
Rosé 2018

May 1st at the Winery

Small Lot Cabernet Sauvignon 2016

VQA Beamsville Bench

Alc./Vol.: 13.9%

Price: \$50

Hand picked from the eastern block of our own Thirty Bench vineyard. This block is divided into two sections, each with a different clone, and harvested separately. Each clone receives traditional red wine making with three to four weeks of skin contact in open wooden fermenters; hand plunged to break surface cap three times daily. The individual batches received different strains of yeast and varying length of maceration to increase complexity in the final blend. Barrel aged in 80% French and 20% American oak for 20 months (40% new oak barrels) with full malolactic fermentation. Individual barrel selection to determine the final blend. Limited production of 214 cases.

Deep garnet colour with a rich aromatic bouquet of ripe black currant, black cherry, earth, sweet vanilla, baking spice and chocolate. Full-bodied and firm with rich, juicy, ripe black fruits and sweet vanilla notes unfolding on the palate and lingering on the extra dry finish.

Serve at a cool room temperature of 16 to 18°C. Enjoy with medium-rare beef; grilled rosemary lamb chops; beef tenderloin with a touch of melted blue cheese; 2 to 4-year-old Canadian cheddar with walnut breads. Enjoy now or cellar through 2026 with decanting recommended if drinking now through 2020.



FEATURE RECIPE

From the kitchen of Chef Frank Dodd,
Trius Winery Restaurant

BBQ Lamb Ribs

~ Paired with Cabernet Sauvignon ~

Ingredients

¾ cup kosher salt
¼ cup smoked paprika
¼ cup crushed red pepper flakes
½ cup Herbs De Provence
½ cup chili powder
½ cup granulated garlic
¼ cup ground chili mix (ancho, chipotle)
6 pounds lamb ribs
peanuts for garnish, chopped

For the lamb rib sauce:

½ cup hoisin sauce
½ cup rice wine vinegar
¼ cup mirin
½ cup sweet chili sauce
1 tbsp sriracha

Method

Combine salt, paprika, pepper flakes, herbs, chili powder, garlic and chili in a small bowl and mix until well combined. Coat lamb ribs with seasoning, place in zip-lock bag and refrigerate 4–6 hours.

Preheat oven to 275°F. Remove ribs from refrigerator. Place ribs in pan, add a little water and cover with foil. Cook for 3–4 hours, depending on thickness of ribs. Remove ribs from pan and place on sheet tray. Cool for 10 minutes.

Meanwhile blend the hoisin, vinegar, mirin, chili sauce and sriracha. Brush the ribs with lamb sauce and place back in oven or reheat on BBQ for 10 minutes. Continue to brush on sauce. Garnish with chopped peanuts and enjoy.

Serves 2-4

EVENTS

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

Trius WINERY AND RESTAURANT

Monday Night Date Night

Every Monday evening until May 13
(except April 22)

Treat someone special to dinner! This exclusive dining experience includes a shareable appetizer, choice of main, a shareable dessert and a bottle of Trius wine.

Only \$99 per couple (2 guests),
exclusive of taxes and gratuities.

View menu online at triuswines.com
Reservations are recommended.



Wine Wednesdays

We're celebrating our love of local wine every Wednesday with half price bottles of wine in the dining room.

Treat yourself to a mid-week dinner... you deserve it! Sit back, relax, and enjoy a delicious farm-to-table dinner by Chef Frank Dodd, while sipping on your favourite Trius wine!



April 12, 13 & 14

Dig Our Roots is a celebration of the Niagara-on-the-Lake appellation. Join us as our wineries open their doors and offer unique experiences that showcase our wines, our winemakers and our terroir like never before.

Visit our wineries and immerse yourself in our appellation while you unearth what makes this place and our wines so very special. Don't miss this opportunity to explore the birthplace of Canadian winemaking and experience the history, diversity and quality we have to offer.

Visit wineriesofniagaraonthelake.com for details, including events at Peller Estates, Trius Winery and Wayne Gretzky Estates



WOW! Tickets are already sold out for Graze the Bench on June 1 & 2.

Mark Your CALENDARS

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



PELLER ESTATES

May 17, 18 & 19

Our 8th annual event returns, featuring 20 food trucks + pop-up vendors. Kick off your summer with 3 nights of delicious food, award-winning wine & fun entertainment under the stars. *This event sells out fast!*

Includes a Member Exclusive Patio!
\$20 per guest, plus taxes and fees

Tickets on Sale March 26



TRIOUS WINERY

Fridays in June & July

A wine country version of a night at the drive-in! With a glass of Trius wine in hand, enjoy a classic film favourite under a blanket of stars and surrounded by our idyllic vineyard. **Dinner and a Movie tickets also available.**

View movie line-up at triuswines.com.
Tickets start at \$25 per guest, plus taxes

Tickets on Sale April 16

Yesway
Rosé!



PELLER ESTATES, TRIOUS WINERY, WAYNE GRETZKY ESTATES, THIRTY BENCH

June 8 & 9

We're turning Wine Country PINK for International Rosé Day as we celebrate patio season's biggest trend – Rosé. You'll want to don your best pink attire in the vineyard.

Touring Pass | Silent DJ Party
Rosé Brunch

Find all the details and buy tickets online at triuswines.com

Tickets on Sale April 2



PELLER ESTATES

August 17

Summer's hottest country music festival! Join us for our 6th annual party in the vineyard as we celebrate the start of harvest season with Canadian country music artists. Dig into mouthwatering country-inspired fare at the Barrel House Grill and a variety of food trucks, sip wine, ride the mechanical bull, and line dance the night away!

Wine Club Exclusive: Members save 50% on two tickets to the concert.

\$65 per guest, plus taxes and fees

Tickets on Sale April 9

Find your favourite wines at one of our 100 store locations in Ontario.

Visit www.thewineshops.com to find the neighbourhood store nearest you.



THE Wine SHOP

Wine Club Exclusive Pre-Release Wine Offer

We're giving you the opportunity to get your hands on our new vintages *first* at an amazing
15% off retail prices + free delivery

This limited time offer ends April 10

Call us today to place your order at **1.866.440.4384**

Wine	Regular Price	Pre-Release 15% off	½ Case Sale Price (6 bottles)	Case Sale Price (12 bottles)	Ship Dates
Winemaker's RIESLING Vintage 2017	\$22.75	\$19.34	Regular \$136.50 Sale \$116.03 Save \$20.47	Regular \$273.00 Sale \$232.05 Save \$40.95	Shipping first week of April
'Steel Post' RIESLING Vintage 2017	\$29.75	\$25.29	Regular \$178.50 Sale \$151.73 Save \$26.78	Regular \$357.00 Sale \$303.45 Save \$53.55	Shipping first week of April
'Triangle' RIESLING Vintage 2017	\$29.75	\$25.29	Regular \$178.50 Sale \$151.73 Save \$26.78	Regular \$357.00 Sale \$303.45 Save \$53.55	Shipping first week of April
'Wild Cask' RIESLING Vintage 2017	\$29.75	\$25.29	Regular \$178.50 Sale \$151.73 Save \$26.78	Regular \$357.00 Sale \$303.45 Save \$53.55	Shipping first week of April
Small Lot ROSÉ Vintage 2018	\$29.75	\$25.29	Regular \$178.50 Sale \$151.73 Save \$26.78	Regular \$357.00 Sale \$303.45 Save \$53.55	50% deposit due now Release date May 2019
Small Lot PINOT NOIR Vintage 2017	\$36.75	\$31.24	Regular \$220.50 Sale \$187.43 Save \$33.07	Regular \$441.00 Sale \$374.85 Save \$66.15	50% deposit due now Approximate release date September 2019
Winemaker's RED Vintage 2017	\$24.75	\$21.04	Regular \$148.50 Sale \$126.23 Save \$22.27	Regular \$297.00 Sale \$252.45 Save \$44.55	50% deposit due now Approximate release date June 2019

15% pre-release pricing applies to 6 or 12 bottle collections of each wine.
Mix & Match is available on our 4 Rieslings.

Our Wine Club team is here to take your order from Monday to Friday, 9am-7pm
1.866.440.4384