



WINEMAKER'S NOTE

We caught up with Emma in the vineyard last week to get an update on the 2018 vintage. With harvest in full swing across Niagara, it truly is a magical time to visit and share in the excitement. We can't wait to start tasting these wines next year, but until then, enjoy the incredible wines Emma has selected for this Wine Club shipment.

SAVE THE DATE

We're hosting a member exclusive event on Saturday, December 1st and a holiday open house on Sunday, December 2nd. Stay tuned for more details.

[Click here to watch the video update with Winemaker Emma Garner](#)



EXCLUSIVE MEMBER OFFER

Save 40% on Shaw Festival Studio Theatre shows until October 28.

Call the Shaw at 1-800-511-7429 or online at shawfest.com and use promo code PELLER. Studio Theatre shows include Henry V, The Orchard (After Chekhov), The Baroness and the Pig.

Small Lot Pinot Noir 2016

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. Two different wood fermenters were treated separately using different yeast strains. The wine underwent three and a half weeks of skin contact in open wood fermenters, 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 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. The wine is medium-bodied, elegant and fruit-forward with flavours of cherry and red plum, and an added note of spice. 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, beef tenderloin, mushroom risotto, or cheese lasagna. This wine will age gracefully through 2021.



FEATURE RECIPE

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

Roasted Pork Loin with Apple & Sage Stuffing

~ Paired with Small Lot Pinot Noir ~

Ingredients

2 tbsp butter
 1/4 Spanish onion, diced
 1/4 cup white wine
 1 apple, peeled, cored and diced
 1 tbsp fresh sage
 2 cups diced white bread
 salt and pepper
 4 lb boneless pork loin

Method

Make ahead: In a large skillet over medium-low heat, sweat onion and sausage in butter until tender, but not browned. Add wine, increase heat and bring to a boil. Add apple and sage; continue cooking for 3 minutes. Remove from heat. Stir in bread and season to taste. Spoon cooled stuffing onto a large piece of plastic wrap and shape into a log the length of the pork loin. Wrap tightly and place in freezer until frozen solid. Using a long thin knife, cut a slit lengthwise through the center of the pork. Force frozen stick of stuffing into the hole. Allow stuffing to defrost before cooking.

Preheat oven to 425°F. Place pork in roasting pan, cover both ends with foil and transfer to oven. After 8 minutes, reduce temperature to 350°F and continue cooking for 40 minutes or until internal temperature is 160°F. Remove from oven and let rest 5 minutes before slicing. Serves 2-4.

Winemaker's Red 2016

VQA Beamsville Bench

Alc./Vol.: 13.6%

Price: \$24.95

Hand-picked from our vineyards on the Beamsville Bench, each varietal separately undergoes traditional red wine making with three to four weeks of skin contact in open wood fermenters, hand-plunged three times daily to break the surface cap. The wines were then barrel aged in French and American oak for one year and underwent a full malolactic fermentation. Each varietal is tasted separately before the final assemblage is created.

Deep garnet in colour with an aromatic bouquet of currant and blackberry fruit, accented by notes of smoky oak, spice, leather and tobacco. This medium-bodied wine has firm drying tannins and good structure. Ripe black currant, dark plum and cocoa notes develop on the palate. Black tea, black currant, cocoa powder, leather and spice linger on the extra-dry finish.

Serve at a cool room temperature of 16 to 18°C as a fabulous dinner wine for grilled red meats, two year old Canadian cheddar, rich beef stews, leg of lamb or grilled game meats. This wine is best enjoyed now through 2026. Decanting is recommended if drinking now through the end of 2018.



A special holiday offer from Peller Estates, Trius Winery and Wayne Gretzky Estates

GET A HEAD START ON HOLIDAY PARTIES

We may consider harvest the most wonderful time of the year here in Wine Country, but we imagine most of you think of the Christmas holiday season when that jingle is heard. It's true, October may feel a tad early to be thinking about holiday dinners and family get-togethers, but the earlier you plan the more time you have to relax and enjoy the season when it arrives.

We invite you to join us at the winery to host family, friends and/or colleagues. Whether you're treating your guests to Sunday brunch or a 5-course dinner in the Barrel Cellar, our team is here to help! No group is too big or too small, so give us a call and make this year's party planning nice and easy.

Exclusive Offers for Wine Club Members

- Receive a complimentary sparkling wine reception or dessert reception with marshmallows over the fire when you book a lunch or dinner event (Wine Club member must be in attendance).
- If you recommend us to a friend or colleague who books an event with us, we'll send you a complimentary bottle of wine!

Our hospitality team can be reached at **1.888.609.4442**, Monday - Friday from 9am to 5pm.

*These exclusive offers are available until January 31, 2019 for groups of 10+ guests.

Small Lot Chardonnay 2016

VQA Beamsville Bench

Alc./Vol.: 13.9%

Price: \$34.95

Hand-picked and hand-sorted at our own Thirty Bench vineyard, the grapes were whole-bunch pressed, then transferred to French oak. The wine was barrel fermented and aged for 12 months. The wine was aged sur lie with no malolactic fermentation to maintain the pure fruit flavours and bright acidity.

Bright lemon yellow in colour with a bouquet of lemon, honeydew melon, red apple, sweet oak and creamy custard. The wine is full-bodied and rich with flavours of tropical fruit, baked apple, sweet spice and oak. Spice, oak, grilled lemon, apple and pineapple linger on the finish.

Serve not overly chilled at 14 to 16°C. Enjoy with potato leek gratin, buttered baked squash, turkey with mushroom stuffing and creamy mashed potatoes, cream sauces on pasta and seafood, mushroom risotto, or lobster and clam chowder. Drink now through 2021.



Celebrate New Year's Eve with us in Niagara Wine Country!



Trius Winery & Restaurant

Ring in the New Year with inspired cuisine by Chef Frank Dodd and iconic wine pairings by Winemaker Craig McDonald. Gather your wine-loving friends and plan to join us in Wine Country.

Peller Estates Winery & Restaurant

Celebrate the end of a fabulous year and new beginnings for 2019 in one of Canada's most beautiful wine cellars at our black tie optional New Year's Eve dinner and after party. The evening includes a reception, 5-course tasting menu with wine pairings by Executive Chef Jason Parsons, and a midnight dessert reception with music and dancing.

Wayne Gretzky Estates Winery & Distillery

Make it a night to remember at the Great One's winery & distillery. Wine, food, cocktails, and ice skating at midnight... it doesn't get any more Canadian than that!

Additional details and reservations for all New Year's Eve events will be available on each winery website on November 1.



CABERNET, ALL THE WAY

OCTOBER 13 & 14

Join us at four of Niagara's award-winning wineries for an all-inclusive touring pass that will have you sitting back to relax and enjoy the crisp fall air, listen to the buzz of harvest activity, and sip and savour all the sensory joys that you can only find in Wine Country.

Each winery will feature a red wine with food pairing, plus music and entertainment. You can even get a head start on your holiday shopping (Wine Club members save 20% on accessories).

Touring passes can be redeemed once at each estate. \$49 per pass, plus taxes and fees. Designated Driver passes are available for \$39, plus taxes and fees. Vegan food pairing options also available.

Harvest is our favourite time of year and we're celebrating the bounty of Wine Country with a weekend extravaganza all about red wine and farm-fresh food.

The 'Cabernet, All the Way' touring pass runs from 11 am to 5 pm both days, and includes:

- One 5 oz glass of red wine at *Peller Estates, Trius Winery, Thirty Bench, and Wayne Gretzky Estates*
- Set of 4 souvenir GoVino glasses
- Gourmet food pairings at each winery
- Music and entertainment at each winery

To purchase your all-inclusive touring pass visit peller.com or call our Wine Country Concierge at 1.888.673.5537.



MEMBER EXCLUSIVE EVENTS

Thank you to everyone who joined us at our first Member Exclusive Day at Thirty Bench on September 15. We were blessed with a beautiful sunny day as we enjoyed wine tastings and tours in the vineyard, which led into an incredible evening under the stars for a harvest dinner.

For our members who couldn't join us this time, you'll find an order form for the opportunity to pre-order our newest releases before they hit the shelves at the winery. Free delivery included!



MEMBER EXCLUSIVE EVENTS

We invite you, and up to 5 guests, to join our partner wineries this fall for a series of exclusive member events. This is your opportunity to enjoy wine and whisky tastings, culinary experiences, and mingle with fellow wine-lovers.

PELLER  ESTATES

OCTOBER
20 & 21

Reservations are now open

[View the invitation](#)

Trius
WINERY

NOVEMBER
17 & 18

Reservations open Oct 10th

[View the invitation](#)



DECEMBER
15 & 16

Reservations open Nov 14

[View the invitation](#)

Exclusive event reservations are made with our Wine Club team at 1.866.440.4384 or online at each winery's website

DINING EVENTS

Learn more online or call our Wine Country Concierge at 1.888.673.5537


Trius
WINERY
AND RESTAURANT

Black Glass Dinners

- Every Friday Night -

The History of Red Wine Trivia Dinner

- October 13 -

THE
WINERY
RESTAURANT
PELLER  ESTATES

A Molecular Dinner

- October 27 -

From Our Roots Barrel Cellar Dinner

- November 24 -

Fabulicious Dining Event

November 8 to 15

Niagara-on-the-Lake

Join us at both Trius Winery Restaurant & The Winery Restaurant at Peller Estates for this annual event that features special menus at amazing prices. Join us for a 2-course lunch for \$25 or 3-course dinner for \$45 (exclusive of wine, taxes and gratuities). Reservations are required.



WE DON'T WANT YOU TO MISS OUT! We wanted to give our dedicated wine club members the opportunity to **pre-order** these amazing Thirty Bench wines in 6 and 12 bottle allotments before anyone else. Below are the **Top Picks** chosen by those members who recently attended our first official No30 Members Exclusive Day back on the 15th of September.

Contact the No30 Wine Club Team at 1-866-440-4384 to place your order before October 15th, 2018.

 <p>Wild Cask Riesling 2017 Retail price: \$29.95 Estimated release date: Spring 2019 6 bottle Collection - \$179.70 12 bottle Collection - \$359.40</p>	 <p>Small Lot Merlot 2016 Retail price: \$48.95 Estimated release date: Winter 2018 6 bottle Collection - \$293.70 12 bottle Collection - \$587.40</p>
 <p>Winemaker's Riesling 2017 Retail price: \$22.95 Estimated release date: Winter 2018 6 bottle Collection - \$137.70 12 bottle Collection - \$275.40</p> <p><i>2016 Winemaker's Riesling - Platinum Award – WineAlign National Wine Awards of Canada 2018</i></p>	 <p>Small Lot Cabernet Franc 2016 Retail price: \$48.95 Estimated release date: Spring 2019 6 bottle Collection - \$293.70 12 bottle Collection - \$587.40</p> <p><i>2015 Small Lot Cabernet Franc - Best in Show – Platinum Medal – 97 points – Decanter World Wine Awards, UK 2018.</i></p>

A 50% deposit will be taken at time of placing an order (please allow 10-14 days for processing) and remaining 50% will be due at time of delivery for any wines that are not yet available to ship. Prices include bottle deposit. **FREE delivery on 6 or 12 bottle collections** to any address within Ontario. Estimated release dates are subject to change. Your dedicated wine club team will do their best to contact you prior to shipping your wines