



WINEMAKER'S NOTE

Harvest is finally here and we have been busy in the vineyards keeping our eyes on the grapes as they ripen. Soon enough the grapes will be hand-picked and hand-sorted and begin fermentation! I'm looking forward to what this year's harvest has to offer, as it's been a very warm growing season.

We hosted our 25th anniversary party at the winery last month and it was a great evening filled with delicious food and of course, wine! We had a chance to look through the archives of articles that were written about our wines over the past 25 years and we found a hand-drawn map of the property at the time of purchase. We have Dr. Muckle and his family to thank for starting this legacy all those years ago!

Next month we're looking forward to hosting Cabernet, All the Way, our annual red wine passport program. You'll enjoy a glass of Cabernet wine plus a delicious food pairing at Thirty Bench, Trius Winery, Peller Estates and Wayne Gretzky Estates (who will also be featuring a red wine cocktail!) Find all the details in the events section below.

Emma Garner
Thirty Bench Winemaker



**2015 Small Lot
Cabernet Franc**
is back for a limited time!

**Awarded the Best Cabernet
Franc in the World at the 2018
Decanter World Wine Awards**

Secure your share of this rare wine today! Quantities are scarce and we're limiting purchases to two bottles per member (only one bottle for non-members).
\$150 per bottle

Benchmark Red 2016

VQA Beamsville Bench

Alc./Vol.: 13.8%

Price: \$85.20

Each varietal was hand-picked from our estate vineyard, bringing together the uniqueness of each individual block. The juice underwent traditional red wine making with three to four weeks of skin contact in open wooden fermenters. The wine was hand plunged to break surface cap three times daily and then barrel aged in 90% French and 10% American oak for 24 months (30% new oak barrels) and underwent a full malolactic fermentation. Individual barrels were selected to determine the final blend of 36% Cabernet Sauvignon, 36% Merlot and 28% Cabernet Franc with a limited production of 238 cases.

Deep garnet in colour with a lovely bouquet of cherry, red currant, oak, blackberry and violet. The wine is full-bodied and firm with an elegant side. Ripe fruit flavours of red and black berries with well-integrated notes of spice and oak on the palate. The long lingering finish is perfectly balanced by notes of red fruits, blackberries, soft oak and earth.

Serve at a cool room temperature of 16 to 18°C. Enjoy with grilled medium-rare red meats; rich mushroom based dishes; black bean stews and 2-year-old Canadian cheddar. Enjoy now or cellar through 2026. Decanting recommended through 2020.



FEATURE RECIPE

From the kitchen of Chef Frank Dodd,
Trius Winery Restaurant

Grilled Skirt Steak and Peaches

~ Paired with Benchmark Red ~

Ingredients

2 garlic cloves
1 small bay leaf
1 small shallot
1 jalapeño, halved and seeded
Finely grated zest and juice of 1 lemon
2 tbsp soy sauce
½ tsp chopped thyme
½ cup plus 1 tbsp canola oil
Salt and freshly ground pepper
1 ½lb skirt steak, cut into 4 pieces
1 tbsp Dijon mustard
½ cup very hot water
2 tbsp honey
½ tsp cinnamon
1 ½ tsp finely grated fresh ginger
4 peaches, halved and pitted

Method

Blend garlic, bay leaf, shallot, jalapeno, lemon zest and juice, soy sauce and thyme until combined. Slowly pour in 1/2 cup of the canola oil and puree until smooth. Add salt and pepper. Pour half the marinade into a zip lock bag, add skirt steak and massage to coat. Marinate for 1-3 hours. Add the Dijon mustard to the remaining dressing and blend. Transfer to bowl.

Turn BBQ to high. In a small bowl, mix water, honey, cinnamon and ginger and let stand for 5 minutes. Add remaining 1 tablespoon of oil and the peaches.

Scrape off marinade from skirt steak. Season steaks with salt and pepper and grill high heat, 6 to 7 minutes, turning once, for medium-rare meat. Grill the peach halves, turning them until they are charred in spots and softened, about 8 minutes. Cut the peaches into wedges and thinly slice the steaks. Transfer to plates and serve, passing the dressing on the side.

Serves 2 - 4

Winemaker's Blend Riesling 2018

VQA Beamsville Bench

Alc./Vol.: 10.2%

Price: \$22.95

Riesling grapes were hand-picked from a mixture of old and young vines on the Beamsville Bench. After careful selection of the finest grapes, the juice was cool fermented in various stainless steel tanks to capture fruit intensity. The increased number of batches provided plenty of blending options which helped to increase the overall complexity of the wine.

Clear and bright with a clean fresh aroma of tangerine, white peach, wet stone, mineral and white flower. Light, fresh, fruity and medium-dry with juicy flavours of peach, pear and melon. Notes of white currant, citrus, green apple and site specific minerality linger on the refreshing finish.

Serve chilled at 10 to 12°C as a terrific sipping wine for when friends gather. Serve with lemon chicken; lightly seasoned chicken or pork; sushi; lightly spiced steamed mussels; Asian influenced grilled salmon; steamed halibut with a corn salsa or veal schnitzel with lemon. This wine will continue to develop through 2022.



NEW Wine Club Lounge at Thirty Bench

We've reserved the back seated tasting room at the Winery exclusively for members. Enjoy the best view of the vineyards and sip tastings from the full Thirty Bench portfolio.

The Wine Club Lounge is complimentary for members and up to five guests. Reservations are not available and seating is based on a first-come, first-served basis.



Small Lot Chardonnay 2017

VQA Beamsville Bench

Alc./Vol.: 13.1%

Price: \$34.95

Chardonnay grapes were hand-picked and hand-sorted at our own Thirty Bench vineyard, whole bunch pressed, then transferred to French oak. The wine was barrel fermented and aged in French oak barrels for 12 months (20% new oak), aged sur lie without malolactic fermentation to maintain the fresh flavours.

Bright yellow in colour with a bouquet of yellow apple, butter and oak, and a touch of caramel and spice. This Chardonnay is full-bodied and rich with flavours of tropical fruit, melon, spicy oak and lemon custard on the palate. Spice, oak, grilled lemon and red apple linger on the long smooth finish.

Serve not overly chilled at 14 to 16°C. Enjoy with potato leek gratin; turkey with mushroom stuffing and creamy mashed potatoes; cream sauces on pasta and seafood; salmon wrapped in puff pastry; turkey pot pies; grilled pork chops with Dijon and tarragon; mushroom risotto; smoked salmon risotto; lemon chicken; Lobster Newburg; lobster and clam chowder. Sip alongside smoked Gouda, triple cream Brie, Camembert, and truffled Brie cheeses with Artisanal breads. Drink now through 2022.



FEATURE RECIPE

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

Honey Roasted Acorn Squash

~ Paired with Chardonnay ~

Ingredients

- 3 whole acorn squash
- 3 tbsp of honey
- ½ cup of brown sugar
- 1 cup of diced butter
- 3 tsp sumac spice
- ½ cup thyme leaves
- 3 cloves of garlic thinly sliced
- 2 shallots finely chopped
- 3 tbsp sea salt
- 1 ½ tbsp. cracked black pepper

Method

Cut the Acorn Squash in half, scoop out the seeds and lay in a roasting tray skin side down. Evenly crumble the diced butter, brown sugar, honey, spices, herbs, garlic, shallots over the flesh of the squash and roast in a 375°F oven for about one hour.

Once the squash is fully cooked remove from oven and allow to cool for 5 minutes. Then using a spoon, remove the roasted flesh from the skin and discard the skin. Place the roasted squash along with garlic, shallots, herbs, spices and any pan juices into a food processor and puree. Pour into a pan, check the seasoning and serve.

Makes 10 portions

*Mark
Your* **CALENDARS**

There's always something exciting happening in Wine Country. Gather your friends and spend the day (or a few days) enjoying everything our family of wineries has to offer. Our Wine Country Concierge is here to help you plan your visit by calling 1.888.510.5537. We hope to see you soon!

Member Exclusive Weekends

As a Wine Club member, you and up to five guests are invited to join us for a weekend filled with wine and culinary experiences created to showcase the wines of past and present vintages. This is a great time to immerse yourself in wine country culture by connecting with our Chef and Winemaking teams.

October 19 & 20

Hosted at

Trius & Wayne Gretzky Estates

Reservations open September 18th
at 12 noon

November 16 & 17

Hosted at

Peller Estates

Reservations open October 16th
at 12 noon

Find all event details at myWineCountry.com



CABERNET, ALL THE WAY

Savour the Rich Flavours
of Niagara Wine Country

OCTOBER 5, 2019