

Thirty Bench Small Lot Riesling 'Steel Post Vineyard' 2021

VQA BEAMSVILLE BENCH VQA

"Our winery is located in the tiny appellation called the Beamsville Bench. This narrow strip of land near Lake Ontario boasts sloping vineyards and deep, dry soils; a valuable terroir that shapes the exceptional taste of our wine."

WINE MAKING

After daily visits to the vineyard and tasting the grapes to find that perfect taste profile, our winemaker chose to harvest the grapes September 28 and October 2. The grapes were hand-picked and hand-sorted from older vines within our own 'Steel Post Vineyard'. 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'.

FLAVOUR PROFILE

Clear and bright with a clean, fresh aroma of lemon, Key lime, white flower, and site-specific notes of mineral and wet stone. Light-bodied, lovely texture, slightly off-dry, crisp, clean, and refreshing. At first sip look for flavours of juicy citrus and green apple to excite the palate. Fresh tangy citrus, white currant, grapefruit, and mineral notes linger on the mouthwatering finish.

WINE ANALYSIS

Sweetness Level: Dry, 10.3 g/l

Alcohol: 10.1 % Total Acidity: 9.8 g/l UPC#: 0-4816201127-4

PID#: 1167701 Price: \$32.00

Limited production: 438 cases

SERVING SUGGESTIONS

Serve chilled at 10 to 12°C. Serve with barbecued citrus shrimp skewers; sushi; steamed mussels; grilled white fish; salmon with a lemon risotto; baked lemon chicken; salmon dill crepes; fresh herb and lemon spaghettini. This wine will continue to develop through 2030.

CRITICAL ACCLAIM

Silver Medal – 90 points – WineAlign National Wine Awards of Canada 2023.

"We are committed to 'Small Lot' winemaking. Our grapes are hand picked and hand sorted from vineyards that produce very low yields with incredible quality. Our wines are always made in small batches, reinforcing our belief that less is more. Each wine made at Thirty Bench is distinctive – a unique expression of our vineyard and our Small Lot approach to winemaking."

July 2023



