



GRAZE THE BENCH

BEAMSVILLE, ONTARIO



# GRAZE THE BENCH 2026!

A weekend celebration of wine, food and music.



June 6 & 7, 2026 12pm – 5pm

*one of the most popular events in wine country*

[grazethebench.com](http://grazethebench.com)

#grazethebench



## OUR PARTNERS IN RESPONSIBLE FUN:

WE DRIVE Designated Drivers Inc. 289.929.0701 | [weddrivedd.ca](http://weddrivedd.ca)

Coventry Transportation 905.468.7727 | [coventrytransportation.ca](http://coventrytransportation.ca)

Niagara Benchlands | [niagarabenchlands.ca](http://niagarabenchlands.ca)



[rbcrooyalbank.com](http://rbcrooyalbank.com)



Fête Events

Event Planning | Event Rentals

Party Rental Boxes

Serving the Niagara Region

Since 2015

[feteevents.ca](http://feteevents.ca) | [@feteevents.ca](mailto:@feteevents.ca)

[grazethebench.com](http://grazethebench.com)  
#grazethebench

## 1 PENINSULA RIDGE ESTATE WINERY

### SIP

1 Token 2025 Wismer Vineyard Sauvignon Blanc      1 Token 2025 Pinot Grigio  
1 Token 2024 Beal Vineyards Cabernet Rosé      2 Tokens 2022 Reserve Meritage

### SAVOUR CHEF MATT MCDOWELL

**Beef Birria Torta** - Slow roasted spiced beef, lime crema, heirloom tomato salsa fresca, pepperjack cheese, crusty roll. Served with a cucumber mint slaw. *(vegetarian option with roasted sweet potato; gluten-free option available)*

### GROOVE Broken Cadence

## 2 ROSEWOOD ESTATE WINERY

### SIP

1 Token White Rabbit      1 Token Looking Glass  
1 Token Flora Rosé      2 Tokens 2013 Origin Series Chardonnay  
2 Tokens 2022 Cabernet Sauvignon

### SAVOUR Estate Chef Peter Pietruniak

1 Token **Crispy Fried Duck Confit Fritters** - Honey garlic & kimchi slaw *(gluten-free)*  
1 Token **Roasted Beet & Miso Tahini Dip** - Local vegetables and flax crackers *(gluten-free, vegan)*  
1 Token **Bean and Lentil Salad** - Puffed wild rice, shaved vegetables and whipped feta *(gluten-free)*

### GROOVE The Discmen

## 3 DOMAINE LE CLOS JORDANNE

### SIP

1 Token Jordan Village Pinot Noir      1 Token Jordan Village Chardonnay  
2 Tokens Clos De Kew Pinot Noir      2 Tokens Clos De Kew Chardonnay

### SAVOUR THE SMOKIN BUDDHA

1 Token **Lobster Bao** - East coast lobster roll with celery, mayo, lettuce, and butter on a steam bun *(gluten-free upon request)*  
1 Token **Hoisin Tofu Bao** - Hoisin tofu with cucumber, pickled vegetables, and vegan mayo on a steam bun *(vegan; gluten-free upon request)*  
1 Token **Crispy Duck Rolls** - Phyllo pastry with seasoned duck served with Nuoc Cham (Vietnamese dipping sauce)

### GROOVE GWENSALAMI

## 4 HIDDEN BENCH VINEYARDS AND WINERY

### SIP

1 Token 2022 Estate Riesling      1 Token 2025 Locust Lane Rosé  
1 Token 2024 Gamay      2 Tokens 2022 Felseck Vineyard Chardonnay  
2 Tokens 2022 Terroir Caché (Merlot / Malbec / Cab Franc blend)

### SAVOUR CHEF VICTOR BARRY | PIANO PIANO THE RESTAURANT

1 Token **Pizza - 1 slice of Margherita** (fior di latte, tomato, basil) or **The Hot Rod** (pepperoni, mozzarella, tomato, oregano) & caesar salad

### GROOVE The Postmen

## 5 FIELDING ESTATE WINERY

### SIP

1 Token 2025 Sauvignon Blanc      1 Token 2025 Rosé  
1 Token 2023 Estate Bottled Riesling      1 Token 2022 Red Conception  
2 Tokens Traditional Method Sparkling Rosé

### SAVOUR CHEF MITCH LAMB | REVALEE BRUNCH CAFE

1 Token **Bayerische Brezel** - Warm pretzel, obatzda cheese dip, sweet mustard  
1 Token **Hähnchen Döner** - Berlin-style chicken döner kebab: roasted chicken, charred lemon cabbage slaw, fresh herbs, sumac onion, garlic yogurt, soft pita  
1 Token **Halloumi Döner Kebab** - Seared halloumi, charred lemon cabbage slaw, fresh herbs, sumac onion, garlic yogurt, soft pita *(vegetarian)*

### GROOVE Saturday, June 6: Jonesy | Sunday, June 7: Stone House Road

## 6 THE ORGANIZED CRIME WINERY

### SIP

1 Token 2022 Pipe Down Red Blend      1 Token 2024 Pinot Gris  
2 Tokens 2020 Cabernet Franc

### SAVOUR CASA TOSCANA

1 Token **Cavatelli al Pummarola** - House-made cavatelli, served with slow-simmered pummarola – san marzano tomatoes, basil, garlic, and olive oil  
1 Token **Casa Toscana Meatballs** - Made with a classic Italian blend of meats, fresh herbs, garlic, and Parmigiano, then braised in tomato sauce  
1 Token **Artisanal Gelato** - Small-batch, Italian-style gelato crafted in-house with real ingredients *(gluten-free and dairy-free options available)*  
**Affogato** - A scoop of artisanal gelato “drowned” in hot espresso  
*(This option can be purchased at Casa Toscana’s booth for an additional \$4.00)*

### GROOVE Bryan Sorensen Groove Trio

## 7 THIRTY BENCH WINE MAKERS

### SIP

1 Token Winemaker’s Riesling      1 Token Winemaker’s Red  
2 Tokens Small Lot Rosé

### SAVOUR CHEF JESS STONE | FIRESIDE DRIVE

1 Token **Pulled Pork on Jalapeño Cheddar Cornbread**  
1 Token **Southern Style Mac’n’Cheese** with smoked adobo sauce *(vegetarian)*

### GROOVE Saturday, June 6: The Feverish Lemons | Sunday, June 7: Josh Edwards Band

