

13th
STREET
WINERY

Discover our unique blend of
WINE FOOD ART

NEW!

**ONLINE
GUIDED
WINE &
CULINARY
EXPERIENCES**



Pear Sparkling Cocktail
 1/2 cup pear nectar
 1/2 cup sparkling water
 1/2 cup lemon juice
 1/2 cup lime juice
 1/2 cup simple syrup
 1/2 cup pear nectar
 1/2 cup sparkling water
 1/2 cup lemon juice
 1/2 cup lime juice
 1/2 cup simple syrup
 1/2 cup pear nectar

Pasta Salad with Spiced Walnuts, Feta, Arugula and Pear with a Ginger Wildflower and Lemon Vinaigrette
 1/2 cup walnuts
 1/2 cup feta cheese
 1/2 cup arugula
 1/2 cup pear
 1/2 cup ginger wildflower
 1/2 cup lemon vinaigrette

www.13thstreetwinery.com

NEW! Online Guided Wine & Culinary Experiences

Purchase our new Online Guided Wine & Culinary Experience kit and join 13th Street Sommelier Corinne Maund for this guided tasting using the wine and food items included in your package.



Kit Includes:

- 1 bottle 2014 Premier Cuvée
- 1 bottle 2019 Pinot Gris
- 1 bottle 2018 Sandstone Gamay
- 1 bottle Dillion's pear bitters
- 1 bottle Kvas' Niagara's Ginger wildflower simple syrup
- 1 jar 13th Street strawberry balsamic jam.
- 1 package of Chef Josh's Special Cheese Pleaser Seasoning mix
- 1 package of Chef Josh's herbed spiced olives
- Recipe for Pasta Salad with Spiced Walnuts, Feta, Arugula and Pear
- Recipe for Pear Sparkling Wine Cocktail
- Tasting notes for each wine
- Link to professionally produced online webinar

Watch this professional recorded seminar at your convenience from the comfort of your home.

Special Introductory Offer: \$150

Regular Price: \$195

including shipping (within Ontario)

Enjoy this interactive and educational wine and culinary experience from the comfort of your own home!

Recommended ingredients not included: bloomy rind brie style cheese, log of soft goat cheese, ingredients for pasta salad and pear cocktail.

