

A TASTE OF 13TH STREET TWO BOTTLE WINE CLUB

SHIPMENT DATE: JUNE 2021



GAMAY VIN GRIS 2020

Aromas of sour cherry, white grapefruit, lemon and white pepper. Bright acidity with tart cherry, white current, pink grapefruit and jalapeño.

Food Pairing: Drink well chilled with spinach salad with grapefruit and goat cheese, grilled shrimp with tropical salsa or fresh shucked oysters and mignonette.



GAMAY 2019

Aromas of juicy raspberry and ripe cherry, along with black pepper and stony minerality. Juicy and jammy flavours of black raspberry, blackberry, sweet cherry, candied liquorice, black pepper and spice on the finish.

Food Pairing: Perfect to pair with a charcuterie themed evening while enjoying an outdoor fire this summer!

 Detailed tasting notes available at [13thStreetWinery.com](https://www.13thStreetWinery.com)



Corinne Maund

Wine Club Manager

1776 Fourth Avenue
St. Catharines, ON L2R 6P9
905-984-8463 ext 227
[13thStreetWinery.com](https://www.13thStreetWinery.com)

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Gamayzing Sour Cocktail

SIMPLE SYRUP INGREDIENTS

| | |
|--------|-------------------------------|
| 1 | jalapeño, sliced and deseeded |
| 1 tbsp | whole coriander seeds |
| ½ cup | sugar |
| 1 cup | water |

COCKTAIL INGREDIENTS

| | |
|----------|---------------------------|
| 1 ounce | simple syrup |
| 1 ounce | Limoncello |
| 3 ounces | Gamay Vin Gris |
| ... | zest of lemon for garnish |

DIRECTIONS

In a small pot, bring water, sugar, coriander seeds and jalapeño slices to a boil. Once reduced by half, pour into container and marinate overnight in fridge with coriander seeds and jalapeño slices. Strain.

In a cocktail shaker, blend Limoncello, simple syrup, ice and Gamay Vin Gris together and shake for 30 seconds. Pour into glass and garnish with lemon twist.