



13th
STREET
WINE
CLUB
MEMBER

CELLAR DOOR

FROM OUR CELLAR TO YOUR DOOR!

SHIPMENT DATE: 2021 FALL SHIPMENT

CELLAR DOOR FEATURE WINES



Reserve Pinot Gris 2019

APPELLATION: VQA Creek Shores

VINEYARD(S): Home Farm Vineyard

GRAPE VARIETY(IES): 100% Pinot Gris

BRIX AT HARVEST: 19.7°

ALCOHOL CONTENT: 12.0%

RESIDUAL SUGAR: 3.0 g/L

TOTAL PRODUCTION: 240 cases

Tasting & Food Notes:

Intense aromas of honeysuckle, spring flowers and ripe yellow pear. On the palate the Pinot Gris shows poached pear, green tea, white peach and fruit salad with a touch of waxy honey, vanilla and spice.

This wine is fresh and juicy, while also leaving a complex and luscious finish on the palate. It is a wonderful pairing with the pork tenderloin and caramelized pear and shallots.



TWO BOTTLES \$29.95 / BOTTLE

Wine Club Pinot Noir 2020

APPELLATION: VQA Creek Shores

VINEYARD(S): Whitty Vineyard

GRAPE VARIETY(IES): 100% Pinot Noir

BRIX AT HARVEST: 23.9°

ALCOHOL CONTENT: 12.5%

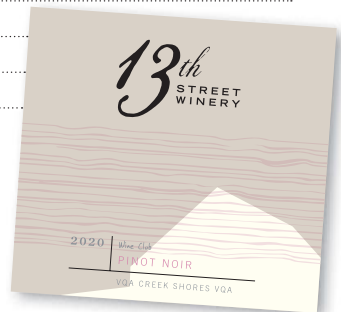
RESIDUAL SUGAR: 3.0 g/L

TOTAL PRODUCTION: 220 cases

Tasting & Food Notes:

Pure and compelling aromas of jammy raspberry, cherry pit, beetroot and truffle. On the palate, it is medium-bodied with layers of juicy strawberry, ripe cherry, chalky slate, warm spice and vanilla.

This Pinot Noir is the perfect late summer/early fall red. I love enjoying a complex Pinot Noir in September and especially served with mushrooms and crispy duck breast!



TWO BOTTLES \$34.95 / BOTTLE

CELLAR DOOR FEATURE WINES



Reserve Cabernet Franc 2019

APPELLATION: VQA Creek Shores

VINEYARD(S): June's Vineyard

GRAPE VARIETY(IES): 100% Cabernet Franc

BRIX AT HARVEST: 23.3°

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 3.0 g/L

TOTAL PRODUCTION: 255 cases

Tasting & Food Notes:

This Cabernet Franc has lots of aging potential. Enjoy one with the recipe and lay the other down for 3-5 years. It has intense aromas of wild blueberry, dark chocolate, licorice vanilla and clove. Slightly smoky with flavours of bitter chocolate, dried currants, black raspberry and sweet tobacco.

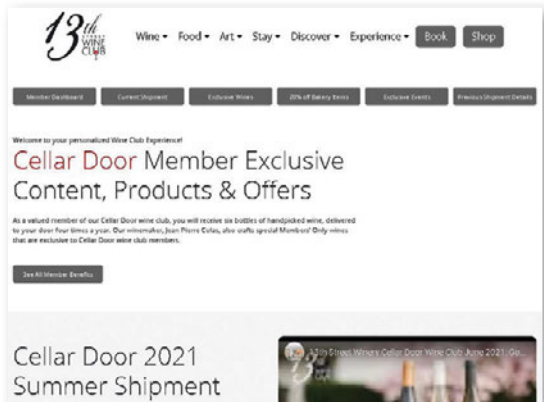
This big red needs big flavour in a dish. Enjoy a tomahawk steak for two!



TWO BOTTLES \$39.95 / BOTTLE

REMEMBER

With our new enhanced website you need to be logged in as a Wine Club Member to view exclusive wine club events, wine and information. Should you have any issues getting set up please let us know.





Sauvbuca Twist Cocktail

INGREDIENTS:

- 4 oz Sauvignon Blanc
- 0.5 oz Sambuca
- 4 shakes Dillon's Fennel Bitters
- 2 oz Blanc de Blanc sparkling wine

DIRECTIONS (SERVES 2):

Combine Sauvignon Blanc, sambuca and bitters in a cocktail shaker with ice and shake. Pour into two tall wine glasses, top each glass with 1 oz of Blanc de Blanc sparkling, garnish with black licorice and enjoy.

Order our new cocktail kit to make this cocktail and two other delicious ideas!



Tomahawk Steak with Rojo Chimichurri and Salsa Verde

ROJO CHIMICHURRI:

1 cup	roasted red pepper
1 cup	fresh red pepper, finely diced
½ cup	cilantro
½ cup	parsley
1	red onion, finely diced
¾ cup	olive oil
1 tbsp	lemon juice
½ tsp	chili flakes
1 tsp	smoked paprika
...	salt and pepper taste

Blend all ingredients for rojo chimichurri in a food processor, except fresh pepper and red onion. Stir in red onion and fresh pepper after blended. Season with salt and pepper.

SALSA VERDE:

1 bunch	oregano
2 bunches	mint
½ bunch	cilantro
3 cloves	fresh garlic
1 tbsp	Dijon mustard
¼ cup	red wine vinegar
1 cup	olive oil
1 tsp	lemon zest
1 small	shallot
...	salt and pepper to taste

Blend all ingredients in a food processor, except olive oil. Slowly pour in oil and blend for 1-3 minutes. Season with salt and pepper.

TOMAHAWK STEAK:

1	Tomahawk steak (serves 2 guests)
...	kosher salt and pepper
1 cup	blue cheese (we recommend Celtic Blue)

Heat an outdoor grill to highest heat. Season steaks generously with salt, pepper and some olive oil. Use a generous amount of salt as this is a thick steak. Sear the steak for 3 to 4 minutes on each side. Turn off one side of the grill and keep the steak on this side with the lid closed, flipping once at 10 minutes. Remove at 115-125° for medium to medium rare - approx. 20-25 min.

Crumble blue cheese over steak and place back on the grill until cheese is slightly melted. Let the steak rest for 5 minutes. Slice into 1-inch strips and serve on wood board with the rojo chimichurri and salsa verde.

• *Enjoy with a glass of Reserve Cabernet Franc 2019!*



Crispy Duck Breast with Mushroom, Dried Cherry and Walnut Stuffed Portobellos and Cherry Wine Jus

STUFFED PORTOBELLO MUSHROOM:

- 3 tbsp olive oil
- 2 shallots, sliced thinly
- 2 cups cremini mushrooms, sliced
- 2 cups shiitake mushrooms, caps only, coarsely chopped
- 6 portobello mushrooms, 2 peeled and sliced and 4 peeled and kept aside to be stuffed
- 3 garlic cloves, smashed
- 1 cup dried cherries
- 1 cup walnuts, toasted
- 1 cup fresh parmesan, grated
- ½ cup panko breadcrumbs
- 1 egg
- 1 bunch fresh thyme, roughly chopped
- ... salt and freshly ground black pepper to taste

Heat olive oil in large pan. Sauté shallots over medium heat until the shallots start to caramelize and turn golden brown.

Add mushrooms and thyme and continue cooking, stirring occasionally until mushrooms are deep golden brown and have crispy edges, about 10 minutes. Add the garlic and stir for 1 minute to soften. Add walnuts and dried cherries. Set aside to cool. Once cool, place in food processor and blitz lightly to chop mixture up. Stir in egg, breadcrumbs, and cheese. Stuff the portobello mushrooms with mushroom filling and place on baking sheet. Bake in oven for 10-15 minutes.

SEARED DUCK BREAST WITH CHERRY JUS:

- 4 boneless duck breast halves with skin
- 2 cups Cherry Lane Cherry Juice (can also use Pomegranate juice)
- 1 cup 13th Street red wine
- 1 star anise pod
- ... kosher salt and fresh cracked pepper to taste

Preheat oven to 350 degrees.

In a small saucepan over medium-high heat, add the cherry juice, red wine and star anise and reduce by half. Set aside.

Use a sharp knife and score the fat of each duck breast in a diamond pattern, make sure not to cut into the meat. Heat pan with oil. Season both sides of each breast generously with salt and pepper, then place them skin side down in the pan. Sear the skin until golden brown and crispy, 5-6 minutes.

Spoon off any extra fat from the pan. Flip over the breasts and transfer the pan to the oven. Cook in oven for another 6-8 minutes for medium rare. Take out and let rest for 2 minutes. Slice duck breast and place on serving plate with stuffed portobello mushrooms. Drizzle cherry wine jus over the duck and sprinkle some sea salt on breast.

• *Enjoy with a glass of Wine Club Pinot Noir!*



Marinated Pork Tenderloin with Caramelized Pears and Shallots

CARAMELIZED PEARS AND ONIONS:

- 6 fresh pears, washed, quartered and cored
- 12 shallots, peeled and cut in half
- ½ cup butter, melted
- 1 tsp olive oil
- ... pinch of cinnamon
- ... salt and pepper to taste

Preheat oven to 400 degrees. Drizzle pears and onions with melted butter and oil. Season with salt, pepper and cinnamon and toss. Spread pears and shallots on baking sheet with parchment. Roast until golden brown, about 20-30 minutes. Set aside.

PORK TENDERLOIN:

- 1 pork tenderloin
- 2 tbsp paprika
- 1 tbsp brown sugar
- 1 tbsp grainy Dijon mustard
- 1 tsp kosher salt
- 3 cloves garlic, smashed
- 1 tbsp olive oil
- ½ cup apple cider
- 1 tbsp butter
- ... honey for garnish (I like using Rosewood Estates Smoked Honey)

Mix the paprika, brown sugar, mustard, salt, and fresh garlic together in a small bowl. Rub mixture over all sides of the pork. Heat the oil in a large pan over medium-high heat. Add the pork and sear all sides until it is golden brown.

Place the pork into a baking dish. Return the same pan back to the heat and add the apple cider and reduce by half, making sure you scrape the bottom of the pan to get all the flavour. Add butter. Pour over the pork and cover.

Bake the pork for 20-25 minutes, basting with the apple cider every 5 minutes to keep it juicy.

Let the pork rest for 5 minutes. Slice and serve on plate with caramelized pears and shallots. Drizzle with honey and season with sea salt.

- *Enjoy with a glass of Reserve Pinot Gris!*



We have curated a selection of wine and culinary gift boxes and themed wine kits to make choosing easier for you or build your own box from our popular options. Contact Nicole for orders of 10 or more gifts.

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