

A TASTE OF 13TH STREET TWO BOTTLE WINE CLUB

SHIPMENT DATE: AUGUST 2021



SAUVIGNON BLANC 2020

Intensely aromatic on the nose with notes of papaya, passion fruit, fresh cut spring flowers and stony minerality. Dry with tart flavours of pineapple and preserved lemon. The finish is cleansing with lingering acidity and notes of minerality.

Food Pairing: Enjoy well chilled with asparagus salad, goat cheese, light fish and seared scallops.



PINOT NOIR GAMAY 2019

Aromas of candied cherry from the Pinot Noir, black pepper and black berries from the Gamay, some notes of balsamic reduction and a touch of vanilla from the oak. Medium-bodied with flavours of cherry, mushroom and vanilla.

Food Pairing: Enjoy with roast chicken, mushrooms, grilled pork chops or crispy skin salmon.

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



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Seared Scallops with Lime and Cilantro Dressing

LIME AND CILANTRO DRESSING INGREDIENTS:

1	Large bunch fresh cilantro
½ cup	5% sour cream or crème fraîche
2	Garlic cloves, smashed
...	Juice of 2 limes
2 tsp	Honey
...	Salt and pepper to taste
½ cup	Olive oil
½	Jalapeno, seeds removed
1 tsp	Cumin

SALAD INGREDIENTS:

12	Fresh scallops
2 cups	Fresh arugula
1	Avocado, diced
...	Zest of one lime
1 cup	Fresh peas, blanched and chilled
¼ cup	Fresh cilantro, washed and trimmed (no stems)
¼ cup	Almond slices, lightly toasted
...	Olive oil
1 tbsp	Butter
...	Salt and pepper

DRESSING DIRECTIONS:

Add the cilantro, sour cream, garlic, lime juice, honey, salt and jalapeno into a food processor. Slowly add in the olive oil and blend until smooth. Season with salt and pepper and pinch of cumin. Set aside.

SCALLOP DIRECTIONS:

Heat 1 tbsp of oil in a large frying pan over medium-high heat. Take off the small muscle attached to the scallop and season scallops with salt and pepper. Add to pan when oil is hot. Cook until deep golden and caramelized, 2 to 3 minutes. Turn scallops once and add butter and continue to sear until scallops are deep golden and just cooked through, 2 to 3 minutes longer. Set aside.

SALAD DIRECTIONS:

Toss arugula and cilantro with olive oil and season with salt and pepper. Place on large plate. Sprinkle fresh peas, almond slices and avocado on arugula and gently place scallops on salad. Drizzle lime and cilantro dressing over salad and garnish with fresh lime zest.

Enjoy with our Sauvignon Blanc!

