

A TASTE OF 13TH STREET TWO BOTTLE WINE CLUB

SHIPMENT DATE: OCTOBER 2021



JUNE'S VINEYARD CHARDONNAY 2020

Aromas of ripe melon, fresh lemon and wild honey with light notes of minerality. On the palate it is dry with refreshing acidity, a creamy rich texture, with notes of ripe pineapple, lemon cream and a savory, mineral-tinged finish.

Food Pairing: Try with a mushroom salad or fresh oysters.



CABERNET FRANC 2020

Complex on the nose with classic aromas of charred red pepper, bitter chocolate, red currant, jalapeño and notes of smoke. The palate is fresh and juicy with flavors of cocoa, black licorice, leather and smoke with balancing acidity and soft tannins.

Food Pairing: Enjoy it with this Tomahawk steak recipe. The steak and salty cheese will soften the tannins in the wine while enhancing the juicy raspberry, cocoa and smoky flavours.

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



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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 to 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 Cabernet Franc!*

