



CELLAR DOOR

FROM OUR CELLAR TO YOUR DOOR!

SHIPMENT DATE: 2021 HOLIDAY SHIPMENT



CELLAR DOOR FEATURE WINES



Wine Club Gewurztraminer 2019

APPELLATION: VQA Niagara Peninsula

VINEYARD(S): Select Niagara Peninsula

GRAPE VARIETY(IES): 100% Gewurztraminer

BRIX AT HARVEST: 19.4°

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 3.0 grams/Litre

TOTAL PRODUCTION: 170 cases of 12

Tasting & Food Notes:

Intensely perfumed and complex with aromas of rosewater, fresh ginger and white pepper. On the palate it is dry and luscious yet refreshing with flavours of pineapple custard, ripe yellow pear, pineapple and candied ginger with refreshing acidity and well integrated oak tannin. The finish is long and complex with fruity flavours and a touch of warming spice. Drink on release with roasted ham, turkey or pork chops with apricot chutney, or age for the short to medium term for added complexities in aroma and flavour.

VEGAN FRIENDLY

TWO BOTTLES \$34.95 / BOTTLE



Meritage 2019

APPELLATION: VQA Creek Shores

VINEYARD(S): 65% Lakeshore Farm Vineyard, 35% June's Vineyard

GRAPE VARIETY(IES): 36% Merlot, 35% Cabernet Franc, 29% Cabernet Sauvignon

BRIX AT HARVEST: 22.1° average

ALCOHOL CONTENT: 13.0%

RESIDUAL SUGAR: 3.0 grams/Litre

TOTAL PRODUCTION: 315 cases of 12

Tasting & Food Notes:

Dark purple in the glass with intense notes of red and black currants, plums, raspberry, cedar and chocolate. On the palate it is medium-bodied with chalky tannins and flavours of cherries, kirsch, raspberries and dark chocolate. The finish is long with notes of chocolate and lingering tannins. Enjoy over the medium term with roasted game meats with reduced wine-based sauces such as venison loin with chocolate and red wine jus.

VEGAN FRIENDLY

TWO BOTTLES \$44.95 / BOTTLE



CELLAR DOOR FEATURE WINES



Reserve Merlot 2019

APPELLATION: VQA Creek Shores

VINEYARD(S): Lakeshore Farm Vineyard

GRAPE VARIETY(IES): Merlot 100%

BRIX AT HARVEST: 22.1° average

ALCOHOL CONTENT: 13.0%

RESIDUAL SUGAR: 3.0 grams/Litre

TOTAL PRODUCTION: 220 cases of 12

Tasting & Food Notes:

Deep crimson in the glass with intense notes of red plums, cedar, black licorice, Christmas cake, vanilla and spice. On the palate it is medium-bodied with firm, dusty tannins and flavours of plums, bitter chocolate, forest mushrooms and vanilla, with supporting acidity. The finish is long with savoury notes and lingering tannins. Enjoy over the short-to-medium term with grilled or braised red meats such as lamb or Osso Bucco. Decant before serving.

 **VEGAN FRIENDLY**

TWO BOTTLES \$39.95 / BOTTLE



LOOKING FOR A UNIQUE GIFTING IDEA?

Visit our website to view our Corporate & Group Gifting Guide or contact Nicole for assistance.





Cocktails

SPARKLING SPICE:

2 oz	brandy
2 oz	Blanc de Noir Gamay or Cuvée Rosé
1 oz	vanilla spiced simple syrup
3 shakes	orange bitters
...	orange twist garnish

Mix brandy, syrup, and bitters in shaker with ice. Pour into flute and top up with sparkling wine. Garnish with a twist of orange.

MERRY-TAGE MAPLE:

½ oz	brandy
2 oz	Meritage
½ oz	Riesling Icewine
½ oz	Kavas Northern Maple Old Fashion Simple Syrup
3 shakes	Dillon's orange bitters

Mix brandy, Meritage, Icewine, syrup, and bitters in shaker with ice. Pour into rocks glass and garnish with a twist of orange.

VANILLA SPICED SIMPLE SYRUP:

½ cup	sugar
½ cup	water
½	vanilla bean, split and seeds scraped
4-5	cardamom pods
...	zest of orange

In a small pot combine the sugar, water, vanilla bean and seeds. Bring to a boil over medium heat and cook until the sugar is dissolved. Let cool, then discard the vanilla bean, cardamom and orange.

Enjoy wine cocktails? Try our Wine O'clock Cocktail Kit!



Crown Pork Roast with Pear, Pancetta and Potato Bread Stuffing and Ginger Honey Wine Sauce

ROAST:

- 1 large frenched bone-in pork loin (large crown roast of pork, rib ends frenched) 5 lbs
- 1 tsp fresh sage, finely chopped
- 1 tsp fresh thyme, finely chopped
- 2 tsp salt
- 1/2 tsp black pepper
- 1/2 cup water
- 1 cup 13th Street dry white wine (plus 1 glass for the Chef) - i.e. Gewurztraminer or Pinot Gris

STUFFING:

- 1 large loaf potato bread, torn into rough pieces
- 1 cup butter
- 1/4 cup olive oil
- 2 white onions, diced
- 1 head celery, diced
- 2 cups fresh pear, diced

- 1 cup candied ginger, finely chopped
- 2 tbsp fresh thyme, finely chopped
- 2 tbsp fresh rosemary, finely chopped
- 2 tbsp fresh sage, finely chopped
- 1/2 pound pancetta, diced
- ... salt and pepper to taste
- ... splash of white wine
- 1 egg, beaten

GINGER AND HONEY WINE SAUCE:

- 1 shallot, finely diced
- 1 tbsp fresh ginger, grated
- ... roast drippings
- 1 cup 13th Street dry white wine
- 2 tbsp honey
- 1 lime, zested

continued...

STUFFING DIRECTIONS:

I recommend tearing the bread the night before, so it dries out for better texture. Preheat oven to 350°. Butter a large baking dish.

Bake the bread at 350° for 5-10 minutes until it becomes slightly toasted but still soft.

Sauté pancetta until almost crispy. Remove the pancetta and add butter to pan and melt over medium heat. Sauté the onion and celery until tender. Add all the herbs, dried ginger, and pear with a splash of white wine and cook for another 2-3 min. Add pancetta and cook another minute.

In a large mixing bowl, mix toasted bread with pork mixture and set aside.

PORK ROAST DIRECTIONS:

Heat oven to 375°. Stir together sage, thyme, salt and pepper in a small bowl, then rub over outside and bottom of the pork roast. Tie the roast with butcher twine around the bones, going around three times to keep the shape. Place the roast in a roasting pan and place the stuffing in center, then add water and wine to the bottom of the pan. Roast the pork at 350° for 2 to 2 ½ hours or until internal temperature is 155°. Make sure you cover the stuffing and tops of the bones with tinfoil for the first 90 minutes so it doesn't burn.

GINGER HONEY WINE SAUCE DIRECTIONS:

In a hot pan, sauté shallots with ½ teaspoon olive oil until they start to brown and caramelize. Add the fresh ginger and lime zest and sauté for another minute. Add wine and roast drippings and reduce by half. Remove and set aside. Season with salt and pepper.

SERVING:

Slice pork chops along the bone and spoon stuffing over pork. Pour Ginger Honey Wine sauce over pork and stuffing.

- *Enjoy with a glass of Wine Club Gewurztraminer!*





Blue Cheese Infused Potato Gnocchi with Wild Mushrooms and Macadamia Nuts

BLUE CHEESE GNOCCHI:

¼ cup	ricotta (drained)
¼ cup	Danish blue cheese (plus an extra ½ cup crumbled for garnish)
¼ cup	Parmesan, grated
1	large egg
...	salt and pepper to taste
1 clove	garlic, smashed
1 cup	flour, plus more for dusting and rolling
4	russet potatoes

MUSHROOM SAUCE:

2 cups	oyster mushroom
2 cups	cremini mushrooms
...	olive oil
...	butter
½ cup	macadamia nuts, toasted and lightly crushed
1 cup	13 th Street dry red wine (i.e. Merlot 2019)
1 cup	beef broth
3 cloves	garlic, smashed
...	salt and fresh cracked pepper

DIRECTIONS:

Heat oven to 350°. Salt the potatoes and roast on a baking sheet until soft, approximately 1 hour. Allow to cool to touch and then scoop out inside of potato, leaving the skins.

In a large bowl, combine the ricotta, blue cheese, egg, Parmesan, salt, pepper, and

garlic. Mix very well. Add flour and potato and mix until just combined. Don't over mix or the dough will be tough.

Dust flour lightly on large cutting board. Gently roll the dough into a long log approximately ½" in diameter. Using a knife, cut the dough into 1-inch gnocchi pieces, and set aside on a floured plate. Repeat until all the dough is cut into pieces. Cook the gnocchi in boiling water just until they float, about 3-4 minutes.

Meanwhile, in a large pan, heat 2 tbsp of olive oil and 2 tbsp butter over medium heat. Sauté mushrooms until lightly brown and starting to caramelize. Add garlic and sauté for another minute. Deglaze the pan with Merlot, add the beef broth and reduce until almost gone and mushrooms are coated.

In another pan, heat 1 tbsp of butter over medium-high heat. Add gnocchi and sauté until lightly brown and crispy. Toss with mushrooms and place in serving bowl. Garnish with crumbled blue cheese and toasted macadamia nuts.

- *Enjoy with a glass of Reserve Merlot!*





Braised Osso Buco with Cocoa Wine Jus and Walnut Pesto

OSSO BUCO:

4-6	cross-cut veal shank portions (Osso Buco)
...	olive oil
2 tbsps	butter
...	salt and freshly ground black pepper
2	vidalia onions, peeled and small diced
8 cloves	garlic, peeled and smashed
3 ripe	tomatoes, deseeded and small diced
1 bunch	fresh rosemary, finely chopped
2 tbsps	tomato paste
4 cups	beef stock (plus extra in case needed to top off roasting pan)
4 cups	13 th Street dry red wine (i.e. Cabernet Franc 2020)
2 tbsps	dark cocoa powder

WALNUT PESTO:

2 cups	walnuts, lightly toasted
2	garlic cloves
1 tsp	red pepper flakes
...	kosher salt and pepper
½ cup	fresh parsley
½ cup	olive oil
1 tbsps	white balsamic vinegar
1 tbsps	orange zest
½ cup	Parmesan cheese, grated

OSSO BUCO DIRECTIONS:

Heat oven to 350°. Season the beef shanks with salt and pepper. Coat each shank very lightly in flour, shaking off the excess.

In a large pan over medium-high heat, add the oil then sear the veal shanks on both sides until browned, 2 to 3 minutes per side. Move the shanks to the roasting pan.

In a medium pan over medium-high heat and add the butter and 2 tbsps of oil. When the butter is melted, add the onion and sauté until translucent. Add garlic and rosemary and continue to sauté for another 1 minute. Stir in cocoa powder and tomato paste, then add beef stock, wine, diced tomatoes, salt and pepper. Bring to a simmer and pour the liquid into the roasting pan over the shanks. Cover tightly with lid or tinfoil. Braise the veal in the oven until fork-tender, 1-1/2 to 2 hours, checking the liquid occasionally. If the liquid has cooked down, just top off with more beef stock and red wine. The meat should pull apart easily. Remove veal from pan and reduce liquid by half and use as jus to pour over shanks.

WALNUT PESTO DIRECTIONS:

Blend walnuts, parmesan, garlic, herbs, pepper flakes, orange zest and white balsamic together in food processor and slowly add oil. Season with salt and pepper.

Plate veal shanks on serving plate, drizzle with jus and garnish with walnut pesto. I recommend serving the shanks with saffron risotto or whipped potatoes.

• *Enjoy with a glass of Meritage!*



Holiday Tips!



Jazzy Condiments!

Have gourmet condiments on hand that you can use to jazz up appetizers and charcuterie boards. Here are a few favourites that are available at the 13th Street Bakery!

- Try **Dilly Carrots** from **Pickles Eh**. Great to add to any charcuterie board and pairs well with Gamay.
- **Infused Honeys** from **Drizzle** can add complexity to cheeses. I like to use the **Cinnamon** on baked brie topped with candied pecans with 2019 Chardonnay or **Chili Infused** on whipped goat cheese and orange zest with Wine Club Gewurztraminer or Expression Riesling. The **Turmeric** is perfect in tea as an after-dinner digestive.
- **13th Street Wine Jellies**: Made from 13th Street wine, the **Gamay**, **Peach Riesling**, **Cherry Merlot** and **Fire & Ice** wine jellies are perfect for any cheese board.

Oven-dried Grapes, AKA Homemade Raisins!

These are juicy and packed with intense flavour. I like to mix red, black and green grapes together for more variety. Serve these as a cheese pleaser or as a garnish to any gourmet salad. I like to sprinkle over bloomy rind cheese, baked goat cheese or whipped feta! Drizzle a little olive oil and balsamic reduction and serve with fresh bread!

Preheat oven to 265°. Place grapes on baking sheets lined with parchment. Bake until grapes are semi-dried but still slightly plump, about 3-4 hours. Store in fridge.

Salty Late-Night Snacks

Provision Rose Gold or Sapphire Popcorn Kernels.

Perfect to make homemade popcorn for late-night entertaining. Just melt salted butter, add a pinch of cinnamon and nutmeg and serve with a bottle of Cuvée Rosé or Blanc de Noir Gamay. It can really enhance the fruit and warm spice notes in the wine.



Embrace Wine Cocktails!

We love using wine as a base for cocktails all year, and especially during the holidays. We will be serving featured wine cocktails all winter by our fire pits!

RECIPE

Meritage Mocha

3 oz	Meritage
1/2 oz	Riesling Icewine
1 cup	2% milk
1/2 cup	Dark chocolate chips
5 shakes	Dillon's Chocolate bitters

Warm the milk on low and add the chocolate chips until they melt. Mix in the Meritage, Icewine and chocolate bitters and stir until creamy. Pour the mocha in your favourite mug and enjoy!



WINE FOOD ART

Corinne Maund, *Sommelier, Director of Onsite Sales & Wine Club*

1776 Fourth Avenue
St. Catharines, ON L2R 6P9
905.984.8463 ext 227

13thStreetWinery.com

 /13thStreetWines

 @13thStreetWinery