

A TASTE OF 13TH STREET TWO BOTTLE WINE CLUB

SHIPMENT DATE: DECEMBER 2021



BLANC DE BLANC 2019



The nose is fresh with notes of starfruit, green apple, lemon, lime zest, minerality, light floral tones and notes of cream and lees. The mousse is fine with a rich, creamy mouthful, refreshing acidity and notes of green apple, key lime and wet stone. The finish is structured and refreshing with lingering minerality.

Food Pairing: Try with crab legs, fresh oysters or bloomy rind cheese.



CABERNET MERLOT 2019



Dark purple in the glass with an intense nose of vanilla, chocolate, black currants and black cherry, with notes of cedar and spice. On the palate it is rich, ripe and full-bodied with smooth tannins and flavours of black cherries and red currants. The finish is long with drying tannins and notes of leather.

Food Pairing: Enjoy with braised short ribs or steak and frites with a Cabernet Merlot jus.

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



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WINE • FOOD • ART

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 mushrooms |
| 2 cups | cremini mushrooms |
| ... | olive oil |
| ... | butter |
| ½ cup | macadamia nuts, toasted and lightly crushed |
| 1 cup | 13 th Street dry red wine |
| 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 wine, 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 Cabernet Merlot!*

