

A TASTE OF 13TH STREET TWO BOTTLE WINE CLUB

SHIPMENT DATE: FEBRUARY 2022



JUNE'S VINEYARD RIESLING 2020

Almost colourless in the glass with intense aromas of lime zest, wild-flowers, fresh lemon, honeydew melon and flint. On the palate it is focussed and complex, just off-dry with balancing acidity and flavours of green apple, lime, honey and stony minerality, with a long, refreshing finish.

Food Pairing: Enjoy with Thai green curry, Lake Ontario pickerel with lime beurre blanc or shaved fennel salad.



PINOT NOIR 2020

Intensely aromatic with notes of cherry, chocolate, vanilla and a touch of earthy mushroom and forest floor. On the palate it is dry, medium-bodied and structured with young tannins and refreshing acidity with flavours of cherry and raspberry with a touch of anise.

Food Pairing: Pair with simple roast chicken with mushrooms, grilled salmon, wild game or lamb. Also try with our 13th Street Rustic Mushroom Soup with Blue Cheese Crostini (recipe on back).

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



Corinne Maund

Wine Club Manager

1776 Fourth Avenue
St. Catharines, ON L2R 6P9
905-984-8463 ext 227
[13thStreetWinery.com](https://www.13thStreetWinery.com)

WINE • FOOD • ART

Rustic Mushroom Soup with Blue Cheese Croutons



INGREDIENTS:

- ... Olive oil
- ... Unsalted butter
- 2 Onions, diced
- 4 Garlic cloves, smashed
- 4 cups Mixed mushrooms, sliced
- 2 cups Blue cheese, such as Gorgonzola, Celtic blue, or Danish blue
- ... Fresh sourdough, cut into 6 thin slices then cut into quarters (about 2 cups)
- 1 tbsp Paprika
- 1 tbsp Fresh rosemary, finely chopped
- 1 tbsp Fresh thyme, finely chopped
- ... Kosher salt and fresh pepper to taste
- 3 tbsp Soy sauce
- 2-litres Beef stock (can use vegetable stock if vegetarian)
- 1 cup Dry red wine (i.e. 13th Street Pinot Noir)
- ¼ cup 35% cream

DIRECTIONS:

In stockpot on high heat, reduce beef stock by 50% (to 1 litre).

Heat 2 tbsp olive oil in a large pot and add the onions. Cook over medium heat, until the onions are soft. Add 2 tbsp butter and cook for another minute.

Add 1 cup of wine to deglaze and continue cooking until onions are brown and caramelized.

Add the mushrooms, paprika and fresh herbs and season with salt and pepper. Continue to simmer on low-to-medium heat until mushrooms start to brown. Add garlic and soy sauce and sauté for 30 seconds. Add stock and simmer for another 8-10 minutes. Finish soup with cream and continue to reduce for another minute or until it starts to slightly thicken.

Turn on broiler. Toss the sourdough pieces with salt and pepper and a drizzle of olive oil. Put on a cookie sheet and broil for 3-5 minutes, turning halfway, making sure not to burn. Top off with blue cheese and toast for another 1-2 minutes until melted.

Enjoy with a glass of 13th Street Pinot Noir 2020!

