



# CELLAR DOOR

FROM OUR CELLAR TO YOUR DOOR!

SHIPMENT DATE: 2022 SPRING SHIPMENT



# CELLAR DOOR FEATURE WINES



## Viognier 2019

**APPELLATION:** VQA Niagara Peninsula

**VINEYARD(S):** Select Niagara Peninsula

**GRAPE VARIETY(IES):** 100% Viognier

**BRIX AT HARVEST:** 18.3°

**ALCOHOL CONTENT:** 12.5%

**RESIDUAL SUGAR:** 3.0 grams/Litre

**TOTAL PRODUCTION:** 350 cases of 12

### Tasting & Food Notes:

Light straw in the glass with floral aromas of jasmine with notes of peach, apricot and a hint of spice. On the palate, it is fresh with acidity and flavours of white peach and passionfruit curd with a savoury finish with lingering spice notes.

 **VEGAN FRIENDLY**

TWO BOTTLES \$21.95 / BOTTLE



## Pinot Noir 2020

**APPELLATION:** VQA Creek Shores

**VINEYARD(S):** Whitty Vineyard

**GRAPE VARIETY(IES):** 100% Pinot Noir

**BRIX AT HARVEST:** 23.9°

**ALCOHOL CONTENT:** 13.5%

**RESIDUAL SUGAR:** 3.0 grams/Litre - dry

**TOTAL PRODUCTION:** 350 cases of 12

### Tasting & Food Notes:

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.

 **VEGAN FRIENDLY**

TWO BOTTLES \$27.95 / BOTTLE



# CELLAR DOOR FEATURE WINES



## 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:** 4.5 grams/Litre

**TOTAL PRODUCTION:** 1000 cases of 12

### Tasting & Food Notes:

Medium-bodied with flavours of plum, black raspberry and spice with bright acidity, soft tannins and a balanced, savory finish.

 **VEGAN FRIENDLY**

ONE BOTTLE \$19.95 / BOTTLE



## Wine Club 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:** 112 cases of 12

### Tasting & Food Notes:

Intense crimson in the glass with complex notes of cassis, wild blueberry, dark chocolate, vanilla and clove. On the palate it is medium-bodied with ripe, dusty tannins and flavours of bitter chocolate, cassis and vanilla, with supporting acidity.

 **VEGAN FRIENDLY**

ONE BOTTLE \$49.95 / BOTTLE





## Enjoy Exclusive Wine Club Only Wines

Limited availability of previously released wine club-only wines still available.

### **WINE CLUB GEWURZTRAMINER 2019**

*(included in the Holiday 2021 shipment)*

### **WINE CLUB PINOT NOIR 2020**

*(included in the Fall 2021 shipment)*

Once you are logged into our website as a wine club member you will have access to these and other library wines.

Order now before these exclusive wines are sold out!



## Rustic Mushroom Soup with Blue Cheese Croutons

### INGREDIENTS:

...	Olive oil	1 tbsp	Fresh rosemary, finely chopped
...	Unsalted butter	1 tbsp	Fresh thyme, finely chopped
2	Onions, diced	...	Kosher salt and fresh pepper to taste
4	Garlic cloves, smashed	3 tbsp	Soy sauce
4 cups	Mixed mushrooms, sliced	2-litres	Beef stock (can use vegetable stock if vegetarian)
2 cups	Blue cheese, such as Gorgonzola, Celtic blue, or Danish blue	1 cup	Dry red wine (i.e. 13 <sup>th</sup> Street Pinot Noir)
...	Fresh sourdough, cut into 6 thin slices then cut into quarters (about 2 cups)	½ cup	35% cream
1 tbsp	Paprika		

### 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 Wine Club Merlot 2019 or Merlot 2019!

[www.13thStreetWinery.com](http://www.13thStreetWinery.com)







## Roasted Chicken with Apricot, Orange, Almond and Barley Stuffing

### INGREDIENTS:

- 1 Whole chicken (2-3 lb)
- 1½ cups Pearl barley rinsed in cold water
- ... Unsalted butter
- 3 cloves Garlic, smashed
- ... Juice and zest of 1 orange (kept separate)
- 1 tsp Smoked paprika
- ... Pinch of cumin
- ... Kosher salt and freshly ground pepper
- 1 Sweet onion, finely diced
- 1 cup Almonds, toasted and chopped
- ½ cup Fresh parsley, chopped
- ½ cup Fresh thyme, chopped
- 2 cup Chicken broth plus extra if needed
- 1½ cups Dried apricots, chopped

### DIRECTIONS:

Melt 3-4 tablespoons of the butter in a large, heavy pan on medium heat, add the onion, and cook over low heat for 10 minutes or until soft.

Add the barley to the pan and sauté for 2 minutes. Add the cumin, paprika and garlic and cook for another 2 minutes.

Add the stock, orange juice, apricots and almonds and season with salt and pepper.

Bring to a boil, lower the heat, cover, and simmer for 45 minutes or until cooked.

Remove the barley from the heat and place in bowl. Mix in fresh herbs and orange zest and season with salt and pepper if needed.

Set the oven at 400°. Dry inside of chicken with paper towels.

Spoon about two-thirds of the stuffing into the chicken. Tie the legs of the chicken together with cooking string. Rub the outside of the chicken with 1-2 tablespoon of butter and season with salt and pepper.

Set the chicken in a roasting pan and blast with heat for 15 minutes at 400°. Turn the oven down to 375° and roast for another 30-45 minutes or internal temperature is 165°. When the chicken is done, let it rest for 10 minutes before serving.

Place the remaining stuffing in a small baking dish and bake separately until crisp.

Serve with your favourite roasted vegetable. I recommend roasted and honey glazed carrots.

• *Enjoy with a glass of Viognier 2019! Perfect for Easter dinner!*





## Porcini and Almond Crusted Rack of Lamb with Beet Purée

### LAMB INGREDIENTS:

- 1 Rack of lamb
- 1 cup Dried porcini mushrooms
- 1 cup Almonds, toasted
- 1 tsp Kosher salt
- 1 tsp Freshly ground black pepper
- ¼ cup Olive oil
- 3 tbsp Dijon mustard
- 2 tbsp Worcestershire sauce
- 3 large Shallots, finely diced
- 4 Garlic cloves, smashed
- 1 tbsp Each fresh thyme, rosemary, parsley, and mint, finely chopped and mixed together

### BEET PURÉE INGREDIENTS:

- 5 Beets, cooked and peeled
- ... Pinch of cinnamon
- ... Salt and pepper to taste
- 1 Garlic clove, smashed
- 2 tbsp Cherry concentrate (I suggest Cherry Lane cherry concentrate)

### BEET PURÉE DIRECTIONS:

Add the beets, garlic, cherry concentrate and pinch of cinnamon in a blender and purée until smooth. Season with salt and pepper and set aside on stovetop.

### DIRECTIONS:

Preheat oven to 350°.

In a food processor, combine dried mushrooms, almonds, salt, and pepper until roughly mixed. Add herbs and mix for another 5 seconds. In a bowl, mix Dijon mustard and Worcestershire sauce and set aside.

Heat large pan with oil, place lamb, meat side up, and lightly sear until crust is golden brown and lightly crispy. Remove from the pan and coat the lamb with mustard mixture and after coat with mushroom and almond mixture.

Place lamb on baking sheet bake in oven for 10-15 minutes or until internal temperature reaches 125° for medium rare.

Transfer lamb to a cutting board and rest for 5-6 minutes before slicing into chops (between each bone).

Serve on top of the beet purée.

• *Enjoy with a glass of Pinot Noir 2020!*



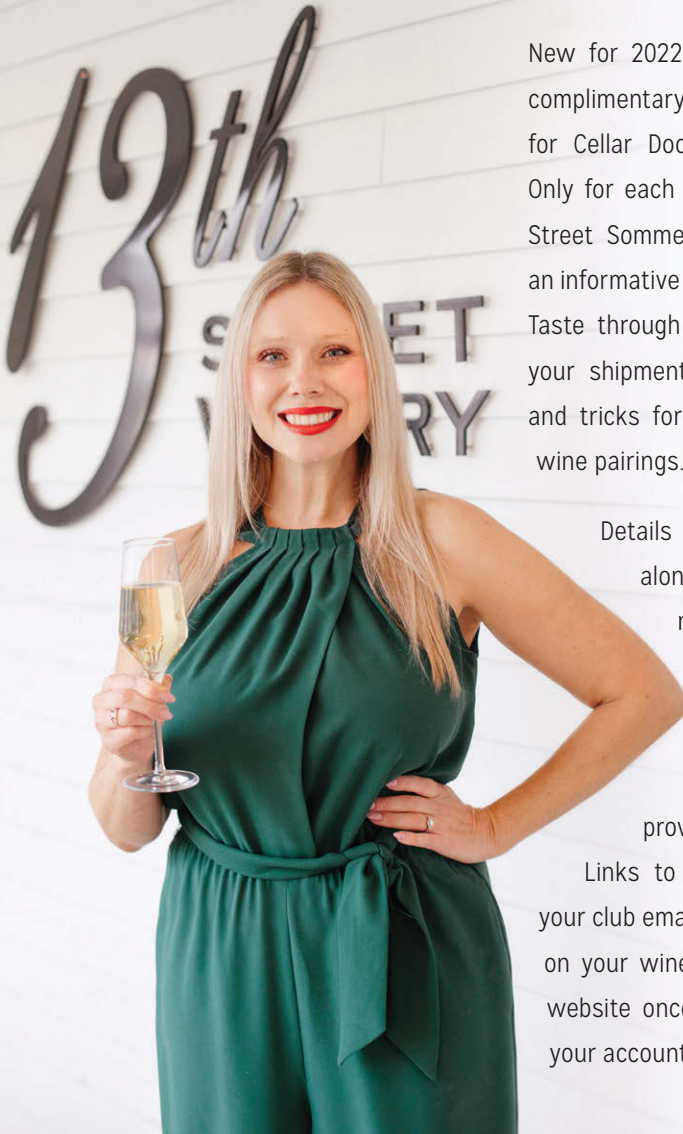
# JOIN CORINNE FOR AN EXCLUSIVE WINE CLUB ONLY WEBINAR

New for 2022, we will be hosting a complimentary live, online webinar for Cellar Door Wine Club Members Only for each club shipment. Join 13<sup>th</sup> Street Sommelier Corinne Maund for an informative and interactive webinar. Taste through the wines included in your shipment plus learn great tips and tricks for easy entertaining and wine pairings.

Details will be emailed to you along with the information regarding your shipment.

This webinar will be in addition to the video tasting notes provided with each wine.

Links to these are provided in your club email and can also be found on your wine club-only page of our website once you have logged into your account.



**13<sup>th</sup>**  
STREET  
WINERY  
**WINE FOOD ART**

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

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