

# A TASTE OF 13<sup>TH</sup> STREET TWO BOTTLE WINE CLUB

SHIPMENT DATE: APRIL 2022



## PINOT GRIS 2020

Fresh with vibrant aromas of honeydew melon, white peach and light spice with a touch of stony minerality. On the palate it is lively with refreshing firm acidity and flavours of white pear, ginger, fresh green herbs and wet stone, with a long refreshing finish.


**Food Pairing:** White fish with lemon butter, simple chicken dishes, creamy fresh cheeses, herb risotto or sweet garlic pork sausages.



## WHITTY VINEYARD GAMAY 2020

Intense and complex aromas of red cherries, black pepper, anise and clove with a touch of minerality. On the palate it is rich yet refreshing with juicy acidity, fine tannins and delicious notes of candied cherries, juicy raspberry and spice. The finish is long, silky and refreshing.

**Food Pairing:** Grilled Portobello mushrooms, spicy sausage and a fresh beet salad with goat cheese or feta.

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



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# Grilled Lake Perch with Cucumber, Radish and Basil Relish



## RELISH INGREDIENTS:

- 1 English cucumbers, seeded and finely diced
- 3 large Radishes, finely diced
- ½ bunch Basil, chiffonade
- ... Zest and juice of 1 lime
- ... Pinch of crushed red pepper flakes
- ... Salt and pepper to taste

## PERCH INGREDIENTS:

- 2-3 Fillets of fresh lake perch
- ¼ cup Unsalted butter, room temperature
- 1 Lime
- ... Olive oil
- ... Salt and pepper to taste
- ½ cup Pine nuts, lightly toasted
- ½ cup Crumbled feta

## CUCUMBER, RADISH AND BASIL RELISH DIRECTIONS:

Combine all ingredients together in a mixing bowl and season with salt and pepper. Leave in fridge until ready to use.

## GRILLED PERCH DIRECTIONS:

Preheat BBQ to medium-to-high heat. Place the fish in foil, spread a teaspoon of butter over each fillet and drizzle with a little olive oil. Season with salt and pepper.

Fold up the edges so that the foil is completely sealed. Place the fish on grill and cook 10 to 15 minutes with BBQ lid closed.

Once cooked, remove the perch from the foil and place on serving plate. Squeeze fresh lime juice over each fillet and top off with the cucumber, radish, and basil relish. Garnish with feta and toasted pine nuts.

**Tip: This is also perfect for tacos!**

*Enjoy with a glass of Pinot Gris 2020!*