

13<sup>th</sup>  
STREET  
WINE  
CLUB  
MEMBER

# CELLAR DOOR

FROM OUR CELLAR TO YOUR DOOR!

SHIPMENT DATE: 2022 SUMMER SHIPMENT



# CELLAR DOOR FEATURE WINES



## L. Viscek Vineyard Chardonnay 2020

**APPELLATION:** VQA Creek Shores

**VINEYARD(S):** L. Viscek Vineyard

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

**BRIX AT HARVEST:** 20.6°

**ALCOHOL CONTENT:** 13.0%

**RESIDUAL SUGAR:** 3.8 grams/Litre

**TOTAL PRODUCTION:** 200 cases of 12

### Tasting & Food Notes:

Light straw in the glass with aromatic notes of ripe pineapple, yellow pear, honeysuckle, crème brûlée and a touch of smoke and stony minerality. On the palate, it is medium-bodied and dry with flavours of preserved lemon, nectarine, jasmine, vanilla and a touch of tannin.

 **VEGAN FRIENDLY**

ONE BOTTLE \$34.95 / BOTTLE



## June's Vineyard Chardonnay 2020

**APPELLATION:** VQA Creek Shores

**VINEYARD(S):** June's Vineyard

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

**BRIX AT HARVEST:** 21.8°

**ALCOHOL CONTENT:** 13.0%

**RESIDUAL SUGAR:** 3.0 grams/Litre

**TOTAL PRODUCTION:** 376 cases of 12

### Tasting & Food Notes:

Our 2020 June's Vineyard Chardonnay is light straw in the glass. It is bursting with aromas of ripe melon, fresh lemon and wild honey with light notes of minerality. On the palate, it is dry with refreshing acidity, a creamy rich texture and notes of ripe pineapple, lemon cream and a savory, mineral-tinged finish.

 **VEGAN FRIENDLY**

ONE BOTTLE \$21.95 / BOTTLE



# CELLAR DOOR FEATURE WINES



## Gamay Vin Gris 2021

**APPELLATION:** VQA Creek Shores

**VINEYARD(S):** Whitty Vineyard

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

**BRIX AT HARVEST:** 19.5°

**ALCOHOL CONTENT:** 12.0%

**RESIDUAL SUGAR:** 3.0 grams/Litre

**TOTAL PRODUCTION:** 925 cases of 12

### Tasting & Food Notes:

Pale pink in the glass. The nose is fragrant with notes of wild strawberries, fresh cut orange, jalapeño pepper and wet stone. The palate is bright and refreshing with mouth-watering acidity and flavours of orange, lemon zest and minerality leading to a long, refreshing finish.



TWO BOTTLES \$24.95 / BOTTLE



## Reserve Syrah 2020

**APPELLATION:** VQA Niagara Peninsula

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

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

**BRIX AT HARVEST:** 23.3°

**ALCOHOL CONTENT:** 13.0%

**RESIDUAL SUGAR:** 7 grams/Litre

**TOTAL PRODUCTION:** 258 cases of 12

### Tasting & Food Notes:

Garnet in the glass with deep and complex aromas of ripe raspberry, fresh cracked pepper and smoke with notes of fresh meat, forest floor and granite. The palate is rich with concentrated flavours of raspberry, black olives, savoury herbs, spiced chocolate and fresh cracked pepper with soft tannins and balancing acidity.



TWO BOTTLES \$39.95 / BOTTLE





## Grilled Lake Perch with Cucumber, Radish and Basil Relish

### RELISH INGREDIENTS:

3 large	Radishes, finely diced
1	English cucumber, seeded and finely diced
½ bunch	Basil, thinly sliced (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
½ cup	Pine nuts, lightly toasted
½ cup	Crumbled feta
½ cup	Unsalted butter, room temperature
...	Lime
...	Olive oil
...	Salt and pepper

### 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 olive oil. Season with salt and pepper.

Fold up the edges so the fish is completely sealed. Place 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 preparation is also perfect for fish tacos!*

- Enjoy with a glass of Gamay Vin Gris 2021!





# Beef Wellington with Black Olive and Green Peppercorn Tapenade

## BEEF WELLINGTON INGREDIENTS:

2 lb	Beef tenderloin, trimmed
12	Thin slices prosciutto
2 sheets	Frozen puff pastry, thawed
1	Egg, beaten
2 cups	Black olive and green peppercorn tapenade (see directions below)
2 tbsp	Dijon mustard
2 tbsp	Unsalted butter
...	Maldon Salt (or another flakey salt)
...	Flour, for dusting
...	Olive oil
...	Kosher salt and freshly ground black pepper

## BLACK OLIVE AND GREEN PEPPERCORN TAPENADE INGREDIENTS:

3 cloves	Garlic
2 cups	Black olives, pitted
½ cup	Sundried tomatoes
½ cup	Fresh parsley
4 tbsp	Juice from green peppercorns, plus 2 ½ tsp. green peppercorns (canned)
2 tbsp	Olive oil
¼ tsp	Fresh ground black pepper
...	Zest and juice of ½ a lemon
...	Kosher salt to taste
...	Pinch of crushed red pepper flakes

## BLACK OLIVE AND GREEN PEPPERCORN TAPENADE DIRECTIONS:

Combine all ingredients except olive oil, salt and pepper together in a food processor. Blitz while slowly adding olive oil and then season with salt and pepper. Leave in the fridge until ready to use.

## BEEF WELLINGTON DIRECTIONS:

Using kitchen twine, tie tenderloin in 4 circles to keep its shape while cooking. Season generously with salt and pepper.

Heat a cast-iron skillet or heavy pan over high heat. Once the pan is very hot, coat the pan with olive oil and sear tenderloin until well-browned on all sides, including the ends, about 2 minutes per side. Transfer to a plate and let cool. Cut off twine and coat all sides with mustard and set aside. *(continued on next page)*



# Beef Wellington with Black Olive and Green Peppercorn Tapenade

Place plastic wrap down on a large cutting board (make sure it is longer than the beef tenderloin). Overlap multiple sheets of plastic wrap if needed.

Place the prosciutto over the plastic wrap (make sure it covers all the plastic so you can roll and cover over the beef). Spread the tapenade evenly over the prosciutto.

Season tenderloin with salt and pepper, then place it at the bottom of the prosciutto. Roll the beef into the prosciutto-tapenade mixture, using plastic wrap to roll tightly. Tuck ends of the prosciutto as you roll, then twist ends of plastic wrap tightly into a log and transfer to the fridge to chill for 30 minutes.

Pre-heat oven to 400°. Lightly flour your cutting board then spread-out puff pastry and roll it into a rectangle large enough to cover the tenderloin in one layer.

Remove tenderloin from plastic wrap and place it on the bottom of puff pastry. Brush the edges of the pastry with egg wash, then tightly roll beef into the pastry and place on a parchment-covered baking sheet. Brush with egg wash and sprinkle with flakey salt.

Bake until pastry is golden and the centre registers 120° for medium-rare, about 45 minutes. Let rest 10 minutes before carving into 1.5-inch slices and serving.

Serve the beef wellington with your favourite homemade roasted potatoes or french fries. I recommend mixing a teaspoon of the tapenade mixture with mayonnaise and making an aioli to dip the roasted potatoes in!

• *Enjoy with a glass of Reserve Syrah 2020!*





# Fennel and Lemon Ricotta Pizza with Thyme-Infused Honey and Walnuts

## PIZZA INGREDIENTS:

- ... Fresh pizza dough (homemade or store-bought)
- 1 large Fennel bulb, thinly sliced
- 1 bunch Fresh thyme, finely chopped
- 2 cups Honey
- 2 cups Ricotta cheese
- ½ cup Fresh lemon zest and 2 tbsp. fresh lemon juice
- ½ cup Walnuts, roughly chopped and toasted
- ... A splash of Chardonnay (or other white wine)
- ... Olive oil
- ... Kosher salt and freshly ground pepper

## THYME-INFUSED HONEY DIRECTIONS:

Mix thyme and honey in a small pan and slowly heat to allow the honey to be infused with thyme flavour and set aside to cool, approximately 15 minutes.

## PIZZA DIRECTIONS:

- Pre-heat oven to 400°.
- Heat 2 tbsp. of oil in a medium frying pan. Add fennel and sauté until it starts to caramelize and brown. Add a splash of Chardonnay and cook for another minute or two. In a bowl, mix ricotta cheese, lemon zest and juice together and season with salt and pepper.
- Roll pizza dough out and place on a greased sheet pan or use a pre-heated pizza stone. Spread half of the ricotta cheese over top of the dough. Place caramelized fennel over the ricotta.
- Dollop the remaining ricotta cheese over the entire pizza and drizzle with olive oil.
- Bake for 12-15 minutes or until the pizza crust starts to brown. Remove from oven to cutting board. Sprinkle chopped walnuts and drizzle thyme-infused honey over pizza.

• *Enjoy with a glass of L. Viscek Vineyard Chardonnay 2020!*





## Mushroom Dumplings with a Miso and Lemon Aioli

### MUSHROOM DUMPLING INGREDIENTS:

30 round	Dumpling wrappers
4 cloves	Garlic, smashed
4	Green onions, finely sliced
2 small	Shallots, finely diced
4 cups	Cremini mushrooms, thinly sliced
3 cups	King oyster mushroom, thinly sliced
¼ cup	Toasted sesame seeds
1 tbsp	Fresh ginger, minced
1 tbsp	Soy sauce
1 tsp	Sesame oil
...	Bowl of water (1 cup) with ¼ tsp. of corn starch (for sticking the wrappers together)
...	Coconut oil
...	Kosher salt and fresh ground pepper to taste

### SPICY MISO AND LEMON AIOLI INGREDIENTS:

2 cloves	Garlic, smashed
2	Egg yolks
1 small	Red Thai chili, seeds removed and very finely diced
1 cup	Olive oil, plus extra if needed
2 tbsp	Lemon juice, plus the zest of a lemon
1 tbsp	Miso paste
1 tbsp	Grainy mustard
½ tsp	Sesame oil
...	Kosher salt and freshly ground pepper to taste

### MUSHROOM FILLING DIRECTIONS:

Heat coconut oil in a large pan on medium heat. Add shallots and sauté for 2 minutes. Add mushrooms and cook until browned, 5 minutes. Add ginger and garlic and sauté for 30 more seconds.

Remove from heat and mix in sesame oil and soy sauce and season with salt and pepper. Watch how much salt you use as the soy sauce is salty. Set aside to cool. Once cool, add half the mushroom mixture to a food processor and pulse so the mixture is uniform in size and finely chopped for the filling. Save the other half to garnish on top of the dumplings.

Place wrappers on the cutting board and put a teaspoon of mushroom mixture in the middle of each wrapper. Brush water and cornstarch mixture over the edges of the wrapper. Fold the wrapper in half and pinch the edges together. Use extra water mixture to help bind the wrapper together if needed.

Heat 2 tablespoons of coconut oil in a nonstick pan over medium heat until hot. Add the dumplings in a single layer. Cook until the bottom side turns golden brown, 1 to 2 minutes. Flip the dumplings, add 2 tablespoons of water and cover. Steam covered for 1 to 2 minutes until the bottom turns golden brown. Place dumplings on a platter, garnish with extra mushrooms, green onions and sesame seeds.

• *Enjoy with a glass of June's Vineyard Chardonnay 2020!*





# Three Reasons Why You Should Enjoy Cuvée Rosé All Summer!

June is officially the beginning of summer...what better way to celebrate this beautiful warm season than to enjoy a refreshing glass of sparkling Rosé? Cuvée Rosé is the perfect wine to enjoy every day! I have included my favourite cocktail inspiration and a couple of easy pairing suggestions to enjoy with friends and family all summer long.

## Blood Orange and Brandy Sparkling Rosé Cocktail

This is a twist on my favourite go-to cocktail... "the Boulevardier" This cocktail is fresh and citrusy while finishing with a warming richness. Tastes like summer!

¾ oz	Brandy
½ oz	Grand Marnier
½ oz	Campari
3 oz	Cuvée Rosé
2 oz	Fresh squeezed blood orange juice or regular orange
...	Fresh strawberry and a slice of blood orange to garnish

In a cocktail shaker filled with ice, add brandy, Grand Marnier, Campari and blood orange juice and shake until well chilled. Strain into flute and top off with Cuvée Rosé. Garnish with strawberry and orange slice.



## Goat Cheese and Chips!



**Fresh or bloomy rind goat cheese** is a wonderful cheese with all Rosé wines, especially Cuvée Rosé. The pairing becomes very creamy and less tangy, and the sparkling really

shows lots of wild strawberry, orange skin, and jammy raspberry notes on the finish.



**Chips** are a classic sparkling wine pairing because the salt in the chips will soften the acidity in the wine while also bringing out lots of wild berries and soft anise spice notes on the finish.



WINE FOOD ART

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