

A TASTE OF 13TH STREET TWO BOTTLE WINE CLUB

SHIPMENT DATE: JUNE 2022



GAMAY VIN GRIS 2021

Aromatic notes of wild strawberries, fresh-cut orange, jalapeño pepper and wet stone. Bright and refreshing with mouth-watering acidity and flavours of orange, lemon zest and minerality leading to a long, refreshing finish.


Food Pairing: Drink well chilled with a spinach salad with grapefruit and goat cheese, grilled shrimp with tropical salsa or fresh shucked oysters and mignonette.



GAMAY 2020

Fruity aromas of black raspberry and black cherry, along with black pepper and stony minerality. Fresh and dry on the palate with flavours of black raspberry, cherry and black pepper with light tannins, balancing acidity and a long finish.

Food Pairing: Enjoy with a range of flavourful everyday favourites like pepperoni pizza, shepherd's pie, pasta Bolognese or veggie stir fry.

 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



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 Gamay Vin Gris 2021!*

