



CELLAR DOOR

FROM OUR CELLAR TO YOUR DOOR!

SHIPMENT DATE: HOLIDAY 2022



CELLAR DOOR FEATURE WINES



Wine Club Riesling 2020

APPELLATION: VQA Creek Shores

VINEYARD(S): 13th Street Vineyard, Whitty Corner Block

GRAPE VARIETY(IES): 100% Riesling

BRIX AT HARVEST: 19.1°

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 3 grams/Litre

TOTAL PRODUCTION: 216 cases of 12

Tasting Notes:

Complex aromas of lime, Golden Delicious apples, wet stone, vanilla and spice. On the palate, it is dry, light-to-medium-bodied with intense flavours of candied lime and green apple with light spice and ample balancing acidity. The finish is long and refreshing with developing minerality and lingering spice notes. Drink now or cellar for 3-5 years.

 **VEGAN FRIENDLY**

TWO BOTTLES \$34.95 / BOTTLE



Cabernet Franc 2021

APPELLATION: VQA Creek Shores

VINEYARD(S): June's Vineyard

GRAPE VARIETY(IES): 100% Cabernet Franc

BRIX AT HARVEST: 20.4°

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 4.5 grams /Litre

TOTAL PRODUCTION: 457 cases of 12

Tasting Notes:

Intense crimson in the glass with notes of red currants, blue plums, black raspberries and a touch of smoke. On the palate, it is medium-bodied with soft tannins and flavours of plums, black pepper, licorice and spice. The finish is long with refreshing acidity and flavours of black raspberries. Drink now or cellar for 3-5 years.

 **VEGAN-FRIENDLY AND
CERTIFIED SUSTAINABLE**

TWO BOTTLES \$24.95 / BOTTLE



CELLAR DOOR FEATURE WINES



Reserve Merlot 2021

APPELLATION: VQA Creek Shores

VINEYARD(S): Lakeshore Farm Vineyard

GRAPE VARIETY(IES): 100% Merlot

BRIX AT HARVEST: 23.3°

ALCOHOL CONTENT: 13.5%

RESIDUAL SUGAR: 3 grams/Litre

TOTAL PRODUCTION: 350 cases of 12

Tasting Notes:

Intense crimson in the glass with notes of blue plums, black cherries, cedar, black licorice, vanilla and roasted herbs. On the palate, it is medium-bodied with smooth tannins and flavours of plums, bitter chocolate and vanilla, with supporting acidity. The finish is long with savoury notes of roasted herbs. Drink now or cellar for 3-5 years.

**VEGAN-FRIENDLY AND
CERTIFIED SUSTAINABLE**

TWO BOTTLES \$39.95 / BOTTLE



Host an Event at 13th Street!

The perfect venue for Receptions, an Intimate Lunch or Dinner, Off-Site Meetings, Corporate Gatherings or Private Parties!



 SUSTAINABLE
WINEGROWING
ONTARIO
CERTIFIED



Hasselback Butternut Squash with Curried Butter and Toasted Pine Nuts

INGREDIENTS:

- 1 Butternut squash
- 2 tbsp Olive oil
- $\frac{1}{4}$ tsp Kosher salt
- $\frac{1}{4}$ cup Unsalted butter, melted
- 1 tsp Curry powder
- $\frac{1}{4}$ tsp Turmeric powder
- $\frac{1}{4}$ tsp Chili powder
- $\frac{1}{2}$ cup Pine nuts, toasted
- $\frac{1}{2}$ cup Fresh cilantro, washed and finely chopped

DIRECTIONS:

Preheat oven to 400°. Peel squash. Cut lengthwise in half; remove and discard seeds. Place squash, cut side down, in a baking pan. Drizzle with oil and sprinkle with salt.

Bake, uncovered, for 20 minutes. Let cool for 15 minutes.

Cut squash crosswise into slices, but not all the way through. Melt butter in a small saucepan and stir in curry powder, turmeric and chili powder and season with salt and fresh cracked pepper. Brush over squash and bake until tender, approximately 30-40 minutes longer. Garnish with fresh cilantro and toasted pine nuts.

Enjoy with a glass of Wine Club Riesling!





Chili and Lime Turkey Wings with Lime Crema and Fresh Cilantro

TURKEY WING INGREDIENTS:

2 lbs.	Turkey wings
$\frac{3}{4}$ cup	All-purpose flour
1 tsp	Baking powder (helps make wings crispy)
1 tsp	Chili powder
$\frac{1}{2}$ tsp	Kosher salt
2	Green onions, thinly sliced (save for the garnish)
1 small	Bunch of fresh Cilantro, roughly chopped (save for garnish)

LIME CHILI SAUCE INGREDIENTS:

1	Garlic clove, smashed
3 tbsp	Butter
2 tbsp	Honey
2 tbsp	Lime juice
1 tsp	Chili powder
1 tsp	Red pepper flakes
$\frac{1}{2}$ tsp	Kosher salt
...	Zest of 2 limes

LIME CREMA INGREDIENTS:

1	Garlic clove, smashed
3 tbsp	Butter
2 tbsp	Honey
2 tbsp	Lime juice
1 tsp	Chili powder
1 tsp	Red pepper flakes
$\frac{1}{2}$ tsp	Kosher salt
...	Zest of 2 limes

DIRECTIONS:

Preheat oven to 400°. Dry the turkey wings with a paper towel. Combine flour, baking powder, chili powder and salt in a large bowl and toss the wings with the mixture.

Arrange the wings on a wire rack lightly sprayed with cooking spray. Set the wire rack over a baking sheet to catch drippings.

Bake for 55-60 minutes, or until crisp.

Add butter, honey, lime juice, chili powder, garlic, lime zest and pepper flakes to a small saucepan. Cook over medium heat, until the butter and honey are melted and the sauce is starting to bubble and thicken.

Mix the lime crema ingredients and set aside.

Once the wings are crispy, place them in a large bowl and toss them with chili lime sauce. Place back on a baking sheet lined with parchment and bake for 5-10 minutes until wings caramelize and become sticky.

Garnish with green onions and fresh cilantro and serve with lime crema.

Enjoy with a glass of Wine Club Riesling!





Wild Mushroom and White Bean Cassoulet with Blue Cheese Croutons

INGREDIENTS:

- 4 cups Mixed wild mushrooms (shitake, brown, oyster, king, trumpet, etc.), cut into large pieces
- 4 tbsp Unsalted butter, cut into pieces
- 4 cups Dry red wine (i.e. 13th Street Merlot)
- 4 cups Vegetable stock
- 4 Garlic cloves, smashed
- 2 cups Dried white beans
- 2 Carrots, peeled, finely diced
- 2 Celery stalks, finely diced
- 1½ cups Creamy blue cheese (such as Celtic Blue or gorgonzola)
- 1 large Fennel bulb, fronds finely chopped, bulb finely chopped
- 1 large Onion, finely chopped
- 1 small Bunch of thyme, finely chopped
- 1 Fresh baguette
- 3 tbsp Tomato paste
- 2 tsp Smoked paprika
- 1 tsp Crushed red pepper flakes
- ... Balsamic Reduction
- ... Kosher salt and freshly ground pepper
- ... Olive oil

DIRECTIONS:

Preheat oven to 350°. Heat ¼ cup olive oil and butter in a large Dutch oven over medium heat. Add mushrooms and cook until golden brown. Season with salt and pepper and transfer to a mixing bowl.

Add another 3 tbsp of olive oil to the Dutch oven and then add fennel, onion, carrots, celery and garlic and sauté until vegetables are softened. Add thyme, paprika and red pepper flakes and cook for another 1 minute. Add tomato paste and season with salt and pepper.

Stir in mushrooms, white beans, wine and stock and bring to a boil. Remove from stove, cover pot and bake in the oven for 45 minutes.

Cut the baguette into small pieces and toss with olive oil in a bowl. Season with salt and pepper. Transfer to a large baking sheet and bake until golden brown.

Once the cassoulet is finished baking, remove it from the oven. Sprinkle croutons over cassoulet and sprinkle blue cheese over croutons. Place back in the oven and broil for 2-3 minutes or until the blue cheese has melted. (Watch closely so the croutons do not burn)

Drizzle with balsamic reduction and serve.

*Can be served with the addition of Duck Confit

Enjoy with a glass of Reserve Merlot!



Bacon Wrapped Pork Tenderloin with Holiday Spice, Dried Cherries and Caramelized Onions with Cherry and Red Wine Jus



INGREDIENTS:

1	Pork tenderloin	1 cup	Grated Asiago cheese
5 slices	Thick-cut bacon, raw	2 tbsp	Whole-grain mustard
5 slices	Thick-cut bacon, cooked and roughly chopped	1	Medium Shallot, minced
½ lb	Unsalted butter cut into small pieces	1 bunch	Fresh thyme, finely chopped
2 cups	Cherry concentrate	½ bunch	Fresh parsley, finely chopped
2 cups	Dry red wine (i.e. 13 th Street Merlot)	½ bunch	Fresh rosemary, finely chopped
2 large	Onions, finely diced	½ tsp	Nutmeg
2 cups	Dried cherries, soaked in ½ cup of red wine overnight (place in flat dish so cherries are covered in wine)	½ tsp	Ground cinnamon
		...	Pinch of ground allspice
		...	Kosher salt and freshly ground pepper
		...	Olive oil

DIRECTIONS:

Heat a tablespoon of olive oil in a pan over medium heat. Add the onions and cook until softened and golden brown (start to caramelize). Add fresh herbs and soaked dried cherries with red wine and boil until the liquid is almost totally reduced. Season with salt and pepper and let cool.

Heat the oven to 400°.

Butterfly the tenderloin lengthwise and open it into one flat piece. Place a sheet of plastic wrap on top and pound gently with a rolling pin or kitchen mallet to approx. ¼" thickness.

In a small bowl, mix the ground allspice, cinnamon, nutmeg and ¼ tsp fresh pepper with a splash of olive oil. Add grainy mustard. Season the inside of the pork with salt and rub the mixture on one side of the pork loin (the side you will be stuffing)

Spread the onion and cherry mixture down the center of the tenderloin, leaving a generous inch and a half along one of the long edges bare. Sprinkle with crumbled bacon and cheese and roll tightly. Wrap the pork with the rest of the raw thick-cut bacon and tie it with butcher twine at 1" intervals.

Place pork in the oven and roast until internal temperature reaches 150°, approximately 20 minutes. Transfer the pork to a cutting board, cover it with foil, and let rest for additional 15 minutes.

Set a saucepan over medium-high heat and add a splash of olive oil. Once hot, add shallots and cook until starting to lightly caramelize. Add the wine and cherry juice and reduce by half. Remove from heat and slowly whisk in butter pieces, one by one until they are melted.

Slice pork and pour cherry wine sauce over the pork. Serve with your favourite potato dish!

Enjoy with a glass of Cabernet Franc!



HAPPY HOLIDAYS!

The holidays have different meanings and traditions for everyone. To many, this time of year is celebrated with friends and family and allows us the opportunity to reunite with loved ones and show our gratitude for each other.

I personally love the holidays as an opportunity to impress my friends and family with new recipes, special wines and the art of pairing wine and food. There is nothing more gratifying than watching loved ones enjoy the perfect combination of a magical pairing and listening to the conversations.

Choosing the perfect holiday menu and wine pairings can be intimidating! For some, it might be carefully thought out, or maybe it might be impulsive, stressful, or last minute.

My goal is to assist with making this time of year a little easier for our Wine Club Members. I hope you enjoy these holiday-inspired recipes, fantastic new releases and exclusive member wines and spend a little less time planning and more time making new memories that will last for years.

Cheers!

Corinne Witusik

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

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