



CELLAR DOOR

FROM OUR CELLAR TO YOUR DOOR!

SHIPMENT DATE: FALL SHIPMENT 2022



CELLAR DOOR FEATURE WINES



Reserve Viognier 2020

APPELLATION: VQA Niagara Peninsula

VINEYARD(S): Select Niagara Peninsula

GRAPE VARIETY(IES): 100% Viognier

BRIX AT HARVEST: 22.3°

ALCOHOL CONTENT: 13.0%

RESIDUAL SUGAR: 3.9 grams/Litre

TOTAL PRODUCTION: 280 cases of 12

Tasting & Food Notes:

Light straw in the glass with intense aromas of orange blossom, white peach, persimmon and cracked white pepper with a touch of vanilla. On the palate, it is rich and luscious with supporting acidity and flavours of spice-poached apricot, tangerine zest and vanilla bean. The finish is long with lingering flavours of vanilla bean.

TWO BOTTLES \$29.95 / BOTTLE



Sandstone Gamay 2020

APPELLATION: VQA Creek Shores

VINEYARD(S): 100% Whitty Vineyard

GRAPE VARIETY(IES): 100% Gamay

BRIX AT HARVEST: 23.3°

ALCOHOL CONTENT: 13.0%

RESIDUAL SUGAR: 3.0 grams/Litre (dry)

TOTAL PRODUCTION: 349 cases of 12

Tasting & Food Notes:

Bright ruby in the glass with aromas of black cherry, plum compote, vanilla and charred oak. Medium bodied with fine tannins and jammy flavours of black cherry, ripe raspberry and pomegranate with notes of sweet spice, red and black licorice, vanilla bean and a peppery finish.

TWO BOTTLES \$34.95 / BOTTLE



CELLAR DOOR FEATURE WINES



Whitty Vineyard Gamay 2021

APPELLATION: VQA Creek Shores

VINEYARD(S): Whitty Vineyard

GRAPE VARIETY(IES): 100% Gamay Noir

BRIX AT HARVEST: 19.5°

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 3.0 grams/Litre (dry)

TOTAL PRODUCTION: 350 cases of 12

Tasting & Food Notes:

Bright ruby in the glass with intense and complex aromas of red cherries, 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 and spice. The finish is long, silky and refreshing.

 **CERTIFIED SUSTAINABLE
AND VEGAN FRIENDLY**

TWO BOTTLES \$24.95 / BOTTLE



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We are thrilled to announce that we have been awarded the top winery in Ontario and N^o 2 in Canada at the 2022 National Wine Awards of Canada!



Roasted Lamb with Pomegranate and Pearl Couscous with Dates and Crumbled Walnuts

ROASTED LAMB INGREDIENTS:

1.5 lbs Boneless lamb shoulder, cut into cubes
 1 White Onion, finely diced
 4 Garlic Cloves, smashed
 2 cups Pomegranate Seeds (for garnish)
 1 cup Gamay or other dry red wine
 1 cup Chicken Broth
 1 cup Pomegranate Juice
 3 tbsp Coconut Oil
 2 tsp Kosher Salt
 1 tsp Coriander
 1 tsp Cumin
 1 tsp Paprika
 1 tsp Cinnamon

1 tsp Fresh Ground Pepper
 1 small Bunch of Fresh Mint Leaves, finely diced (for garnish)
 ... Fresh Pita Bread

MINT YOGURT INGREDIENTS:

1 Garlic Clove, smashed
 2 cups Plain Greek Yogurt
 2 tbsp Lemon juice, plus the zest of a lemon
 ... EVOO
 ¾ cup Fresh Mint, finely chopped
 ... Pinch Cayenne Pepper
 ... Kosher salt and freshly ground pepper to taste

PEARL COUSCOUS WITH DATES AND CRUMBLLED WALNUTS INGREDIENTS:

1 ½ cups Pearl Couscous, cooked and cooled
 ½ cup Parsley, chopped
 ¼ cup Walnuts, toasted and finely chopped
 ¼ cup Dates, pitted and chopped
 ¼ cup Fresh Mint, finely chopped
 2 tbsp Red Wine Vinegar
 ... Pinch of Cinnamon
 ... Pinch of Cumin
 ... Salt and fresh ground black pepper to taste
 ... EVOO

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Roasted Lamb with Pomegranate and Pearl Couscous with Dates and Crumbled Walnuts

LAMB DIRECTIONS:

Mix dry spices with salt and pepper and then rub on the lamb. Place in refrigerator for 3-12 hours (the longer you marinate the more flavour the spice will impart to the dish). In a large pan, heat coconut oil. Lightly sauté the onions and garlic until translucent. Add lamb and brown for 2-3 minutes.

Combine broth, wine, and pomegranate juice in a tagine or large baking dish with a lid. Add lamb and cook covered in the tagine on medium-low heat for 60 to 90 minutes or until lamb is tender. Remove liquid and reduce it by half in a saucepan. Pour reduction over the lamb and garnish with pomegranate and mint. Serve with pearl couscous and mint yogurt with sliced pita bread on the side.

Enjoy with a glass of Sandstone Gamay!





Roasted Beet and Radicchio Salad on Beet and Goat Cheese Hummus with Pomegranates and Pistachios

ROASTED BEETS AND RADICCHIO INGREDIENTS:

- 5 large Red Beets, peeled and cut into ½-inch cubes
- 2 Heads of Radicchio, cut into large wedges through root end
- 1 cup Pomegranate Juice
- 1 cup Pistachios, shelled and toasted
- 1 cup Pomegranate Seeds (for garnish)
- ... Fresh Pita Bread
- ... Kosher salt and fresh ground black pepper to taste
- ... EVOO

BEET HUMMUS INGREDIENTS:

- 2-3 Red Beets, peeled and cut into 6 pieces
- 2 Garlic Cloves, smashed
- 1 can Chickpeas, drained
- ½ cup Fresh Goat Cheese
- ½ cup Tahini Paste
- 3-4 tbsp Balsamic Vinegar
- 1 tsp Ground Cumin
- 1 tsp Honey
- ... Kosher salt and fresh ground black pepper to taste
- ... EVOO

ROASTED BEET DIRECTIONS:

Preheat the oven to 400°. Toss beets with a splash of EVOO and season with salt and pepper. Transfer to a baking sheet and roast until tender and begin to brown – approximately 30-40 minutes. Let cool.

In a large pan, heat a splash of EVOO. Add radicchio wedges and lightly fry until browned – about 2 minutes per side. Transfer to a plate and let cool. Season with salt and pepper.

In a saucepan, add pomegranate juice and bring to a boil. Cook and reduce by half or until thickened – about 5 minutes.

BEET AND GOAT CHEESE HUMMUS DIRECTIONS:

Combine the beets, chickpeas, tahini paste, balsamic, garlic, honey and cumin in a food processor.

On low speed, slowly add EVOO and blend until smooth and creamy. Finally, add the goat cheese and blend once more. Season with salt and pepper to taste. Set aside.

Spread beet hummus on a large plate. Layer radicchio in the middle and sprinkle the roasted beets over top. Drizzle pomegranate reduction and garnish with pomegranate seeds and pistachios. Drizzle a little EVOO on top and serve with fresh pita bread.

Enjoy with a glass of Whitty Vineyard Gamay!





Creamy Saffron and Tangerine Shrimp with Heirloom Carrot Slaw

SHRIMP INGREDIENTS:

| | |
|----------|--|
| 12 raw | Jumbo shrimp peeled and cleaned |
| 2 cloves | Garlic, smashed |
| 1 | Shallot, finely diced |
| ½ cup | 35% cream |
| ¼ cup | Fresh cilantro, finely chopped |
| ¼ cup | Freshly squeezed tangerine juice |
| ¼ cup | Dry white wine |
| 2 tbsp | Grapeseed oil |
| 1 tsp | Cornstarch |
| 1 tsp | Saffron |
| ... | Zest of 1 fresh tangerine |
| ... | Sea salt and fresh cracked pepper to taste |

HEIRLOOM CARROT SLAW INGREDIENTS:

| | |
|---------|--|
| 3 cups | Shredded heirloom carrots (orange, yellow and red) |
| 1 cup | Shredded red cabbage |
| 1 cup | Red onion, thinly sliced |
| 1 clove | Garlic, smashed |
| 1 | Orange, zested and juiced |
| ¼ cup | Fresh cilantro, finely chopped |
| ½ tbsp | Honey |
| ½ tsp | Cumin |
| ... | Drizzle of olive oil |
| ... | Sea salt and freshly cracked pepper to taste |

DIRECTIONS:

Heat white wine and tangerine juice in a saucepan on low and bring to a simmer. Pour into a heatproof bowl and add saffron threads. Cover with plastic wrap and set aside for approximately 15 minutes.

Combine all the heirloom carrot slaw ingredients in a large bowl and toss. Season with salt and pepper and set aside.

Heat a nonstick pan with oil, add in the shrimp, salt, pepper and sauté until cooked (approximately 2 minutes per side) and set aside.

Using the same pan, lower the heat and add another tablespoon of oil. Add the shallots and garlic and lightly sauté for 30 seconds. Add the saffron-infused wine and simmer for 1 minute. Add the 35% cream and reduce until thickened. Add the cooked shrimp and fresh parsley.

Present the carrot slaw and shrimp on a serving plate and serve with fresh baguette or taco wraps with an orange wedge.

Enjoy with a glass of Viognier!



COZY UP THIS FALL!



Autumn is my favourite time of the year! The temperature is just right, everyone has a little more time and life slows down after a busy summer. I love backyard entertaining in the fall and enjoying the beautiful weather as the leaves change colour and the grapes are reaching their final stages of ripeness. Create the perfect ambiance by adding a cozy seating area in your backyard or balcony by adding comfortable chairs or string lighting and a few warm blankets. This shipment's recipes are perfect for sharing and entertaining. Have some fun, open a few delicious bottles of wine, enjoy these fall-inspired recipes and create some special memories this fall!

Cheers!

Corinne

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

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