

A TASTE OF 13TH STREET TWO BOTTLE WINE CLUB

SHIPMENT DATE: AUGUST 2022



2021 VIOGNIER

Pale straw in the glass with aromas of peach blossoms and wet stone. The palate is light and lively with refreshing acidity and flavours of orange water, peach and apricot pit. The finish is dry and mineral-tinged with notes of white pepper.


Food Pairing: Enjoy lightly chilled as an aperitif or with lightly spiced dishes such as Thai curry or BBQ-rubbed pork chops.



2020 MERLOT

Intense crimson in the glass with notes of blackberry, licorice and smoke. Medium-bodied with flavours of blue plum, burnt rosemary, roasted red pepper and graphite with bright acidity, firm tannins and a balanced, savoury finish.

Food Pairing: Enjoy grilled baby back ribs with blackberry barbecue sauce, hard cheeses or pasta with rich tomato-based sauces.

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



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WINE • FOOD • ART

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
½ cup	Fresh cilantro, finely chopped
½ 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!

