

# A TASTE OF 13<sup>TH</sup> STREET TWO BOTTLE WINE CLUB

SHIPMENT DATE: OCTOBER 2022



## JUNE'S CHARDONNAY 2021

Light straw in the glass. It is bursting with aromas of lemon zest and golden delicious apple with notes of fresh pottery and flowers. On the palate, it is dry with refreshing acidity, a creamy texture and notes of lemon and apple. The finish is long and refreshing with lingering flavours of tart green apples.


**Food Pairing:** Enjoy with fresh oysters or a shaved fennel and apple salad.



## CABERNET MERLOT 2020

Dark purple in the glass with an intense nose of ripe blueberry, candied black cherry, vanilla, charred oak and milk chocolate. On the palate, it is rich, ripe and full-bodied with smooth, young tannins and flavours of black cherries, tiramisu and a touch of smoky oak. The finish is long with drying tannins and lingering acidity. Drinking well on release but will show further complexities with a few years in the cellar.

**Food Pairing:** Enjoy with a spice-rubbed rib eye or lamb chops.

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



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# Mushroom Dumplings with a Miso and Lemon Aioli



## MUSHROOM DUMPLING INGREDIENTS:

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

## SPICY MISO AND LEMON AIOLI INGREDIENTS:

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

