# A TASTE OF

# 13TH STREET

## TWO BOTTLE WINE CLUB

SHIPMENT DATE: OCTOBER 2022

### **JUNE'S CHARDONNAY 2021**

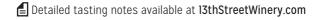
Light straw in the glass. It is bursting with aromas of lemon zest and golden delicious apple with notes of fresh pottery and flowers. On the palate, it is dry with refreshing acidity, a creamy texture and notes of lemon and apple. The finish is long and refreshing with lingering flavours of tart green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





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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,	1 tsp	Sesame oil	
	finely sliced	•••	Bowl of water (1 cup)	
2 small	Shallots, finely		with ¼ tsp. of corn	
	diced		starch (for sticking	
4 cups	Cremini mush-		the wrappers	
	rooms, thinly sliced		together)	
3 cups	King oyster mush-	•••	Coconut oil	
	room, thinly sliced	•••	Kosher salt and	
¼ cup	Toasted sesame		fresh ground pepper	
	seeds		to taste	

#### SPICY MISO AND LEMON AIOLI INGREDIENTS:

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