



# CELLAR DOOR

FROM OUR CELLAR TO YOUR DOOR!

SHIPMENT DATE: MARCH 2023



# CELLAR DOOR FEATURE WINES



## Pinot Gris 2021

**APPELLATION:** VQA Creek Shores

**VINEYARD(S):** Market Vineyard

**GRAPE VARIETY(IES):** 100% Pinot Gris

**BRIX AT HARVEST:** 19°

**ALCOHOL CONTENT:** 11.5%

**RESIDUAL SUGAR:** 3 gram/Litre - Dry

**TOTAL PRODUCTION:** 815 cases of 12

### Tasting Note:

Fresh and fruity with aromas of honeydew melon, green pear and light spice with a touch of stony minerality. On the palate, it is lively with refreshing, firm acidity and flavours of lime zest, fresh lemon, white pear, fresh green herbs and wet stone, with a long refreshing finish.

### Cellaring Note:

Enjoy now or cellar up to 3 years.

 **VEGAN-FRIENDLY AND  
CERTIFIED SUSTAINABLE**

TWO BOTTLES \$21.95 / BOTTLE



## Pinot Noir 2021

**APPELLATION:** VQA Creek Shores

**VINEYARD(S):** Whitty Vineyard

**GRAPE VARIETY(IES):** 100% Pinot Noir

**BRIX AT HARVEST:** 20.5°

**ALCOHOL CONTENT:** 13%

**RESIDUAL SUGAR:** 3 gram/Litre - Dry

**TOTAL PRODUCTION:** 203 cases of 12

### Tasting Notes:

Classically pale ruby in the glass. Intensely aromatic with notes of cherry pit and porcini mushroom with a touch of forest floor. On the palate, it is dry, medium bodied with soft tannins and refreshing acidity with flavours of cherry, cranberry, liquorice, vanilla and baking spice. The finish is long and complex with a savory and drying note.

### Cellaring Note:

Drinking well on release but will develop further complexities with short to medium term aging.

 **VEGAN-FRIENDLY AND  
CERTIFIED SUSTAINABLE**

TWO BOTTLES \$29.95 / BOTTLE



# CELLAR DOOR FEATURE WINES



## Sandstone Gamay 2021

**APPELLATION:** VQA Creek Shores

**VINEYARD(S):** Whitty Vineyard

**GRAPE VARIETY(IES):** 100% Gamay

**BRIX AT HARVEST:** 19.5°

**ALCOHOL CONTENT:** 12.5%

**RESIDUAL SUGAR:** 3 gram/Litre - Dry

**TOTAL PRODUCTION:** 350 cases of 12

### Tasting Notes:

Bright ruby in the glass with aromas of black cherry, plum compote and charred oak. Medium bodied with fine tannins and flavours of black cherry, raspberry and pomegranate with notes of sweet spice, black pepper and a gamey, earthy finish.

### Cellaring Note:

This powerfully structured Gamay will reward cellaring for up to 10 years with a cornucopia of new aromas and mellowed textures.

 **VEGAN-FRIENDLY AND  
CERTIFIED SUSTAINABLE**

TWO BOTTLES \$39.95 / BOTTLE



## Join us in celebrating 25 years!

Thank you for being part of this journey with us! We look forward to raising a glass with you to celebrate!



# Celery Root and Roasted Pear Soup with Pumpernickel Croutons



## INGREDIENTS:

- 3 Heads of celery root, peeled and large diced
- 6 Bartlett pears, peeled and diced
- 2 cups Vegetable stock
- ½ cup 35% cream
- 2 tbsp Butter
- 2 tbsp Olive oil
- 1 Sweet onion, finely diced
- 1 tbsp Fennel seed
- 4 Green cardamom pods
- ... Sea salt and fresh cracked pepper to taste
- 1 ounce Thinly sliced prosciutto, for garnish

## GARNISH

- ¼ cup Roasted pears (from 6 pears above)
- ... Olive oil
- ... Sour cream
- ... Pumpernickel, cubed, toss with olive oil and toasted for croutons

## DIRECTIONS:

Preheat oven to 350°. Toss pear with olive oil, salt and pepper and place on a baking sheet with parchment. Roast pears until they start to turn golden.

Heat butter and oil in large pot over medium heat. Add the onion and cook until translucent and just starting to caramelize. Add garlic and cook for another minute. Add the celery root and sauté for another minute. Add the broth.

Lightly crush the cardamom pods and fennel seed and wrap in cheesecloth and tie tightly with twine to make a sachet and add to broth. Bring to a simmer for 30 minutes or until celery root is cooked and soft.

Remove the sachet and transfer soup into a blender with roasted pears (save ¼ cup for garnish). Blend until silky smooth. Transfer back to the pot and add cream. Season with salt and pepper to taste.

Garnish with toasted pumpernickel, sour cream and roasted pear.

*Enjoy with a glass of Pinot Grigio 2021!*



# Beet “Tartare” with Cured Egg Yolk, Creamy Beet Purée, and Toasted Baguette



## TARTAR INGREDIENTS:

3 med.	Red beets, cooked and finely diced
1 med.	Orange beet, cooked and finely diced
10	Black olives, minced
1	Shallot, finely diced
½ bunch	Fresh parsley, finely chopped
2 tsp	Dijon mustard
...	Zest of 1 orange
¼ cup	Walnuts, toasted and finely chopped
...	Sea salt and fresh cracked pepper to taste

## GARNISH

1 cup	Frisée Lettuce
...	Olive oil
...	Fresh baguette, sliced and toasted
...	Balsamic vinegar

## CURED EGG YOLK

**\*\*\*need to make 6 days in advance**

2	Egg yolks
1 cup	Sugar
1 cup	Salt

## BEET PURÉE INGREDIENTS:

4 med.	Red beets, cooked and cut into large pieces
...	Pinch of cinnamon
1 tbsp	Pomegranate juice
¼ cup	Goat cheese
...	Olive oil

## CURED EGG YOLK DIRECTIONS:

Mix sugar and salt together in a deep dish. Using a spoon, make a hole in mixture (keeping some on the bottom of dish) place egg yolks in hole and cover with mixture. Store in fridge for 6 days. Shave on top as garnish when ready.

## BEET TARTAR DIRECTIONS:

In a bowl, mix together beets, black olives, shallots, parsley, mustard, orange zest, walnuts and olive oil. Season with salt and pepper.

## BEET PURÉE DIRECTIONS:

Blend all ingredients together in a food processor or blender until silky smooth. Season with salt and pepper. Set aside.

## PLATING:

Place tartare in ring mold to keep a round shape. Shave cured egg yolk on top. Spread beet puree on opposite side of plate. In a small bowl season frisée with salt and pepper and toss with olive oil. Place on plate. Drizzle with a touch of balsamic and serve with tasted baguette.

*Enjoy with a glass of Pinot Noir 2021!*





# Cremini and Portobello Mushroom Buttermilk Soup



## INGREDIENTS:

- 8 large** Portobello mushrooms, cleaned and roughly cut
- 3 cups** Cremini mushrooms, roughly cut
- 1** Leek, cleaned and sliced
- 1 large** Onion, diced
- 6 cloves** Garlic, smashed
- 6 cups** Vegetable or chicken stock
- 1 tsp** Smoked paprika
- ½ bunch** Fresh thyme, chopped
- 1 ½ cups** Buttermilk
- ...** Sea salt and fresh cracked pepper to taste

## GARNISH

- ¼ cup** Mushrooms from above (cooked and left in larger pieces)
- ...** Olive oil
- ...** Sour cream
- ...** Fresh baguette

## DIRECTIONS:

Heat 2 tbsp of oil in large pot and sauté the onions and leeks until translucent. Add smoked paprika, thyme and garlic and sauté for another 1 min. Add mushrooms and sauté until cooked. Remove ¼ cup of mushrooms for garnish. Add stock and simmer for 30 minutes. Purée soup in a blender until silky smooth and pour back into stock pot. Add buttermilk and season with salt and pepper.

Garnish soup with drizzle of olive oil, sour cream and extra mushrooms. Serve with fresh baguette.

*Enjoy with a glass of Pinot Noir 2021!*



# Braised Short Ribs with White Cheddar and Grainy Mustard Mashed Potatoes



## SHORT RIB INGREDIENTS:

4 lbs.	Beef short ribs (English cut, not cross cut)
1 tsp	Sea salt
1 tsp	Fresh cracked pepper
1 tsp	Sweet smoked paprika
¼ tsp	Sugar
...	Olive oil
5	Garlic cloves, smashed
2	White onions, diced
2 tbsp	Tomato paste
2 cups	Dry red wine (i.e. 13 <sup>th</sup> Street Gamay)
2 cups	Beef stock
1 small	Bunch of fresh thyme
1 small	Bunch of fresh rosemary
½ cup	Butter

## MASHED POTATO INGREDIENTS:

6	Yukon gold potatoes, quartered and peeled
1 cup	35% cream
½ cup	Butter
3 tbsp	Whole-grain mustard
1 cup	Old white cheddar, grated (can use mustard cheddar for more mustard flavour)
...	Sea salt and freshly ground black pepper

## DIRECTIONS:

Preheat oven to 325°.

Mix salt, pepper, sugar and paprika together and rub on beef.

Heat 2 tbsp of olive oil in a large ovenproof pot. Add ribs and brown all sides and remove.

Lower to medium heat, add onions and sauté for 2 minutes or until they start to lightly caramelize. Stir in tomato paste and add wine and broth. Place short ribs back into the pot and mix in whole bunches of herbs.

Cover with a lid and cook in the oven for 3 hours. When finished, the meat should easily pull apart from the bone.

Place potatoes in a large pot of water and bring to a boil. Once the potatoes are cooked, drain the water. Place potatoes into a food processor and mix in cream and butter. Add the cheddar and mustard and season with salt and pepper. Set aside and keep warm.

Remove beef from pot and set aside wrapped in foil to keep warm.

Place braising liquid in saucepan and reduce to a thicker sauce.

*Enjoy with a glass of Sandstone Gamay 2021!*



# CHEERS TO 25 YEARS!

With spring around the corner, the focus for this shipment is on recipes that can be enjoyed inside while we continue to stay warm and cozy. These recipes are comfort dishes, bursting with lots of fresh inspired ingredients that will bring a gourmet look to your dinner table whether it be an intimate dinner party, a movie marathon on a Sunday afternoon or an everyday lunch with family and friends.

This year marks a special occasion for the winery as it is our 25<sup>th</sup> anniversary and our wine club members are an important part of this milestone. We look forward to an amazing year full of exciting events, great music, delicious wines and magical pairings for you to enjoy as we celebrate.

On behalf of the 13<sup>th</sup> Street Winery Team, I look forward to raising a glass with you!

*Corinne Witusik*



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

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