

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

SHIPMENT DATE: FEBRUARY 2023



## 2021 PINOT GRIS

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

**Food Pairing:** Enjoy with white fish with lemon butter, roasted chicken dishes, creamy fresh cheeses, creamy soups, herb risotto or sweet garlic pork sausages.



## 2020 EXPRESSION CABERNET MERLOT

Bright garnet in the glass with intense aromas of cassis, damson plums and dark chocolate. The palate is dry but fruity, with ripe tannins, refreshing acidity and complex flavours of blackberries, vanilla and subtle spice. The finish is savoury and flavourful with a light grip from the tannins and lingering vanilla.

**Food Pairing:** Enjoy with grilled red meats, rich meaty pasta sauces or hard cheeses.

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



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**WINE • FOOD • ART**

# Wild Mushroom and White Bean Cassoulet with Blue Cheese Croutons



## INGREDIENTS:

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|---|--|
| <b>4 cups</b> Mixed wild mushrooms (shitake, brown, oyster, king, trumpet, etc.), cut into large pieces | <b>1 large</b> Fennel bulb, fronds finely chopped, bulb finely chopped |
| <b>4 tbsp</b> Unsalted butter, cut into pieces  | <b>1 large</b> Onion, finely chopped                                   |
| <b>4 cups</b> Dry red wine (i.e. 13 <sup>th</sup> Street Merlot)  | <b>1 small</b> Bunch of thyme, finely chopped                          |
| <b>4 cups</b> Vegetable stock   | <b>1</b> Fresh baguette  |
| <b>4</b> Garlic cloves, smashed   | <b>3 tbsp</b> Tomato paste   |
| <b>2 cups</b> Dried white beans   | <b>2 tsp</b> Smoked paprika  |
| <b>2</b> Carrots, peeled, finely diced  | <b>1 tsp</b> Crushed red pepper flakes                                 |
| <b>2</b> Celery stalks, finely diced  | ... Balsamic Reduction   |
| <b>1½ cups</b> Creamy blue cheese (such as Celtic Blue or gorgonzola)                                   | ... Kosher salt and freshly ground pepper                              |
|   | ... Olive oil  |

## DIRECTIONS:

Preheat oven to 350°. Heat ¼ cup olive oil and butter in a large Dutch oven over medium heat. Add mushrooms and cook until golden brown. Season with salt and pepper and transfer to a mixing bowl.

Add another 3 tbsp of olive oil to the Dutch oven and then add fennel, onion, carrots, celery and garlic and sauté until vegetables are softened. Add thyme, paprika and red pepper flakes and cook for another 1 minute. Add tomato paste and season with salt and pepper.

Stir in mushrooms, white beans, wine and stock and bring to a boil. Remove from stove, cover pot and bake in the oven for 45 minutes.

Cut the baguette into small pieces and toss with olive oil in a bowl. Season with salt and pepper. Transfer to a large baking sheet and bake until golden brown.

Once the cassoulet is finished baking, remove it from the oven. Sprinkle croutons over cassoulet and sprinkle blue cheese over croutons. Place back in the oven and broil for 2-3 minutes or until the blue cheese has melted. (Watch closely so the croutons do not burn)

Drizzle with balsamic reduction and serve.

\*Can be served with the addition of Duck Confit

*Enjoy with a glass of 2020 Expression Cabernet Merlot!*

