



13<sup>th</sup>  
STREET  
WINE  
CLUB  
MEMBER

# CELLAR DOOR

FROM OUR CELLAR TO YOUR DOOR!

SHIPMENT DATE: SUMMER 2023 SHIPMENT



# CELLAR DOOR FEATURE WINES



## L. Viscek Chardonnay 2021

**APPELLATION:** VQA Creek Shores

**VINEYARD(S):** L. Viscek Vineyard

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

**BRIX AT HARVEST:** 20.4 °

**ALCOHOL CONTENT:** 12.50%

**RESIDUAL SUGAR:** 2.1 gram/Litre - Dry

**TOTAL PRODUCTION:** 343 cases of 12

### Tasting Note:

Aromas of fresh butter, warm croissant pastry, honeysuckle, crème brûlée and a touch of white flowers and stony minerality. Flavours of fresh pineapple, orange blossom, caramel, wildflower honey and apple cake, with a touch of vanilla and warm spice. The finish is long with savoury flavours and a touch of lingering acidity and warmth.

### Cellaring Note:

Enjoy now or cellar for up to 5 years.

 **VEGAN-FRIENDLY AND  
CERTIFIED SUSTAINABLE**

TWO BOTTLES \$39.95 / BOTTLE



## Gamay Vin Gris 2022

**APPELLATION:** VQA Niagara Peninsula

**VINEYARD(S):** Select Niagara Vineyards

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

**BRIX AT HARVEST:** 19°

**ALCOHOL CONTENT:** 12%

**RESIDUAL SUGAR:** 2 gram/Litre - Dry

**TOTAL PRODUCTION:** 555 cases of 12

### Tasting Notes:

Pale pink in the glass. The nose is extremely tropical with notes of wild strawberries, lychee, white peach, crushed pink peppercorns and white cherry blossom. The palate is bright and refreshing with mouth-watering acidity and flavours of white and pink grapefruit, cantaloupe, guava and wild strawberries with lots of minerality leading to a long, refreshing finish.

### Cellaring Note:

Enjoy now.

 **VEGAN-FRIENDLY AND  
CERTIFIED SUSTAINABLE**

ONE BOTTLE \$24.95 / BOTTLE



# CELLAR DOOR FEATURE WINES



## Reserve 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:** 303 cases of 12

### Tasting Notes:

Bright ruby red in the glass. Intensely aromatic with notes of maraschino cherry, cherry pit, and porcini mushroom with a touch of vanilla and nutmeg. On the palate it is dry, medium-bodied with soft tannins and refreshing acidity with flavours of cherry, truffles, mushrooms, dark chocolate-covered raisins, vanilla and baking spice. The finish is long and complex with a savory and slightly smoky finish.

### Cellaring Note:

Enjoy now or cellar for up to 5 years.

 **VEGAN-FRIENDLY AND  
CERTIFIED SUSTAINABLE**

ONE BOTTLE \$39.95 / BOTTLE



## Syrah 2021

**APPELLATION:** VQA Ontario

**VINEYARD(S):** Select Niagara Vineyards

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

**BRIX AT HARVEST:** 18.8°

**ALCOHOL CONTENT:** 12.5%

**RESIDUAL SUGAR:** 2.2 gram/Litre - Dry

**TOTAL PRODUCTION:** 233 cases of 12

### Tasting Notes:

Garnet red in the glass with deep and complex aromas of ripe raspberry, fresh peony flowers, forest floor, fresh cracked pepper, and a touch of granite. The palate is rich with concentrated flavours of jammy raspberry, pomegranate, savoury herbs, violets, and fresh cracked pepper with soft tannins and balancing acidity. The finish is long with lingering notes of pepper and drying tannins.

### Cellaring Note:

Enjoy now or cellar for up to 5 years.

 **VEGAN-FRIENDLY**

TWO BOTTLES \$29.95 / BOTTLE





## Summer Pea, Mint and Lemon Bucatini

### INGREDIENTS:

- 2 cups Fresh green peas
- 4-5 Garlic cloves, smashed
- ¼ - ½ cup Olive oil
- 1 tsp Butter
- ½ cup Fresh mint leaves
- 2 Preserved lemons, finely sliced
- 2 Lemons, grated and juiced (keep separately)
- ... Sea salt and fresh ground pepper to taste
- 2 cups Bucatini pasta
- 2 cups Fresh pea shoots or micro greens, garnish
- ... Fresh parmesan, grated
- ... Chili pepper, very thinly sliced

### DIRECTIONS:

Bring 3 cups of water to a boil in a medium pot. Add the peas and cook for 1-2 minutes. Place peas directly into a cold ice bath to preserve the bright green color. Transfer peas to a blender.

In the blender, add the garlic and oil, mint, lemon juice, and preserved lemon, and blend until smooth. Season with salt and pepper. Pass through a fine mesh for an extra smooth sauce. Set aside.

Bring 6 cups of salted water to a boil and add the bucatini. Cook until done and drain. Toss cooked pasta with a few tablespoons of olive oil.

In a large bowl, toss the hot pasta with the peas and mint sauce, season with salt and pepper and place into a serving bowl. Garnish with freshly shaved parmesan cheese, a sprinkle of lemon zest, a drizzle of olive oil, chili pepper slices and pea shoots. Serve with fresh bread.

*Enjoy with a glass of  
Gamay Vin Gris!*



# Potato Gnocchi with Saffron and Vanilla Mascarpone Cream Sauce with Sea Scallops and Crispy Pancetta



## POTATO GNOCCHI INGREDIENTS

**4** Russet potatoes  
**1 cup** Flour, plus more for dusting and rolling  
**½ cup** Ricotta cheese (drained)  
**½ cup** Parmesan cheese, grated (save some for garnish)  
**1 large** Egg  
**...** Salt and pepper to taste  
**1 clove** Garlic, smashed  
**1** Egg

## SAFFRON SAUCE INGREDIENTS

**3 cups** 35% cream  
**2** Vanilla pods, vanilla scraped out. Save pod for cream sauce.  
**3 tbsp** Saffron broth (1 tsp of saffron threads steeped in 3 tbsp of hot water)  
**½ cup** Mascarpone

## PASTA INGREDIENTS:

**12 large** Sea scallops, side muscles removed  
**1 cup** Pancetta, cooked until crispy and chopped  
**...** Olive oil  
**...** Butter  
**½ cup** Fresh parsley, chopped  
**...** Salt and fresh cracked pepper to taste

## DIRECTIONS:

Heat oven to 350 degrees. Salt the potatoes and roast on a baking sheet for 1 to 1 ½ hours (until soft). Scoop out the inside of the potato, leaving the skins.

In a medium saucepan heat the cream and vanilla pod shell and reduce for 2-3 minutes. Add the saffron broth and mascarpone and cook for another 2 minutes on low. Set aside for gnocchi.

In a large bowl, combine the ricotta, egg, parmesan cheese, salt, pepper, and garlic. Mix very well. Add flour and potato and mix. Don't over mix or the dough will be tough.

Dust flour lightly on a large cutting board. Gently roll the dough into a long roll. Using a knife, cut the dough into 1-inch gnocchi pieces, and set aside. Place on a floured plate. Repeat until all the dough is cut into pieces. Cook the gnocchi in boiling water, and cook just until they float, about 3-4 minutes.

Meanwhile, in a large pan, heat 2 tbsp of olive oil and 2 tbsp butter over medium heat. Dry the scallops and season with salt and pepper. Once the pan is hot add the scallops and cook for 2 minutes per side. Make sure to only flip once. Remove the scallops from the heat and set them aside.

In a cast iron pan, heat 2 tbsp of butter. Sauté the gnocchi until lightly browned then place on a serving dish and pour over the saffron sauce. Garnish with some shaved parmesan cheese, fresh parsley and crispy pancetta. Serve with sea scallops.

*Enjoy with a glass of L. Viscek Chardonnay!*





# Beef Steak with Romesco Sauce on Orzo Salad with a Parmesan and Pepper Dressing

## ROMESCO SAUCE INGREDIENTS AND DIRECTIONS:

**¾ cup** Almond slices, toasted (save ¼ cup for garnish)  
**5** Garlic cloves  
**1 cup** Sundried tomatoes soaked in olive oil  
**5** Red peppers, roasted and peeled  
**1 tsp** Smoked paprika  
**...** Sea salt and fresh cracked pepper to taste  
**¼** Fresh lemon juice only  
**¼ cup** Olive oil  
 Mix all ingredients except oil in a food processor. Then slowly add olive oil until smooth.

## PARMESAN AND PEPPER DRESSING INGREDIENTS AND DIRECTIONS:

**¼ cup** Mayonnaise  
**¼ cup** Greek yogurt  
**¼ cup** Parmesan cheese, finely grated  
**3 tbsp** Balsamic vinegar  
**1 tbsp** Grainy mustard  
**1** Garlic clove, smashed  
**1 tsp** Freshly ground black pepper  
**1 tsp** Freshly ground pink peppercorns  
**...** Sea salt to taste  
**¼ cup** Peppery olive oil  
 Mix all ingredients except the oil together in a food processor. Slowly add oil until emulsified.

## ORZO SALAD INGREDIENTS AND DIRECTIONS:

**2 cups** Orzo pasta, cooked with vegetable stock  
**...** Olive oil  
**1 bunch** Fresh parsley finely chopped  
**¼ cup** Sundried tomatoes, sliced  
**...** Sea salt and fresh cracked pepper  
**2** Portions of steak, grilled to the preferred temperature

Cook orzo with vegetable broth. Toss warm orzo with parsley, olive oil and season with salt and pepper.

On a large serving plate, spread the romesco sauce on the base of the plate. Place orzo on top of romesco. Drizzle with parmesan pepper dressing and place slices of steak on top.

Garnish with almond slivers and sundried tomato slices.

*Enjoy with a glass of Syrah!*



# Duck Confit Gemelli Pasta with Roasted Garlic & Walnut Dressing

## ROASTED GARLIC CONFIT OIL INGREDIENTS AND DIRECTIONS:

- 1 cup Garlic, peeled
- 1 cup Olive oil
- 3 Thyme sprigs

Combine the garlic, olive oil, and thyme in small baking dish or ramekin. Bake in oven at 350 degrees until the garlic cloves are a light golden brown. The garlic clove should smash easily when pressed. Allow the garlic to cool and remove. Save the oil.

## ROASTED GARLIC AND WALNUT VINAIGRETTE INGREDIENTS AND DIRECTIONS:

- ¼ cup Garlic confit (see recipe)
- 1 cup Walnuts, toasted
- ¼ cup Balsamic vinegar
- 3 sprigs Thyme, leaves only
- ½-¾ cup Garlic confit oil (see recipe)

In a food processor, add the garlic confit, walnuts, balsamic vinegar and thyme and blend. Slowly add the garlic confit oil until the dressing has emulsified. Season with salt and pepper.

## DUCK PASTA INGREDIENTS AND DIRECTIONS:

- 3 cups Dried gemelli pasta, cooked
- 2 cups Duck confit, shredded
- 1 Red onion, finely diced
- 1 cup Whole walnuts, toasted
- 1 cup Hard sheep milk cheese, shaved thin
- ½ cup Crumbled blue cheese
- ... Sea salt and fresh cracked pepper

In a large serving bowl, toss together the cooked gemelli pasta, duck confit, red onion and walnuts with the vinaigrette. Garnish with shaved sheep cheese and crumbled blue cheese.

*Enjoy with a glass of Reserve Pinot Noir!*



# CHEERS TO SUMMER!

I am extremely excited about this summer shipment! The June selection has a wonderful lineup of special wines for you to enjoy, such as a tart and refreshing Rosé with lots of vibrant fruit, a rich buttery Reserve Chardonnay, a peppery Syrah and a compelling Pinot Noir. The recipes are all fresh and perfect for warm summer days.

Pasta is one of those wonderful ingredients that really has no season and should be enjoyed all year long! What better way to enjoy summer's magnificent fresh fruits, vegetables, and herbs than to create a heartwarming bowl of pasta that can be enjoyed with a delicious bottle of wine? Farmers' markets are the perfect place to shop local and pick the best produce for cooking summer-inspired pasta dishes.

Try to take some time while shopping in the pasta aisle and expand your noodle knowledge. There are so many different styles that can add unique textures, flavours, and colours that can really jazz up your meals.

I enjoyed creating these recipes and pairings for you to share with family and friends. I think of pasta as a blank canvas, just waiting for an array of inspirational and seasonal ingredients to be added.

I hope you enjoy these recipes and wine pairings all summer long.

Cheers to summer!

*Corinne Witusik*



**13<sup>th</sup>**  
STREET  
WINERY

**WINE FOOD ART**

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

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