

A TASTE OF 13TH STREET TWO BOTTLE WINE CLUB

SHIPMENT DATE: JUNE 2023

EXPRESSION CABERNET ROSÉ 2022



Bright pink in the glass. The nose is intense with aromas of wild strawberries, candied raspberries, watermelon and a touch of pink peppercorn. The palate is dry, with refreshing acidity and flavours of strawberries and blood orange. The finish is long and persistent with lingering notes of candied berries.

Food Pairing: Drink well chilled on release with caprese salad, grilled tuna or a charcuterie board.

CABERNET MERLOT 2021



Dark purple in the glass with an intense nose of dried blueberries, black cherries, 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, plum compote, dark chocolate and a touch of smoky oak. The finish is long with drying tannins and lingering acidity.

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

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



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WINE • FOOD • ART

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
Expression Cabernet Rosé!*

