

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

SHIPMENT DATE: OCTOBER 2023



## JUNE'S VINEYARD RIESLING 2021

Aromas of lime, spring rain, fresh lemon, minerality and flint. On the palate, flavours of yellow apple, keylime, and stony minerality, with a refreshing finish.

**Food Pairing:** Enjoy with Thai green curry, Lake Ontario pickerel with lime beurre blanc or shaved fennel salad.



## EXPRESSION CABERNET MERLOT 2021

Bright garnet in the glass with intense aromas of cassis, dried raspberry, forest floor, leather and dark bitter chocolate. The palate is dry, with ripe tannins, and complex flavours of blackberry and raspberry compote, rustic earthy tones, leather with soft spice. The finish is savoury and flavourful with light grip from the tannins and lingering finish.

**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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## Mushroom Panzanella Salad with Beef Tips, Truffle Dressing and Whipped Goat Cheese

### INGREDIENTS:

...	olive oil	¼ cup	white balsamic vinegar
1	onion, diced		
4	garlic cloves, smashed	2 cups	goat cheese
4 cups	cremini and portabella mushrooms, sliced	1 cup	Greek yogurt
1	bunch of fresh parsley, chopped	2 lbs	beef tips
...	sea salt and fresh ground pepper	1 lb	thick cut bacon, cooked until crispy and roughly chopped
1	loaf fresh sourdough bread, diced	2	bunches fresh arugula (save small bunch for garnish)
2 tbsp	truffle oil	¼ cup	balsamic vinegar reduction

### DIRECTIONS:

Heat 2 tbsp olive oil in a large pan. Add diced onion and garlic and cook for 2 minutes. Add the mushrooms and sauté until they start caramelizing. Add fresh parsley, season with salt and pepper and set aside.

Toss sourdough with olive oil and salt and pepper. Place on a baking sheet in the oven at 350 degrees until toasted. Set aside.

In a food processor, blend truffle oil, white balsamic and slowly add ¼ cup olive oil until emulsified. Season with salt and pepper.

In a food processor, whip goat cheese and yogurt together until smooth. Set aside.

Toss the beef tips in olive oil and season with salt and pepper. Grill on the BBQ until preferred doneness. Remove and rest for 5-7 minutes.

In a large bowl, mix mushrooms, bacon, toasted sourdough and arugula with dressing.

Spread whipped goat cheese on the base of a platter and top with mushroom salad.

Slice beef tips and place on top. Garnish with balsamic reduction and some extra arugula.

*Enjoy with a glass of Expression Cabernet Merlot.*

