



## PLEASE NOTE:

**This shipment includes two bottles of Cabernet Franc 2022 in place of the Gamay 2021 listed in the insert.**

We are excited to pre-release the 2022 Cabernet Franc to our Cellar Door members in your holiday shipment. This wine tastes so delicious and is perfect for the holidays. We are including it at a special members-only pre-release price! We hope you enjoy it!

**Shipment Value: \$239.70 – Members' Price: \$215**

## Cabernet Franc 2022

**APPELLATION:** VQA Ontario

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

**GRAPE VARIETY(IES):** 100% Cabernet Franc

**BRIX AT HARVEST:** 22.4° average

**ALCOHOL CONTENT:** 13%

**RESIDUAL SUGAR:** 5.7 grams/Litre

**TOTAL PRODUCTION:** 550 cases of 12

### Tasting Note:

Intense notes of ripe blueberries, blue plums, black raspberries and a touch of warm spice. On the palate it is medium-bodied with soft tannins and flavours of plums, cinnamon stick, blueberry pie filling, black liquorice, cedar and touch of smoke with baking spice. The finish is long with refreshing acidity.

### Cellaring Note:

Enjoy over the short-to-medium term.

 **VEGAN-FRIENDLY**

TWO BOTTLES **\$24.95** / BOTTLE





# Wild Blueberry and Lamb Sausage Rolls

## INGREDIENTS:

- 1 package of puff pastry
- 1 tbs olive oil
- 1 sweet onion, finely chopped
- 3 garlic cloves, smashed
- 1 tbs ground cumin
- 1 tbs smoked paprika
- 1 small bunch fresh rosemary, finely chopped
- 2 lbs ground lamb
- 1 cup panko breadcrumbs
- 1 cup dried blueberries
- 1 tsp sea salt and fresh ground pepper
- 1 egg, beaten
- 2 tsp white and black sesame seeds (garnish)

## DIRECTIONS:

- Heat oven to 375 degrees.
- Heat oil in a large pan over medium heat, add the onion, and cook for a few minutes until softened. Add the garlic, cumin, paprika, and rosemary and cook for another minute. Remove from the heat and set aside in a large mixing bowl. Add the lamb, panko breadcrumbs, dried blueberries, salt and pepper. Mix well.
- Place one sheet of puff pastry on the counter. Cut it in half so it gives you two pieces. Place a layer of the filling mixture on one of the pieces half a centimetre from the edge. Brush the edges with egg. Place the other half of the pastry on top and press the edges to seal. Slice into six sausage rolls and place on a baking sheet. Chill in the refrigerator for 15 minutes to firm up.
- Brush the rolls with egg wash and sprinkle on the seeds. Bake for 35 to 40 minutes until golden and the bottoms are cooked.

*Enjoy with a glass of 2022 Cabernet Franc!*

