



CELLAR DOOR

FROM OUR CELLAR TO YOUR DOOR!

SHIPMENT DATE: HOLIDAY 2023 SHIPMENT



CELLAR DOOR FEATURE WINES



Gamay Blanc de Noir 2021

APPELLATION: VQA Creek Shores

VINEYARD(S): Whitty Vineyard

GRAPE VARIETY(IES): 100% Gamay

BRIX AT HARVEST: 16.0°

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 3.2 grams - 0 dosage

TOTAL PRODUCTION: 930 cases of 6 and 60 magnums

Tasting Note:

Fine bubbles in the glass. Aromas of lemon peel, almonds, and white currants with notes of minerality. On the palate the mousse is fine with bracing acidity and flavours of lemon, fresh raspberries and juicy red apple. The finish is long, dry and refreshing with lingering flavours of tart, red raspberries. Enjoy this delicious Sparkling Gamay on it own or as the perfect complement to bloomy-rind cheese or a chilled seafood platter.

Cellaring Note:

Enjoy now or be cellared for the medium term.

 **VEGAN-FRIENDLY**

ONE BOTTLE \$34.95 / BOTTLE



Gamay 2021

APPELLATION: VQA Niagara Peninsula

VINEYARD(S): Select Niagara Peninsula

GRAPE VARIETY(IES): 100% Gamay

BRIX AT HARVEST: 19.5°

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 3.1 gram/Litre

TOTAL PRODUCTION: 1100 cases of 12

Tasting Notes:

The nose is complex with fruity aromas of red raspberry, red cherry, fresh peony along with black pepper and stony minerality. Fresh with vibrant fresh fruit on the palate with flavours of tart red currant, fresh cranberry, sour cherry, pomegranate seeds and black pepper with light tannins, balancing acidity and a long finish. Serve lightly chilled so it feels cool in your mouth (13-15°C) and enjoy it with a range of flavourful everyday favourites like charcuterie, pizza with buffalo mozzarella, shepherd's pie, beets with goat cheese or pasta Bolognese.

Cellaring Note:

Enjoy now or age for an additional 3-5 years.

 **VEGAN-FRIENDLY**

TWO BOTTLES \$19.95 / BOTTLE



CELLAR DOOR FEATURE WINES



Wine Club Fumé Blanc 2022

APPELLATION: VQA Niagara Peninsula

VINEYARD(S): Select Niagara Peninsula

GRAPE VARIETY(IES): 100% Sauvignon Blanc

BRIX AT HARVEST: 19.5 °

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 2.4 gram/Litre

TOTAL PRODUCTION: 160 cases of 12

Tasting Notes:

Intensely aromatic with aromas of candied peach, fresh lime, passionfruit, sweet spice, and wet stone. Layers of fruit on the palate with flavours of white grapefruit, key lime custard, guava, white peach, and hints of vanilla. Lots of minerality with a refreshing finish.

Cellaring Note:

Drink on release or age for 2-3 years.

 **VEGAN-FRIENDLY**

ONE BOTTLE \$34.95 / BOTTLE



Reserve Meritage 2020

APPELLATION: VQA Creeks Shores

VINEYARD(S): 60% Lakeshore Farm Vineyard, 40% June's Vineyard

GRAPE VARIETY(IES): 40% Cabernet Franc, 37% Merlot, 23% Cabernet Sauvignon

BRIX AT HARVEST: 23.4° average

ALCOHOL CONTENT: 13.5%

RESIDUAL SUGAR: 4.3 gram/Litre

TOTAL PRODUCTION: 275 cases of 12 and 50 magnums

Tasting Notes:

Dark purple in the glass with intense notes of black currants, ripe cherry, black forest cake and clove. On the palate it is full-bodied with chalky tannins and flavours of cherry compote, kirsch, raspberries balsamic, bitter dark chocolate, charred rosemary, cigar box, and vanilla. The finish is long and complex with lingering tannins.

Cellaring Note:

Enjoy now or age for another 5-7 years for further complexities.

 **VEGAN-FRIENDLY**

TWO BOTTLES \$59.95 / BOTTLE





Clams with Sparkling Wine Lemon Butter with Sourdough Toasts

INGREDIENTS:

- 6 cloves fresh garlic, smashed (separate 3 cloves)
- ½ cup butter, softened (divided in ¼ cup)
- 4 lbs littleneck clams, scrubbed
- 2 tbsp olive oil
- ½ cup fresh parsley and thyme, chopped (save 2 tbsp for garnish)
- ... fresh sourdough bread, thickly sliced
- 1 cup 13th Street Gamay Blanc de Noir or Blanc de Blanc sparkling wine
- ... sea salt and fresh ground pepper
- 2 lemons - juiced and zested
- 1 fresh lemon, sliced and grilled or roasted
- 2 shallots, finely chopped
- 4 green onions, finely sliced for garnish

FILLING DIRECTIONS:

Preheat the oven to 375 degrees. In a small bowl, mix 3 cloves of smashed garlic with ¼ cup of butter and season with sea salt.

Place bread slices on a baking sheet. Spread garlic and butter mixture and toast until golden brown.

Heat 2 tbsp of oil and ¼ cup of butter in a large pot over medium heat. Add 3 smashed garlic cloves and shallots and cook for 1-2 minutes. Add clams and cover for 1 minute. Add sparkling wine and continue to steam with the lid until all the clams are open, 8-10 minutes. Add fresh lemon juice, herbs and a pinch of salt and pepper and give a good shake. Transfer clams to serving bowl and garnish with fresh herbs, lemon zest and green onions. Serve with toasted sourdough.

Enjoy with a glass of Gamay Blanc de Noir!



Lobster, Crab and Shrimp Dumplings with a Lime and Miso Aioli



DUMPLING INGREDIENTS:

- 30 round dumpling wrappers
- 1 cup lobster meat, cooked and finely chopped
- 1 cup large shrimps, cooked and finely chopped
- 1 cup crab, cooked and finely chopped
- ... coconut oil
- 1 tbsp fresh ginger minced
- 2 small shallots, finely diced
- 4 cloves garlic, smashed
- ... kosher salt and fresh ground pepper to taste
- 4 green onions, finely sliced, for garnish
- 1 lime zested and juiced
- ... splash of rice vinegar
- ½ tsp sesame oil
- ¼ cup toasted sesame seeds, for garnish
- ... bowl of water (1 cup) with ¼ tsp of corn starch (for sticking the wrappers together)

LIME AND MISO AIOLI INGREDIENTS:

- 2 cloves garlic, smashed
- 1 small red Thai chili, seeds removed and very finely diced
- 2 egg yolks
- 1 tbsp miso paste
- 1 tbsp grain- mustard
- 1 lime juiced and zested

- 1 cup olive oil, plus extra if needed
- ½ tsp coconut oil
- ... kosher salt and freshly ground pepper to taste

DUMPING DIRECTIONS:

Heat coconut oil in a large pan on medium heat until hot. Add shallots and sauté for 2 minutes. Add lobster, crab and shrimp and sauté for 1 minute to infuse flavor. Add ginger and garlic and sauté for 30 seconds.

Remove from heat, add the juice of one lime and a splash of rice vinegar and season with salt and pepper. Set aside. Save ¼ of the seafood mixture for garnish on top of dumplings.

Place wrappers on cutting board and put a teaspoon of seafood mixture in the middle of each wrapper. Brush the water and cornstarch mixture over the edges of the wrapper. Fold the wrapper in half and pinch the edges together. Use extra water mixture to help bind the wrapper together if needed.

Heat 2 tablespoons of coconut oil in a nonstick pan over medium heat until hot. Add the dumplings in a single layer. Cook until the bottom side turns golden brown, 1-2 minutes. Flip the dumplings, add 2 tablespoons water, and cover. Cook for another 1-2 minutes, until the bottom turns golden brown. Place dumpling on a platter, garnish with extra seafood, green onions and sesame seeds. Serve with lime aioli.

AIOLI DIRECTIONS:

In a food processor, mix all ingredients except for the oil. Slowly add the oil and once aioli is emulsified, season with salt and pepper.

Enjoy with a glass of Fumé Blanc!



Wild Mushroom Arancini with Truffle Goat Cheese Cream



FILLING INGREDIENTS:

- 1 tbsp olive oil
- 3 cloves garlic, smashed
- ½ onion finely diced
- 3 cups mixed wild mushrooms
- 2 cup Parmesan cheese, grated
- ½ cup fresh parsley, chopped
- 2 tbsp truffle oil

RISOTTO INGREDIENTS:

- 3 tbsp olive oil
- 1 Spanish onion, finely diced
- 1 cup arborio rice
- 2 cloves garlic, smashed
- ½ cup white wine
- 1 bay leaf
- 3 cups vegetable stock
- ... sea salt and pepper to taste
- 2 cups Panko breadcrumbs
- 4 cups canola oil for frying

TRUFFLE GOAT CHEESE CREAM INGREDIENTS AND DIRECTIONS:

- 2 tbsp truffle oil
- 1 cup sour cream or crème fraîche
- 1 cup goat cheese
- ... sea salt and fresh cracked pepper to taste

Mix ingredients together in food processor and set aside.

FILLING DIRECTIONS:

Heat oil in a large pan over medium heat, add garlic and onion and cook 1-2 minutes. Add mushrooms and cook until lightly browned. Remove from heat and season with salt and pepper. Add to a food processor and roughly chop and set aside.

RISOTTO DIRECTIONS:

Heat oil in a large pot over medium heat. Add onions and sauté until softened, 1-2 minutes. Add the arborio rice, stir with a wooden spoon to coat the rice with oil, and lightly toast the rice for about 2 minutes. Add garlic and stir in. Add the white wine and continue to cook for another 1-2 minutes. Add in the bay leaf and slowly add stock, about ½ cup at a time, until the rice has absorbed the liquid. Repeat until it is fully cooked and soft, stirring frequently. Approximately 15-20 minutes. Season to taste with salt and pepper. Remove the cooked rice from the pan, spread it on a parchment-lined large baking sheet and let cool. *Tip: cut lines with a spoon through the rice to help cool faster.*

ARANCINI DIRECTIONS:

In a large bowl, mix the risotto, mushrooms, Parmesan cheese, parsley and truffle oil. Check seasoning. Make small balls and roll in breadcrumbs. Set aside.

In large pot, heat canola oil to 350 degrees. Fry arancini balls until golden brown.

Serve with truffle aioli and enjoy with a glass of Gamay.





Caramelized Shallot, Bacon and Blue Cheese Tarte Tatin

INGREDIENTS:

- 20 large shallots, peeled, halved lengthwise
- 2 tbsp olive oil
- ½ cup balsamic vinegar
- 2 tbsp unsalted butter
- 1 package frozen puff pastry, thawed
- ... flour (for rolling out dough)
- 1 cup ricotta
- 3 cloves garlic, smashed
- 6 cloves garlic, roasted (removed from skin and left whole)
- ½ cups blue cheese
- 1 lb thick bacon, cooked and cut into small chunks
- ¾ cup walnuts, roughly chopped and roasted

DIRECTIONS:

Preheat oven to 375 degrees. Toss shallots with 2 tbsp of olive oil and season with salt and pepper. Place on a baking sheet and roast until starts to brown, 20-25 minutes. Let cool.

In a small pot, bring vinegar to a simmer on low heat. Reduce by half (approximately 5 minutes) then add in 2 tbsp of butter and set aside.

Place puff pastry inside the pie plate and prick with a fork, cover with parchment and weigh down the paper (with rice or dried beans). Bake until pastry is lightly golden but not fully cooked, approximately 15-20 minutes.

Place ricotta on the bottom of the pie shell and arrange shallots to cover the entire bottom. Drizzle balsamic reduction over shallots. Place chunks of roasted garlic, blue cheese, and chunks of bacon on top of shallots and sprinkle with toasted walnuts.

Bake for another 5-10 minutes until the cheese is melted and the pastry is fully cooked.

Remove from oven and let cool. Serve as an appetizer or side to any meat dish.

Enjoy with a glass of Meritage!



CHEERS TO 2024!

Every great celebration begins with a good bottle of wine! Your November selection has you covered this holiday season with a spectacular sparkling white to rich and juicy reds. Each paired with a recipe can be shared as mouth-watering appetizers or made into decadent sides for any meal.

We thank you for celebrating our 25-year anniversary with us this past year and for being cherished members.

Cheers to 2024 - a year that will be filled with exceptional wines, delicious recipes, and new flavour experiences!

Corinne Witusik




WINE FOOD ART

Corinne Witusik, *Sommelier, Director of On-Property Sales and Program Development*

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