



CELLAR DOOR

FROM OUR CELLAR TO YOUR DOOR!

SHIPMENT DATE: 2023 FALL SHIPMENT



CELLAR DOOR FEATURE WINES



Blanc de Blanc NV

APPELLATION: VQA Niagara Peninsula

VINEYARD(S): Select Niagara Peninsula

GRAPE VARIETY(IES): 100% Chardonnay

BRIX AT HARVEST: 17.6°

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 3 gram/Litre - Dry

TOTAL PRODUCTION: 3100 cases of six, 72 magnums

Tasting Note:

The nose is fresh with aromas of green apple, lemon, lime zest and mineral with notes of cream and fresh dough. The mousse is fine with a creamy mouthful, refreshing acidity and flavours of green apple, confit lemon, blanched almonds and wet stone. The finish is structured and refreshing with lingering minerality.

Cellaring Note:

Perfect to drink now but will further develop complexities through short to medium-term aging.

VEGAN-FRIENDLY

ONE BOTTLE \$29.95 / BOTTLE



Reserve Viognier 2021

APPELLATION: VQA Niagara Peninsula

VINEYARD(S): Select Niagara Peninsula

GRAPE VARIETY(IES): 100% Viognier

BRIX AT HARVEST: 19.3°

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 3 gram/Litre - Dry

TOTAL PRODUCTION: 290 cases of 12

Tasting Notes:

Light straw in the glass with intense aromas of orange blossom, white peach, apricot, candied ginger, and tropical green tea. On the palate, it is rich and luscious with supporting acidity and flavours of spice-poached apricot, bitter orange marmalade, tangerine zest, salted butter and soft vanilla. The finish is long with lingering flavours of vanilla bean and orange peel.

Cellaring Note:

Enjoy now but also can age 3-5 years.

VEGAN-FRIENDLY

TWO BOTTLES \$29.95 / BOTTLE



CELLAR DOOR FEATURE WINES



Cabernet Merlot 2021

APPELLATION: VQA Creeks Shores

VINEYARD(S): Lakeshore Farm, June's Vineyard and select Creek Shores

GRAPE VARIETY(IES): 48% Merlot, 32% Cabernet Franc, 20% Cabernet Sauvignon

BRIX AT HARVEST: 21.9°

ALCOHOL CONTENT: 13%

RESIDUAL SUGAR: 3.8 gram/Litre - Dry

TOTAL PRODUCTION: 825 cases of 12

Tasting Notes:

Dark purple in the glass with an intense nose of dried blueberry, black cherry, 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.

Cellaring Note:

Drinking great now but has aging capability for 3-5 years.



TWO BOTTLES \$24.95 / BOTTLE



Reserve Malbec 2020

APPELLATION: VQA Niagara Peninsula

VINEYARD(S): Select Niagara Peninsula

GRAPE VARIETY(IES): 85% Malbec, 15% Merlot

BRIX AT HARVEST: 21.1 °

ALCOHOL CONTENT: 13%

RESIDUAL SUGAR: 6.1 gram/Litre - Dry

TOTAL PRODUCTION: 255 cases of 12

Tasting Notes:

Dark ruby red in the glass with an intense nose of ripe blueberry, blue damson plum, bitter cocoa, black olive and violets. On the palate it is rich, ripe and full-bodied with flavours of dried blueberry, fresh pomegranate, kalamata olive, charcoal, leather, and a touch of smoky oak. The finish is long with dusty tannins and lingering acidity.

Cellaring Note:

Drinking well on release but show further complexities with a few years in the cellar.



ONE BOTTLE \$39.95 / BOTTLE





Lamb Riblets and a Wild Rice Salad with Dried Blueberries

INGREDIENTS:

- 2 racks of lamb, frenched
- ... olive oil
- ... sea salt and fresh ground pepper
- 2 cups wild rice, cooked
- 1 bunch of fresh mint, finely chopped
- $\frac{1}{4}$ cup balsamic vinegar
- 1 cup dried blueberries (can use currents)
- $\frac{1}{2}$ cup toasted almond slivers
- 1 bunch of fresh parsley
- 1 bunch of fresh rosemary, leaves only
- 5 cloves fresh garlic
- $\frac{1}{4}$ cup whole almonds, toasted
- $\frac{1}{4}$ cup Dijon mustard
- 6 green onions, sliced

DIRECTIONS:

Preheat oven to 400 degrees. Prepare wild rice according to package directions; drain well. Add rice to a mixing bowl and mix in fresh mint, balsamic vinegar, dried blueberries, almond slivers and 2 tbsps of olive oil. Season with salt and pepper.

Season the lamb with salt and pepper.

In a food processor, mix parsley, rosemary, garlic and whole almonds with $\frac{1}{4}$ cup olive oil. Season with salt and pepper. Place mixture on a plate. Coat lamb with mustard and then with almond mixture.

In a cast iron pan, heat 3 tsp of oil on medium heat. Place the lamb in the pan and sear each side until golden. Place pan into the oven and cook for 10-15 minutes or until preferred doneness. Set aside to rest for 5 minutes.

Serve lamb with wild rice salad, garnish with green onions and enjoy with a glass of Reserve Malbec!



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



INGREDIENTS:

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

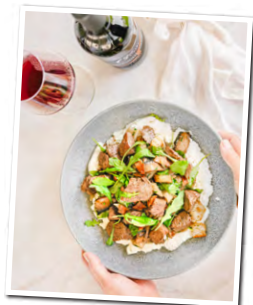
Toss the beef tips in olive oil and season with salt and pepper. Grill on the BBQ until preferred doneness. Remove and rest for 5-7 minutes.

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 Cabernet Merlot.





Roasted Cauliflower and Cashew Curried Bisque with Tahini Cream

INGREDIENTS:

- 3 large head cauliflower, cut into small florets (two for soup and one for garnish)
- 1 sweet onion, diced
- ... olive oil
- 1 tsp yellow curry powder
- 2 white potatoes, peeled and diced
- 3 cups cashews, roasted (save ½ cup for garnish)
- 1 head of garlic, roasted
- 2 cups coconut cream (save 2 tbsp for tahini cream)
- 2 cups vegetable broth
- 2 tbsp tahini paste (garnish)
- ... splash of fresh lemon juice
- 1 pinch cumin
- ... sea salt
- ... coconut water (if needed to thin soup or tahini cream)
- 1 bunch fresh cilantro, chopped (garnish)
- ... fresh naan (garnish)

DIRECTIONS:

Preheat the oven to 400 degrees. Toss cauliflower florets and onion with olive oil, salt, and curry powder until coated and place on a baking sheet. Bake until tender and start to caramelize.

Place potatoes in a pot of cold water and bring to a boil. Cook until tender.

In a blender, add roasted cauliflower, roasted cashews (save some of each for garnish) potatoes, roasted garlic, coconut cream (reserve 2 tbsp for tahini cream), vegetable stock and puree until smooth. Season with salt.

Whisk together tahini, lemon juice, a pinch of cumin, and 2 tablespoons coconut cream in a bowl. Season with salt and pepper and set aside.

If the tahini paste or soup is too thick, add some coconut water to thin it out.

Serve soup in a large bowl and garnish with roasted cauliflower, cashews and drizzle with tahini cream. Serve with toasted naan bread and cilantro.

Enjoy with a glass of Blanc de Blanc.



Roasted Pumpkin Pizza with Pumpkin and Ricotta Cream, Caramelized Onions, Brie and Orange Oil



ORANGE OIL INGREDIENTS:

- 1 cup peppery good quality olive oil
- 3 oranges

INGREDIENTS:

- ... fresh pizza dough
- 2 cups pumpkin, peeled and medium diced
- 1 cup cured chorizo, finely diced
- 1 orange, zest and juice separate
- 2 cups ricotta
- 2 sweet onions, sliced
- ... olive oil
- ¼ tsp cumin
- 1 tsp cinnamon
- 1 vanilla bean pod, vanilla scraped out
- ... sea salt and fresh ground pepper
- 1 wheel of brie cheese, cut into rough chunks

ORANGE OIL DIRECTIONS:

Use a peeler to remove the peel of oranges.

Put the citrus peels and olive oil in small pot. Heat over low heat for about 3 minutes, until the peels soften and bubble but do not curl. Set aside to cool and steep, 3-4 hours. (Overnight works best) Remove the peels from the oil and pour oil into container and store in the refrigerator.

PIZZA DIRECTIONS:

Heat oven to 350 degrees. Toss pumpkin with ¼ cup olive oil, cinnamon, cumin and season salt and pepper. Place on baking sheet and roast until soft and slightly golden.

In a medium pan, heat 2-3 tbs of olive oil and add onions. Slowly cook on low until caramelized. Set aside.

In a food processor, blend 2 cups of roasted pumpkin with ricotta, vanilla bean, 2 tbs orange juice and season with salt and pepper.

Roll out pizza dough and place on pizza pan. Spread pumpkin puree over dough. Sprinkle remaining two cups of roasted pumpkin, chorizo, caramelized onions and top with brie.

Bake in oven for 15-20 minutes or until dough is cooked and cheese is melted.

Garnish with orange zest and drizzle with orange infused oil.

Enjoy with a glass of Reserve Viognier.





CHEERS TO FALL!

Fall is one of my favourite times of the year with warm days, cozy evenings, and the leaves starting to change. September marks the start of harvest at 13th Street Winery which is always exciting! It is also the perfect time of year to visit. Niagara is full of fall festivals, hiking and biking tours, wine celebrations and other unique experiences!

For this shipment, I have selected recipes that are comforting, sustainable, delicious, and of course, pair perfectly with your wines. I was very excited about featuring classic dishes with a focus on using seasonal produce for an autumn-inspired twist.

I hope you have fun cooking with friends and family, enjoy tasting the wines with the pairings and visit Niagara this harvest season!

Cheers,

Corinne Witusik




WINE FOOD ART

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

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