

A TASTE OF 13TH STREET TWO BOTTLE WINE CLUB

SHIPMENT DATE: AUGUST 2023



CHARDONNAY 2021

Ripe and fruity with notes of golden apples, lemon cream and honeysuckle. On the palate it is rich but refreshing with flavours of ripe yellow pear, salted butter, butterscotch and light minerality. The finish is long with savoury notes refreshing the palate.

Food Pairing: Serve chilled with rich seafood such as pasta with lobster and fennel cream sauce. Let the glass warm up a bit for further complexities to develop.



BURGER BLEND GAMAY PINOT NOIR

The nose is fruity aromas of red raspberry, sour cherry, and beetroot. Fresh with vibrant fresh fruit on the palate with flavours of black and maraschino cherry, tart cranberry, licorice along with white mushroom and soft spice. Balancing acidity and light tannins.

Food Pairing: Serve lightly chilled and enjoy it with a range of flavorful everyday favorites, such as burgers, beet and goat cheese pizza, mushroom salads or BBQ lamb.

 Detailed tasting notes available at 13thStreetWinery.com



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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	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 Chardonnay.

