



**October 2021  
REDS**

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**Old World Bargains**

**Domaine Barreau 'Baro' No. 1 Rouge 2019**

**\$18**

***Special Reorder Price \$15.30 (15% off)***

Gaillac, France - Beautiful bright red color, fruity nose with hints of red fruits. Fruity, full-bodied with soft tannins on the finish. Blend of 50% Braucol and 50% Merlot.

**Ercole Barbera 2020 (1L)**

**\$20**

***Special Reorder Price \$17.00 (15% off)***

Monferrato, Piemonte, Italy -pronounced AIR-KOH-LAY, which is Italian for Hercules. Flavors of fresh red and black fruits, juicy acidity, and a hint of earthy oakyness that makes it ever so slightly more serious. And, there's a nod toward the herbaceous that defines Italian wine.

**Wine Club Policy:**

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special by-the-glass and on-site bottle pricing on the purchase of additional club wines during pick-up weekends.

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# SMOKED GOUDA CARBONARA

1 pound spaghetti

5 large egg yolks

1 large egg

1 cup (4 ounces) finely shredded smoked Gouda, plus more for serving

Kosher salt

Black pepper

1 tablespoon extra-virgin olive oil

6 ounces slab bacon, finely diced

3/4 teaspoon crushed red pepper

## Cooking Instructions

In a large pot of salted boiling water, cook the pasta until al dente. Drain, reserving 1 cup of the cooking water.

In a large bowl, beat the egg yolks with the whole egg, the 1 cup of Gouda, 1/2 teaspoon of salt and 2 teaspoons of black pepper. Very gradually whisk in 1/2 cup of the reserved cooking water to temper the eggs.

Meanwhile, in the large pot, heat the olive oil. Add the bacon and cook over moderate heat until rendered but not crisp, 5 to 7 minutes. Add the pasta, crushed red pepper and 1/4 cup of the reserved pasta cooking water. Cook, tossing, until the pasta is coated, 1 to 2 minutes. Scrape the pasta mixture into the large bowl and toss vigorously until creamy, 1 to 2 minutes; add more cooking water if needed. Season with salt and pepper. Divide the pasta into bowls and serve, passing more Gouda at the table.

Pair with **Ercole Barbera**