



**August 2021**

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**Cali Blends**

**Upshot White 2018**

**\$18**

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

Sonoma, California - This bright wine bursts with aromas of white peach, jasmine blossom and apricot. Flavors of melon, peach and wet stone minerality followed by a crisp full finish.

Blend: 27% Chardonnay, 21% Grenache Blanc, 18% Gewurztraminer, 17% Pinot Noir, 11% Viognier, 6% Sauvignon Blanc

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**Locations CA 2019**

**\$20**

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

Veiled in dark ruby red, the wine bursts with a tempting perfume of red and black fruits, dried rose petals, and a peppery note which offers some lift. Dense and ripe upon first pass, it evolves into a savory compote of raspberry, kirsch, and bitter cherry balanced out with mineral and herbal notes. The finish is substantial with tangy acidity, yet buffered with polished tannins that please the palate.

Blend: Petite Sirah, Barbera, Tempranillo, Syrah, and Grenache

**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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# KOREAN BEEF CHUCK ROAST

4 pounds beef chuck, tied  
Coarse salt and freshly ground pepper  
1/4 cup safflower oil  
1 large onion, peeled and chopped (2 cups)  
6 large garlic cloves, peeled  
1/4 cup minced ginger  
1/2 cup sake

1/4 cup mirin  
2 cups low-sodium chicken broth  
3 tablespoons gochujang (Korean pepper paste)  
4 carrots (9 ounces), cut in 2-inch pieces, halved lengthwise if large  
1/2 pound shiitake mushrooms, stemmed and sliced (3 cups)

## Cooking Instructions

Preheat oven to 350 degrees. Season beef with 1 tablespoon salt and 1/2 teaspoon pepper. Heat 2 tablespoons oil in a large 6-quart Dutch oven over medium-high. Add beef and brown on all sides, about 15 minutes. Pour off fat and wipe pot with a paper towel.

Reduce heat to medium and add remaining 2 tablespoons oil, onion, and garlic. Cook 3 minutes, stirring occasionally and scraping up brown bits on bottom of pan, until softened. Add ginger and cook, stirring, 1 minute. Add sake, mirin, broth, and gochujang. Bring to a boil, stirring to dissolve gochujang. Return beef and accumulated juices to pan and bring back to a boil. Cover and transfer to oven. Cook, flipping a few times and adding carrots halfway through, 2 hours. Remove pot from oven and stir mushrooms into sauce. Cover and cook until meat is fork-tender, about 30 minutes more.

Transfer beef to a cutting board and let rest 20 minutes. Meanwhile, remove vegetables to the board with the beef using a slotted spoon. Skim fat from sauce and bring to a boil. Cook until thickened like gravy, about 5 to 10 minutes more. Keep sauce warm until serving.

Remove string from beef; slice 1/4 inch thick. Serve with vegetables and sauce.

Pair with **Locations CA 2019**