



March 2020

Black's Station

Due east of Napa Valley, tucked away in northern California's rolling Dunnigan Hills, is a little town called Zamora. Back in the late 1800's, folks used to call it Black's Station, named after its founder J.J. Black. This winery, a family member of Matchbook

wines, celebrates the virtues of Yolo County: homegrown fruit farmed with careful attention to quality and value. Black's Station sticks to the classics, Chardonnay and Bordeaux varietals vinified in the traditional American style.

Black's Station Chardonnay 2018

\$20

Special Reorder Price \$17.00 (15% off)

Dunnigan Hills, Yolo County

84% Chardonnay, 15% Verdejo, 1% Viognier

The 2018 Black's Station Chardonnay has lovely aromas of stone fruit and barrel spice that lead to fresh flavors of apricot and white peach. This Chardonnay undergoes 60% malolactic conversion which provides the bottle with a fuller body, creamy butter notes, and a rich acidity. Pair this food-friendly Chardonnay with fish tacos or a big Greek salad, filled with kalamata olives and feta.

Black's Station Yolo County Red Blend 2017

\$20

Special Reorder Price \$17.00 (15% off)

Dunnigan Hills, Yolo County

65% Petite Sirah, 35% Petit Verdot

This unique Petite/Petit blend is smooth, seamless and well-balanced. Petite Sirah's bright blackberry and boysenberry flavors are a counterpoint to Petit Verdot's brambly, spicy, smoky, dark chocolate notes. Fine tannins are balanced by juicy black fruit flavors. Pair with a rib roast, pulled pork sliders, or even a vegetable lasagna.

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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PULLED PORK SLIDERS

Ingredients

- 1/2 cup mayo
- 1 tbsp Dijon mustard
- 1 tbsp apple cider vinegar
- 1 tsp onion powder
- 1/2 tsp sea salt
- 1 (9oz.) package cabbage slaw
- 12-pack slider buns
- 3 cups pulled pork (homemade or store-bought)
- 1/2 cup BBQ sauce
- 1/4 cup butter
- 2 tsp Worcestershire sauce
- 1/2 tsp onion or garlic salt
- 1/2 tsp poppy seeds

Cooking Instructions

FOR COLESLAW:

1. In a large mixing bowl, stir together mayo, mustard, apple cider vinegar, onion powder and sea salt. Toss in the coleslaw mix. Stir everything together until the slaw is completely coated in the dressing. I like to make this a couple of hours before serving, so the flavors have time to marinate together.

FOR SLIDERS:

1. Preheat oven to 375°F.
2. Slice the slider buns in half and remove the top of the buns and set aside.
3. Place the bottom half of the buns in a 9x13 dish. Layer the pulled pork over the the buns, top with BBQ sauce, if desired, and replace the top of the buns.
4. In a small microwave safe bowl, add butter, Worcestershire sauce, onion salt and poppy seeds. Microwave for 30-60 seconds, or until completely melted.
5. Slowly pour the butter mixture over the top of the buns. Alternatively, use a spoon to spoon out melted butter to ensure poppy seeds cover the bun tops. Cover the dish with foil and bake at 375° for 10 minutes.
6. Remove the foil and bake for an additional 5 minutes.
7. If using slaw, once sliders have cooled a few minutes, remove the bun tops, add a spoonful of slaw and replace tops. Enjoy!

*** Pair with Black's Station Yolo County Red Blend 2017**