



July 2021

French Connection

Le Prieur Entre-Deux-Mers White 2019 **\$17**

Special Reorder Price \$14.45 (15% off)

This wine is tangy and bright, with acidity and pink-grapefruit fruitiness on the nose. A palate of tropical fruit, apple with a touch of spice and fresh acidity round out this summer white. Blend of Sauvignon Blanc, Sémillon and Muscadelle.

Chateau Haut Maco Les Bascauts 2016 **\$17**

Special Reorder Price \$14.45 (15% off)

An approachable Right Bank Bordeaux that offers red cherry and currant flavors with well-integrated tannins and a dusty finish.

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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PESTO CHICKEN THIGHS

2 pounds bone-in chicken thighs with skin
Kosher or sea salt (to taste)
Fresh cracked black pepper (to taste)
1/3 cup pesto

Pesto
2 cups fresh basil leaves, packed
1/4 cup toasted pine nuts
1 garlic clove
1/2 teaspoon kosher salt, plus more to taste
1/4 teaspoon ground black pepper, plus more to taste
2/3 cup olive oil
1/2 cup grated parmesan cheese

Cooking Instructions

Rinse the chicken and pat dry. Season the chicken thighs with salt and pepper to taste. In a large bowl toss the chicken in the pesto. Arrange the thighs in a roasting or baking pan in a single layer, skin side up. Slow roast at 300 degrees for 45 minutes. After 45 minutes raise the oven temperature to 425 degrees and bake an additional 30 minutes, until the skin is a deep golden brown.

Pesto

In a blender or food processor, pulse the basil, pine nuts, garlic, 1/2 teaspoon of salt, and 1/4 teaspoon of pepper until finely chopped. With the blender still running, gradually add enough oil to form a smooth and thick consistency. Transfer the pesto to a medium bowl and stir in the cheese. Season the pesto with more salt and pepper to taste.

Pair with **Chateau Haut Maco Les Bascauts 2016**