



**April 2021**

---

**Washington State**

**Castle Rock Chardonnay**

**\$16**

***Special Reorder Price \$13.60 (15% off)***

Columbia Valley, Washington

This elegant Chardonnay offers a rich, ripe and fruity character with a delicious blending of vanilla, pear, citrus and melon flavors, subtle oak undertones, ending in a long, balanced finish. It provides an excellent accompaniment to fish, chicken and light pasta dishes.

---

**Columbia Composition Red Blend**

**\$18**

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

Columbia Valley, Washington

Rich and medium-bodied, this wine has blackberry aromas and ripe red fruit flavors of cranberry, cherry and plum that are framed by hints of spicy oak. A balanced acidity, soft tannins and a lingering 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. Members are encouraged to pick-up the 1<sup>st</sup> of each month to receive 10% off their entire restaurant check or anytime during the month for the usual 10% off wines by the glass and \$5 off bottles while dining.

311 Mill Street  
Occoquan, VA 22125  
703.494.1622

[www.bottlestopva.com](http://www.bottlestopva.com) · [ekwigode@msn.com](mailto:ekwigode@msn.com)

# SMOKED TURKEY & COUSCOUS SALAD

## Ingredients

2 cups water	6 tablespoons olive oil
1 teaspoon salt	2 carrots, grated
1 1/3 cups couscous	1 1/2-pound smoked deli turkey, cut crosswise into thin strips
1/3 cup raisins	5 ounces arugula, washed and chopped (about 3 cups)
1/3 cup walnuts	
1/4 cup lemon juice	
1/2 teaspoon fresh-ground black pepper	

## Instructions

In a medium saucepan, bring the water and 1/2 teaspoon of the salt to a boil. Stir in the couscous and raisins. Cover, remove from the heat, and let stand for 5 minutes. Transfer the couscous and raisins to a large bowl to cool.

Meanwhile, in a small frying pan, toast the walnuts over moderately low heat, stirring frequently, until golden brown, about 5 minutes. Or toast the nuts in a 350° oven for 10 minutes. Remove the nuts from the pan and chop them.

In a large bowl, whisk together the lemon juice, 1/4 teaspoon of the salt, and the pepper. Add the oil slowly, whisking.

Toss the carrots, the toasted nuts, the turkey, the arugula, and the remaining 1/4 teaspoon salt with the cooled couscous. Toss the salad into the dressing.

\* Columbia Composition Red Blend