



**February 2022**

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**"Knotty" Wine for  
Valentines**

**Café de Paris Brut Rosé**

**\$18**

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

France - A fine and light nose with aromas of red fruits (strawberry, raspberry) and sweet pears. Fresh and thirst-quenching, with delicious notes of red berries and a nice roundness. Charmat method and extensive Batonnage. This "French touch" adds an elegant finish and creates very fine bubbles. Blend of Colombard, Sauvignon Blanc with Cabernet and Gamay for red fruit and color.

**Knotty Vines Red Blend 2018**

**\$18**

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

California - The indulgent confluence of Zinfandel, Cabernet, Merlot and Malbec results in a velvety blend of ripe plum, coffee, black cherry and chocolate flavors with a smooth rich finish. Blend of 31% Zinfandel, 28% Cabernet Sauvignon, 25% Merlot, & 16% Malbec.

**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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# CHICKEN DIANE

4 (5- to 6-ounce) boneless, skinless chicken breast cutlets  
1 ½ teaspoons kosher salt, divided  
¾ teaspoon black pepper, divided  
1 tablespoon canola oil  
2 tablespoons unsalted butter, divided  
2 (8-ounce) packages sliced fresh button mushrooms  
¼ cup shallot, finely chopped  
2 tablespoons brandy  
½ cup lower-sodium chicken broth  
¼ cup heavy whipping cream  
1 tablespoon fresh lemon juice  
2 teaspoons Dijon mustard  
2 teaspoons Worcestershire sauce  
¼ cup finely chopped fresh flat-leaf parsley  
Lemon wedges

## Cooking Instructions

Sprinkle chicken evenly with 1 teaspoon of the salt and 1/2 teaspoon of the pepper. Heat oil and 1 tablespoon of the butter in a large skillet over high. Add chicken to skillet; cook until golden brown on each side and a thermometer inserted into thickest portion of meat registers 165°F, about 4 minutes per side. Transfer chicken to a plate; set aside. Do not wipe skillet clean.

Reduce heat under skillet to medium-high. Add mushrooms and remaining 1 tablespoon butter; cook, stirring occasionally, until mushrooms release liquid and begin to brown, about 5 minutes. Add shallot; cook, stirring often, until tender, about 3 minutes. Add brandy; cook, undisturbed, until liquid is almost evaporated, about 15 seconds. Add broth, cream, lemon juice, mustard, and Worcestershire; cook, stirring often, until sauce reduces slightly, about 3 minutes. Stir in parsley and remaining 1/2 teaspoon salt and 1/4 teaspoon pepper. Remove from heat. Nestle chicken and any accumulated juices into mixture in skillet. Serve with on top of egg noodles with a lemon wedge.

\*Pair with **Knotty Vine Red Blend 2018**