



January 2022

**Wines of
Australia**

First Creek "Harvest" Sauvignon Blanc 2020

\$18

Special Reorder Price \$15.30 (15% off)

Hunter Valley, Australia - Lifted aromas of citrus and tropical fruits with hints of fresh herbs, balanced by herbaceous straw character and lively acidity.

First Creek "Harvest" Shiraz 2020

\$19

Special Reorder Price \$16.15 (15% off)

Hunter Valley, Australia - A lovely drink now Shiraz packed with flavor. Plenty to like about this one with its dark fruits, medium body and intensity. Aromas of spiced pepper and chocolate. Luscious red berry fruit characters. Medium bodied with structured tannins and a smooth, mouth 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. 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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RED WINE BRAISED LAMB SHANKS

2 tablespoons extra-virgin olive oil
Four 1-pound lamb shanks
Salt and freshly ground pepper
5 garlic cloves, peeled
4 medium carrots, sliced 1/4 thick
4 medium celery ribs, sliced 1/4 inch thick
1 large onion, coarsely chopped
One 750-milliliter bottle dry red wine
1 cup water
3 bay leaves
12 peppercorns

Cooking Instructions

Preheat the oven to 325°. In a large enameled cast-iron casserole, heat the olive oil. Season the lamb shanks with salt and pepper and brown them on 3 sides over moderately high heat, about 4 minutes per side. Add the garlic, carrots, celery and onion to the casserole. Add the red wine and boil for 3 minutes. Add the water and bring to a simmer. Add the bay leaves and peppercorns. Cover the casserole tightly and transfer to the oven. Braise the lamb shanks, turning once, for about 1 1/2 hours, or until very tender.

Transfer the lamb shanks to an ovenproof serving dish. Using a fine sieve, strain the braising liquid into a medium saucepan, pressing on the solids. Boil the braising liquid over high heat until reduced to 1 1/2 cups, about 20 minutes. Season the sauce with salt and pepper and pour about 1/2 cup over the lamb shanks; keep the remaining sauce warm. Cover the lamb shanks with foil and reheat in the oven for about 10 minutes. Serve the lamb shanks with the remaining sauce.

Pair with **First Creek "Harvest" Shiraz 2020**