



May 2020

Southern France

Blandine Le Blanc Cotes de Gascogne IGP 2018

\$18

Special Reorder Price \$15.30 (15% off)

Gascogne, France

50% Colombard, 40% Ugni Blanc, 10% Sauvignon Blanc

This is a floral, perfumed and smooth wine. Its blend—a classic for Gascony—gives a ripe character as well as herbal and citrus flavors. It's ready to drink

La Source Syrah Pays d'oc 2018

\$19

Special Reorder Price \$16.15 (15% off)

Languedoc, France

100% Syrah

Deep garnet color with purple to orange nuances. The flavors are vintage with a clean fruity expression. Well balanced due to its tempered strength. A clean aroma of red fruit is expressed with a nice development and finish. Excellent pairing with any type of meats and cheeses.

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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GRILLED HAM & CHEESE W/OLIVE TAPENADE

Ingredients

2 ounces Spanish green olives, pitted
and coarsely chopped (1/4 cup)

1 small garlic clove, minced

1 tablespoon minced flat-leaf parsley

1 teaspoon fresh lemon juice

Pinch of crushed red pepper

1 1/2 teaspoons extra-virgin olive oil,
plus more olive oil for brushing

Eight 1/2-inch-thick slices ciabatta or
Italian bread from a 1-pound loaf

6 ounces sliced young Mahón or
other young, mildly tangy cow's-milk
cheese, such as Edam or Gouda

3 ounces thinly sliced lomo ham or
thinly sliced Serrano ham trimmed of
all fat

Cooking Instructions

1. In a bowl, combine the olives with the garlic, parsley, lemon juice, crushed red pepper and 1 1/2 teaspoons of olive oil.
2. Preheat a grill pan or panini press. Arrange the bread slices on a work surface and brush one side of each slice with olive oil. Turn the oiled sides of the bread face down. Spread the olive tapenade on four slices of the bread. Top with the sliced Mahón cheese and lomo ham and close the sandwiches with the remaining slices of bread. Grill the sandwiches over moderate heat, turning once until the bread is lightly toasted and the cheese is melted, 5 to 6 minutes.
3. Transfer the ham-and-cheese sandwiches to a cutting board, halve and serve at once.

*** La Source Syrah Pays d'oc 2018**