



September 2021

Rioja, Spain

Vina Otano Viura 2020

\$18

Special Reorder Price \$15.30 (15% off)

Offers up a pretty bouquet of pear, raw almond, salty soil tones and a top note of lemon blossoms. On the palate the wine is medium-full, nicely balanced and focused. 100% Viura, from estate sustainably grown vines averaging 30 years old.

Vina Otano Crianza 2017

\$20

Special Reorder Price \$17.00 (15% off)

Offers up a lovely, classic bouquet of cherries, red plums, a touch of nutmeg, a fine base of soil, Rioja spice tones and just a touch of oak. Blend of 90% Tempranillo and 10% Mazuelo. Aged for 12 months in a combination of French and American oak barrels.

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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PECAN CRUSTED TROUT

- 1 cup lightly toasted pecans, chopped
- 1 1/2 cups bread crumbs
- 4 tablespoons chopped parsley leaves
- 2 teaspoons kosher salt
- 1 teaspoon fresh ground black pepper
- 1 tablespoon chopped rosemary leaves
- 4 trout fillets
- 4 ounces unsalted butter, room temperature

Cooking Instructions

Preheat the oven to 450 degrees F.

Combine all of the dry ingredients, seasonings, and herbs. Brush each trout fillet with the softened butter. Sprinkle the buttered side of each trout fillet with the pecan crust and press firmly with your hand to completely cover each fillet.

Brush a cookie sheet with the remaining butter. Place the un-breaded side of the trout down on the buttered cookie sheet. Bake for 10 to 12 minutes or until the flesh is firm and flaky.

Pair with **Vina Otano Viura**