



June 2021 REDS

Moldova

Shaped similar to a bunch of grapes, Moldova is situated in the South-East of Europe, sandwiched between Ukraine and Romania, in the Black Sea basin.

Located at 46-47° latitude, just like other famous wine regions in Europe, the vineyards have a terroir suited for the production of quality red wine, in the southern regions and mainly white wine in the central part of the country.

Taking Root Cabernet Sauvignon 2018

\$17

Special Reorder Price \$14.45 (15% off)

This 100% Cabernet boasts aromas and flavors of vanilla, black cherry, blueberry and spices. A soft finish and moderate acidity make this an easy drinking red for the summer months.

Taking Root Merlot 2018

\$17

Special Reorder Price \$14.45 (15% off)

Made entirely of Merlot the nose tempts you with raspberry and oak tones followed by ripe plum and licorice. A dark chocolate finish and firm structure make it the quintessential burger or pizza wine!

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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‘CHIPERI UMPLUȚI’ STUFFED BELL PEPPERS

6 bell peppers, any color
4 tablespoons olive oil, plus more for drizzling
8 ounces lean ground beef
Kosher salt and freshly ground black pepper
1 onion, finely diced

2 cloves garlic, chopped
1 medium zucchini, finely diced
4 Roma tomatoes, seeded and finely diced
Red pepper flakes, as needed
1 cup cooked long-grain and wild rice
1 1/2 cups grated pepper Jack cheese

Cooking Instructions

Preheat the oven to 350 degrees. Cut the tops off the peppers. Remove and discard the stems, then finely chop the tops; set aside. Scoop out the seeds and membrane. Place the peppers cut-side up in a baking dish just large enough to hold them upright.

Heat 2 tablespoons of the olive oil in a large skillet over medium-high heat. Add the beef, season with salt and pepper and cook, breaking up the lumps, until the meat is cooked through. Remove to a paper towel-lined plate to get rid of the fat.

In same skillet add the remaining 2 tablespoons olive oil. Add the onions and chopped peppers and cook until beginning to soften, 3 to 4 minutes. Add the garlic and zucchini and cook for another minute. Add the tomatoes and season with salt and a pinch or 2 of red pepper flakes. Cook until everything is heated through, then stir in the beef and rice. Taste and adjust the seasoning. Stir in 1 cup of the cheese.

Fill the peppers with the rice mixture and top each with a sprinkle of the remaining 1/2 cup cheese. Pour a small amount of water into the bottom of the baking dish and drizzle the peppers with a little olive oil. Cover with foil and bake for 30 minutes. Uncover and bake until the peppers are soft and the cheese is melted and lightly browned, another 15 to 20 minutes.

* Pair with Taking Root Cabernet Sauvignon