



May 2021

Chile

As a new world wine region, with 2,700 miles of coastline along the Pacific Ocean, Chile produces wines that are both fruit-forward and herbaceous – comparable in style to French wine.

Las Casas De Vaqueria

Corral A18 Reserva Sauvignon Blanc 2020

\$17

Special Reorder Price \$14.45 (15% off)

Maule Valley, Chile

Greenish yellow color, with citrus aromas like lime and grapefruit, together with fresh and delicate notes of recently cut grass. On the palate, it showcases an aromatic aftertaste and balanced acidity. It's an excellent wine to pair with all kinds of seafood, sheep and goat cheeses or as an aperitif.

Las Casas De Vaqueria

Corral A18 Reserva Carmenere 2020

\$17

Special Reorder Price \$14.45 (15% off)

Maule Valley, Chile

This Carménère has an intense red ruby color. Its bouquet evokes cherry and blackberries, as well as spices. On the palate, its friendly tannins stand out, together with an herbaceous character. Best served with grilled red meats, it is also a good accompaniment to game meats like venison or wild boar, stews and a variety of cheeses such as Roquefort, Fontina and Brie

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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SLOW COOKER SWEET-AND-SOUR BRISKET

Ingredients

- 4-pound first-cut beef brisket
- Kosher salt and freshly ground pepper
- 1 tablespoon vegetable oil
- 1/2 cup ketchup
- 1/2 cup lightly packed dark brown sugar
- 1/2 cup low-sodium chicken broth
- 2 medium onions, halved and thinly sliced
- 2 1/2 tablespoons red wine vinegar

Cooking Instructions

Season the brisket with salt and pepper. In a very large skillet, heat the oil until shimmering. Cook the brisket over moderately high heat, turning once, until browned on both sides, about 10 minutes total. Transfer to a slow cooker.

In a medium bowl, mix the ketchup with the brown sugar, chicken broth, onions and 1 tablespoon of the red wine vinegar. Pour the mixture over the brisket. Cover and cook on low for 8 hours, until the brisket is tender.

Transfer the brisket to a cutting board and let stand for 5 minutes. Skim the fat from the sauce. Slice the brisket across the grain 1/4 inch thick and return the meat to the sauce. Cover and cook on high for about 1 hour, until the meat is very tender. Transfer the brisket to a warm platter. Add the remaining 1 1/2 tablespoons of vinegar to the sauce and season with salt and pepper. Serve the brisket with the sauce and with buttered egg noodles.

* Pair with **Corral A18 Reserva Carmenere 2020**