



February 2021

The Perfect Blend

In honor of Valentine's Day we've selected wines that showcase the perfect blend of different grape varieties. Much like a good relationship the attributes of these grapes complement each other and create a more perfect union - Happy Valentine's Day!

Fatum Blanco 2017

\$17

Special Reorder Price \$14.45 (15% off)

La Mancha, Spain

The 2017 Fatum Blanco is composed of a unique blend of 60% Macabeu, 35% Airen and 5% Sauvignon Blanc. It offers up an impressively complex nose of pear, lime blossoms, a hint of green olive, salty soil tones and a topnote of wild fennel. On the palate the wine is deep, full-bodied and quite broad-shouldered, with a fine core of fruit, vibrant acids and very good length and grip on the complex and well-balanced finish.

Fatum Tinto 2017

\$18

Special Reorder Price \$15.30 (15% off)

La Mancha, Spain

The 2017 Fatum Tinto is a blend of 80% Tempranillo and 25% Bobal. It comes in at 13.5 percent octane and offers up a stylish nose of cherries, raspberries, clove-like spice tones, a bit of cigar smoke and a good base of soil. On the palate the wine is bright, ripe and full-bodied, with a good core of fruit, fine focus and grip, moderate tannins and a long, tangy and complex 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. Members are encouraged to pick-up the 1st of each month to receive 10% off their entire restaurant check or anytime during the month for the usual 10% off wines by the glass and \$5 off bottles while dining.

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PORK TAMALE PIE

Ingredients

Filling

Cooking spray, for baking dish
2 (14.5 oz.) cans stewed tomatoes
1 small onion, chopped
1 poblano pepper, chopped
2 garlic cloves, chopped
2 tsp. chili powder
1 tsp. dried oregano
3/4 tsp. ground cumin
Kosher salt
Freshly ground black pepper
1 1/2 lb. boneless pork shoulder, excess fat removed
1/2 tsp. sugar

Cheddar-Cilantro Cornbread Crust

1/3 c. yellow cornmeal
3 tbsp. all-purpose flour
3/4 tsp. baking powder
1/4 tsp. Kosher salt
2 oz. shredded extra-sharp Cheddar cheese (about 1/2 c.)
2 tbsp. Chopped fresh cilantro
1/4 c. Buttermilk
1 large egg
1 tbsp. unsalted butter, melted

Instructions

Preheat oven to 325 degrees F. Lightly grease a 2-quart baking dish. Combine tomatoes, onion, pepper, garlic, chili powder, oregano, cumin, and 1/4 teaspoon each salt and pepper in a bowl; transfer to prepared dish. Rub pork with sugar, 1 teaspoon salt and 1/2 teaspoon pepper; place on top of tomato mixture.

Bake, uncovered, until pork is fork tender, 3 1/2 to 4 hours. Shred pork into bite-size pieces with two forks; stir back into dish with sauce.

Make Cheddar-Cilantro Cornbread Crust: Combine cornmeal, flour, baking powder, and salt in a bowl. Stir in cheese, cilantro, buttermilk, egg, and butter in a bowl; add to cornmeal mixture and stir just until dry ingredients are moistened.

Increase oven temperature to 425 degrees F. Spread Cheddar-Cilantro Cornbread Crust over pork mixture, leaving a 1-inch border all around. Bake until golden brown and crust is set. 18 to 20 minutes.

Let stand 10 minutes before serving.

*** Pair w/ Fatum Tinto 2017**