



December 2020 REDS

Holiday Selections

What better way to celebrate the holidays then with food friendly and acclaimed wines! Enjoy a Malbec from France and a top rated Cabernet Sauvignon (Wine Spectator Top 100 of 2018!) from Washington State?! Cheers to the end of 2020!

Le Cèdre "Marcel" Malbec 2018

\$18

Special Reorder Price \$15.30 (15% off)

Cahors, France

Dark red color. Very fruity nose, both powerful and elegant. Very round and soft on the palate with great fruit intensity. Enjoy this wine by itself, or pair with cheese, pizzas, grilled meat and pasta.

Pendulum Cabernet Sauvignon 2016

\$21

90 points Wine Spectator & #82 Top 100 of 2018

Special Reorder Price \$17.85 (15% off)

Columbia Valley, Washington State

Sleek and well-defined, with expressive black cherry and savory spice flavors that finish with polished tannins. Alluring aromatics of black pepper, charred oak, and dark berries introduce notes of cherry, red apple, and sweet fresh tobacco on the palate. Medium-bodied and balanced with a supple tannic structure. Pair with grilled meats, vegetables, or simply enjoy by the glass. Blend: 86% Cabernet Sauvignon, 12% Petite Verdot, 2% Malbec.

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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SAUSAGE BURGERS

Ingredients

10 ounces baby spinach
2 tablespoons extra-virgin olive oil, plus more for brushing
2 garlic cloves, minced
1 teaspoon anchovy paste (optional)
Salt
1 pound sweet or hot Italian sausages (or a combination of both), casings removed
4 slices of provolone cheese
1/4 cup sun-dried-tomato pesto
4 round ciabatta rolls, split and toasted

Instructions

Step 1

In a large skillet, bring 1/4 inch of water to a boil. Add the spinach and cook, stirring, until just wilted, about 1 minute; drain and press out as much water as possible. Wipe out the skillet.

Step 2

In the same skillet, heat the 2 tablespoons of olive oil until shimmering. Add the garlic and anchovy paste and cook over high heat, stirring, until fragrant, 1 minute. Add the spinach, season with salt and stir just until coated, about 10 seconds.

Step 3

Light a grill or preheat a grill pan. Using slightly moistened hands, form the sausage meat into four 4-inch patties, about 3/4 inch thick. Brush the burgers with oil and grill over moderate heat until browned and crusty on the bottom, about 5 minutes. Carefully flip the burgers. Top with the cheese and grill until the burgers are cooked through and the cheese is melted, about 5 minutes longer. Spread the pesto on the rolls. Top with the burgers and spinach and serve.

*** Pair w/ Pendulum Cabernet Sauvignon**