



## August 2020 REDS

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### Monterey California

A Mediterranean-like climate of long, warm days ensure intense fruit flavors to develop while nighttime cooling preserves the acidity to create

balanced and structured wines.

**Rocklin Ranch Pinot Noir 2017**  
**Special Reorder Price \$15.30 (15% off)**

**\$18**

Rocklin Ranch Pinot Noir opens with bright aromas of ripe cherries and vibrant plums, with subtle notes of cedar and spice. Flavors of raspberries and cherry tarte are highlighted by hints of clove and toasted oak. The soft tannins and supple mouthfeel lead into a lingering finish for this lush and graceful Pinot Noir. Extremely food friendly and pairs well with a wide range of flavors. It complements fried chicken or roasted pork loin with herbs and fennel nicely. For fancier fare, this wine can accompany mushroom risotto, salmon, rack of lamb, or even grilled lobster.

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**Redwick Estate Vintner's Blend 2017**  
**Special Reorder Price \$15.30 (15% off)**

**\$18**

Blend of Merlot, Zinfandel, Syrah, Cabernet Sauvignon, Tempranillo, Grenache & Sangiovese.

Juicy aromas of blackberries, raspberries, plums, chocolate, vanilla and hints of allspice are the framework of this jam-packed red blend. Medium bodied, so- tannins, rich red fruit with a lingering mocha finish. The perfect accompaniment for grilled meats, chicken, pizza and hamburgers. Or chocolates and dessert. Or all on its own.

#### **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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# PORK-TOMATO RAGU

## Ingredients

3 Tablespoons butter (divided)	1 clove garlic (finely chopped)
1/2 medium onion (peeled and chopped)	8 ounces ground pork
1/2 teaspoon fine sea salt	1/2 cup red wine
1/4 teaspoon red pepper flakes	1 can (28 ounces) whole peeled tomatoes
1 carrot (peeled and chopped)	1/4 teaspoon black pepper
1 stalk celery (chopped)	

## Cooking Instructions

1. In a large frying pan or sauté pan over medium high heat, melt 2 Tbsp. of the butter. When the butter is melted and stops foaming, add the onion and sprinkle with the salt and red pepper flakes. Cook until the onions turn translucent, about 2 minutes. Add the carrot, celery, and garlic and cook, stirring most of the time, until the garlic is fragrant, about a minute.
2. Add ground pork, increase the heat to high, and cook, stirring and breaking up the meat, until the meat is cooked through, 3 to 5 minutes.
3. Add the wine, stirring and scraping up any brown bits from the pan into the sauce. Add the tomatoes and bring to a light boil, crushing the tomatoes into smaller pieces with the back of a spoon, then reduce the heat to maintain a steady simmer. Cook undisturbed, at a gentle simmer without stirring until the fat separates out from the sauce, 30 to 40 minutes. Stir to combine the sauce again, add the remaining tablespoon of butter and stir to melt it. Add the pepper and taste the sauce, adding more salt to taste.

Serve the sauce tossed with hot pasta or on top of a creamy polenta.

**\* Pair with Redwick Estate Vintner's Blend**