



November 2020

Turkey-day (or any day!) Wines

The diverse array of dishes that traditionally make-up Thanksgiving dinner call for versatile pairing wines that feature moderate acidity, light tannins & oak and complementary fruit characteristics. These wines feature all those characteristics and are also great for everyday drinking.

Legado del Moncayo Dry Muscat 2017

\$18

Special Reorder Price \$15.30 (15% off)

Campo de Borja D.O., Spain

This aromatic, bone-dry white offers orange blossom, lychee and clove flavors, with a core of green peach and lime notes. The texture is round but lively, showing juicy acidity.

Berthet Rayne Rouge 2019

\$19

Special Reorder Price \$16.15 (15% off)

Cotes du Rhône, France

100% Certified Biodynamic with an intense bouquet of black fruit, prune jam, black olive, wild flowers & licorice. Medium to full-bodied on the palate, it has remarkable texture, and a lengthy finish. Blend of 50% Grenache, 30% Carignan, 20% Mourvèdre.

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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RATATOUILLE

SERVE AS MAIN COURSE OR SIDE WITH YOUR FAVORITE PROTEIN

Ingredients

1 can (28 ounces) whole peeled tomatoes
6 tablespoons extra-virgin olive oil
1 large eggplant (1 pound), cut into 1-inch pieces
Coarse salt and ground pepper
2 large yellow onions (1 pound total), diced large
1 head garlic, cloves smashed and peeled
2 bell peppers (any color), seeded and diced large
2 large zucchini (1 pound total), diced large
1 bay leaf
1 tablespoon fresh oregano leaves or 2 teaspoons dry oregano
2 tablespoons red-wine vinegar

Instructions

Preheat oven to 350 degrees. Place tomatoes and juices on a rimmed baking sheet and use your hands to break tomatoes into 3/4-inch pieces. Drizzle with 2 tablespoons oil and bake until thickened, 30 minutes, stirring every 10 minutes.

Step 2

Meanwhile, in a colander, toss eggplant with 1 1/2 teaspoons salt. Let sit 20 minutes, then squeeze out excess liquid. In a large Dutch oven or heavy pot, heat 4 tablespoons oil over medium. Add onion and cook, stirring occasionally, until translucent, 5 minutes. Add garlic and cook until onions and garlic are soft, 5 minutes. Add peppers and cook, stirring, until crisp-tender, 4 minutes. Season with salt and pepper.

Step 3

Add tomatoes, eggplant, zucchini, bay leaf, and marjoram to pot. Cook, stirring occasionally, until mixture comes to a simmer. Reduce heat to medium-low, partially cover, and cook at a gentle simmer until vegetables are tender but not mushy, 15 minutes. Season to taste with vinegar, salt, and pepper. Remove bay leaf before serving.

*** Pair w/ Berthet Rayne Cote du Rhone Rouge 2019**