



April 2020

**Spring on the Adriatic
REDS**

Rosa del Golfo Scaliere 2016

\$22

Special Reorder Price \$18.70 (15% off)

Puglia, Italy

90% Negroamaro and 10% Aglianico del Vulture

With a generous bouquet recalling fruit and red berries, this wine pairs perfectly with pasta, pizza and savory dishes. Juicy, fruit-forward, with a lot of blackberry & plumb. A distinct, barnyard note & low tannin.

Umani Ronchi "Podere" 2018

\$22

Special Reorder Price \$18.70 (15% off)

Abruzzo, Italy

100% Montepulciano

Ripe red-cherry, dried eucalyptus and clove aromas carry to the medium-bodied palate. Well balanced acidity and a mild grip of tannins give this easy wine enough support on the palate, making this a solid choice for everyday enjoyment. Montepulciano is one of the most widespread indigenous varieties in Italy and is cultivated predominantly along the Adriatic side of the peninsula.

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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SHEPARD'S PIE

SERVES 6

Ingredients

2 tablespoons kosher salt, plus more for seasoning	4 cloves garlic, minced
2 1/2 pounds (about 3 to 4 large) russet potatoes, peeled and quartered	4 sprigs fresh thyme
8 tablespoons unsalted butter	2 4-inch sprigs fresh rosemary
1/2 cup whole milk	3/4 pounds lean ground beef
1 cup shredded aged white Cheddar	3/4 pounds ground lamb
Freshly ground black pepper	1/3 cup tomato paste
1 small yellow onion, diced small (about 1 1/4 cups)	1 tablespoon all-purpose flour
2 medium carrots, peeled and diced small (about 1 1/4 cups)	3/4 cup beef stock
	1 cup fresh parsley, chopped

Cooking Instructions

In a large pot, bring a gallon of water and 2 tablespoons salt to a boil over high heat. Add potatoes to boiling water and boil for about 15 to 20 minutes, until soft; a knife should go in with almost no resistance. In a small saucepan or a microwave oven, heat 6 tablespoons of the butter and milk together until butter melts. Drain potatoes well and return to pot. Using a masher or a ricer, mash hot potatoes until smooth. Mix in the hot butter mixture, just until blended. Stir in the Cheddar. Season to taste with salt and pepper. Cover and set aside.

Heat the oven to 375 degrees. Melt the remaining 2 tablespoons of the butter in a large oven-safe skillet with high sides or an enameled cast-iron braiser (at least 2 1/2-quart capacity) over medium heat. Add the onion, carrot, garlic, thyme and rosemary and cook, stirring often with a wooden spoon, until the onions are translucent and the carrots are just tender, about 10 minutes. Add the beef and the lamb and cook, breaking the meat up with a spoon, until it is no longer pink. (At this point, you can drain off some of the excess fat if you like.) Season the mixture to taste with salt and pepper. Add the tomato paste and stir, cooking until it is well combined, another 2 to 3 minutes. Sprinkle the flour over the mixture and cook for 1 minute. Add the beef stock and cook, stirring, until the liquid has thickened slightly. Stir in the parsley and remove the thyme and rosemary stems. Season to taste with salt and pepper.

Top the meat mixture with dollops of the mashed potatoes then spread them out over the top. (Or transfer the meat mixture to a 3-quart casserole dish and spread into an even layer, and top with potatoes.) Transfer to the oven and, if the mixture is at the top edges of your pan, set a foil-lined baking sheet underneath the pan to catch any drips. Bake the pie until the potatoes have begun to brown and the edges are bubbling, about 30 minutes. Let stand at room temperature for 15 minutes before serving. * **Pair with Umani Ronchi "Podere" 2018**