



May 2026

REDS

**Eastern Europe:
Moldova & Turkey**

**Hanchalar Öküzgözü – Syrah 2023
Çal (Denizli), Turkey**

A smooth, medium-to-full red that opens with ripe dark cherry and plum, layered with blackberry and a touch of peppery spice. The Syrah adds a subtle smokiness and structure, while the Öküzgözü keeps it lively and fresh. Soft tannins carry into a balanced, slightly savory finish.

**Domaine la Prut Grand Cuvee 2021
Cricova, Moldova**

Intense aromas of red fruits such as cherries and plums. Velvety mouthfeel. Aged for 12+ months in oak. Blend of Cabernet Sauvignon, Merlot, Fetească Neagră, and Saperavi.

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 discounts on wine and food in the restaurant during pick-up days.

311 Mill Street
Occoquan, VA 22125
703.494.1622

www.bottlestopva.com · ekwigode@msn.com

LAMB KOFTA W/ POMEGRANATE MOLASSES & YOGURT SAUCE

Ingredients

Lamb Kofta

1 lb ground lamb
2 cloves garlic, minced
2 tbsp finely chopped parsley
1 tbsp finely chopped mint
1 tsp ground cumin
1 tsp smoked paprika
½ tsp ground coriander
½ tsp salt
¼ tsp black pepper
1 tbsp olive oil (for cooking)

Pomegranate Molasses

Glaze
2 tbsp pomegranate molasses
1 tbsp honey
1 tsp lemon juice
½ tsp Aleppo pepper (or mild chili flakes)
Pinch of salt

Yogurt Sauce

½ cup Greek yogurt
1 tbsp lemon juice
1 tbsp olive oil
1 tbsp chopped dill or mint
Salt to taste

Cooking Instructions

The Kofta

1. In a bowl, combine lamb, garlic, herbs, and spices. Mix gently until just combined—don't overwork.
2. Form into small logs or oval patties (about 3–4 inches long).
3. Heat a skillet or grill pan over medium-high and add olive oil.
4. Cook kofta 3–4 minutes per side until nicely browned and cooked through.

The Glaze

1. Whisk all ingredients together in a small bowl.
2. Lightly brush over the kofta during the last minute of cooking or just after removing from heat.

The Sauce

1. Mix all ingredients until smooth. Adjust salt and lemon to taste.

To Serve

1. Plate kofta with a drizzle of yogurt sauce.
2. Spoon extra glaze lightly over the top.
3. Serve with warm flatbread or a simple cucumber salad.

Pair with Hanchalar Öküzgözü – Syrah 2023