



August 2026

Italian Summer

Tre Roveri Nizza 2021 **Nizza, Italy**

Crafted from old vines in the prestigious Nizza appellation, this deep ruby-red wine opens with an intense blackberry, black cherry, and violet. On the palate, it is full bodied balancing a rich core of dark berry fruit and vivid acidity with savory layers of wild herbs, vanilla, and cocoa. Twelve months of aging in oak barrels introduces hints of cedar, sweet spice, and tobacco, leading into a long, persistent finish with supple tannins.

Gran Sasso Chardonnay 2025 **Abruzzo, Italy**

Displaying a bright straw-yellow color in the glass, this vibrant white wine opens with intense, persistent aromas of ripe tropical fruits, crisp pear, and a refreshing hint of citrus zest. On the palate, it is fresh and well-balanced, pairing a full body with lively layers of pineapple, golden apple, and delicate floral nuances. The smooth, elegant finish is marked by a pleasant minerality and a subtle touch of almond.

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.

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STEAK, MUSHROOM & GOAT CHEESE CROSTINI

Ingredients

Crostini

1 French baguette (sliced into ½-inch rounds)
2 tablespoons olive oil
4oz Herbed Goat Cheese

Topping

½ lb flank steak
1 cup cremini mushrooms (sliced)
1 clove garlic (minced)
1 tablespoon balsamic vinegar

Cooking Instructions

1. **Grill the Steak:** Rub the steak with olive oil, salt, and pepper. Grill over high heat for 3 to 4 minutes per side until medium-rare. Remove, let it rest for 5 minutes, and slice it into very thin, bite-sized strips.
2. **Sauté the Mushrooms:** Toss the sliced mushrooms with a splash of olive oil, the minced garlic, and balsamic vinegar. Sauté in a hot skillet on the grill for 5 minutes until tender and browned.
3. **Toast the Bread:** Brush the baguette slices lightly with olive oil. Place them directly on the grill grates for 1 to 2 minutes per side until lightly charred and crispy.
4. **Assemble:** Spread a thick layer of goat cheese onto each warm, grilled crostini. Top with a slice or two of the grilled steak and a spoonful of the warm balsamic mushrooms. Serve immediately while warm.

Pair with Tre Roveri Nizza 2021