



January 2025

Winter Warmers

Grateful Palate Strong Arms White Bordeaux 2020 **\$20**
Special Reorder Price – \$17.00 (15% discount)
Canon-Fronsac, France

Canon-Fronsac is often called the Tuscany of Bordeaux because it is the hilliest part of the region. The vineyards for Strong Arms are at the very top of the hill and share the same soil as its rich neighbors St. Emillion and Castillon. The vines undulate with perfect exposure and surely must be one of the hidden gems of Bordeaux. The vineyard is almost all red varieties with just a few rows of Sauvignon Blanc and Semillon. 60% Sauvignon Blanc, 40% Sémillon.

Southern Belle French Belle 2019 **\$27**
Special Reorder Price – \$22.95 (15% discount)
Mendocino, California

Delicious and unique. There's something magical about the interaction of bourbon oak and Bordeaux that somehow makes both better. The texture is silkier, the flavors deeper, the finish longer, the wine more complex. The result is a wine that waltzes between lightness and power. The wine is a Castillon but it tastes like Cru St. Emillion. Castillon soil and region are contiguous and adjacent to St Emillion. The blend here is 80% Merlot and 20% Cabernet Franc. The Merlot contributes notes of cassis, ripe plum, and supple texture while the Cab Franc adds notes of tobacco, darker fruit, and spice. And the 8 months of aging in those Pappy barrels adds attractive notes of molasses, brown spice, and caramelized sugar.

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

PULLED PORK SANDWICHES

Ingredients

- 1/4 cup brown sugar
- 1 tablespoon chili powder
- 1 tablespoon paprika
- 2 teaspoons garlic powder
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon cayenne pepper
- 1 pork shoulder roast (also called pork butt)
- 4 onions, cut into halves
- 1 bottle good barbecue sauce and good-quality hamburger rolls, for serving

Cooking Instructions

1. Stir together the brown sugar, chili, paprika, garlic powder, salt, black pepper and cayenne in a small bowl. Rub the mixture all over the pork shoulder. Wrap the pork in plastic wrap and refrigerate for several hours or preferably overnight.
2. Preheat the oven to 300 degrees F.
3. Place the pork in a large pot on a bed of the onion halves. Roast until fork-tender and falling apart, about 7 hours.
4. Remove the pork from the pot and set it on a cutting board. Slice some of the onion.
5. Place the pot on the stove over medium-high heat and add 1/2 to 1 cup of hot water. Scrape the pan to loosen up the bits and cook for 5 minutes to reduce. Pour in the barbecue sauce and stir to heat.
6. Shred the meat with two forks, add the sliced onions to the pork and then toss in the barbecue sauce until it's coated to your liking! Serve on hamburger rolls.

****Pair with Southern Belle French Belle 2019**