



September 2026

Fall Favorites

Amapola Creek Proprietary Red Sonoma, California

A complex symphony of blueberry and black currant layered with smoky wood, violets, and subtle savory nuances of beef jerky and wet leaves. Full bodied and lush. 70% Cabernet Sauvignon.

Independent Garnacha Blanca Bajo Aragón, Spain

Powerful, alive and bright in color with vibrant aromas of white peach, crisp pear, and bright lemon zest with subtle hints of wild Mediterranean herbs. Fresh with a long lasting and refreshing finish. 50/50 organic blend of expressive Garnacha Blanca and Macabeo.

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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SLOW-BRAISED PORK SHOULDER IN RED WINE & ROSEMARY

Ingredients

3 to 4 lb boneless pork shoulder (cut into large 3-inch chunks)	2 cups chicken or beef broth
2 tbsp olive oil	3 sprigs fresh rosemary
1 large sweet onion (diced)	4 sprigs fresh thyme
6 garlic cloves (peeled and smashed)	2 bay leaves
1 cup full-bodied dry red wine	Pinch of ground cinnamon
1 can (14 oz) crushed or diced fire-roasted tomatoes	Kosher salt and cracked black pepper

Cooking Instructions

1. Pat the pork chunks completely dry with paper towels and season them with coarse salt and black pepper. Heat the olive oil in a large Dutch oven over high heat. Working in batches, sear the pork until a deep, dark brown crust forms on all sides (about 8–10 minutes total). Remove the meat and set it aside. **Don't crowd the pan**
2. Lower the heat to medium. Add the diced onion and smashed garlic cloves to the remaining pork fat. Sauté for 4 to 5 minutes until soft and fragrant.
3. Pour in the red wine, using a wooden spoon to vigorously scrape up all the brown bits stuck to the bottom of the pot. Let the wine simmer and reduce by half (about 3 minutes).
4. Add the fire-roasted tomatoes, broth, rosemary, thyme, bay leaves, and a pinch of cinnamon. Stir well, then return the seared pork chunks and any accumulated juices back into the pot. The liquid should mostly submerge the meat.
5. Bring to a simmer, cover tightly with a lid, and transfer to a 300°F (150°C) oven. Let it braise undisturbed for 2.5 to 3 hours until the pork is fork tender.
6. Remove the lid, discard the herb sprigs and bay leaves, and skim off any excess fat floating on the surface. Skim the pot on the stovetop over medium heat for 5–10 minutes if you want to concentrate the sauce further. Serve the chunks of pork over a warm bed of garlic mashed potatoes or polenta, ladling the rich tomato-herb reduction over the top.

Pair with Amapola Creek Proprietary Red