



**October 2025**

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**Poppy Wines**  
**A Glass of California!**  
**REDS**

**Poppy Pinot Noir 2023**  
**Monterey, California**

The grapes for this Pinot Noir are grown in a variety of acclaimed micro appellations located in the cool climate of Monterey County. The vibrant aromas of raspberries with notes of strawberries, fermented cherries and a touch of macerated plum and mocha toast invite the senses into this enjoyable Pinot Noir.

**Poppy Cabernet Sauvignon 2023**  
**Paso Robles, California**

Bold. Lush. Unforgettable. This Cabernet Sauvignon brims with juicy blueberries, ripe black cherries, and rich currants. Aged 18 months in American and French oak, it's laced with smooth vanilla, decadent mocha, and a hint of spiced jam. Silky tannins, vibrant acidity, and a long, seamless finish.

**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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# ROASTED LEG OF LAMB

## Ingredients

- 1 (4 pound) leg of lamb, deboned and tied
- 1 tablespoon ground black pepper
- 1 teaspoon salt
- 5 cloves garlic, cut into slivers
- 2 sprigs fresh rosemary
- 1 (15 ounce) can tomato sauce

## Cooking Instructions

1. Preheat the oven to 375 degrees.
2. Rub leg of lamb with salt and pepper. Use a small knife to make punctures in lamb about 1 inch apart. Press slivers of garlic into each hole about 1/2 inch below the surface. Place lamb in a roasting pan. You can either remove rosemary from the stalk and sprinkle and rub into lamb on all sides, or you can simply use the string from the lamb to secure it. Pour tomato sauce over lamb.
3. Bake for 45 minutes in the preheated oven. Lower the temperature to 325 degrees; continue roasting for about 15 minutes, or until an instant-read thermometer inserted into the center reads at least 140 degrees.

**\* Pair with Poppy Cabernet Sauvignon 2023**