



July 2025

REDS **Sippin' & Chillin'**

Domaine Fellot Beaujolais Villages "Pic Noir" 2023 \$21
Special Reorder Price – \$17.85 (15% discount)
Beaujolais, France

This cuvée was created from a plot selection of the Coteaux de Champey, planted with very old vines (more than 130 years old) on a granite terroir of characteristic blue rocks. The wine is powerful, seductive, and peppery with a slight minerality.

Eureka Wine Co. California Light Red 2022 \$21
Special Reorder Price – \$17.85 (15% discount)
Paso Robles, California

Blend of Zinfandel, Carignan, and Pinot Gris. Dominant notes of cranberry and strawberry. The wine has a smooth mouthfeel and a lingering finish. Serve chilled.

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.bottlestoppva.com · ekwigode@msn.com

GRILLED CHICKEN PAILLARD W/ PEACH & ARUGULA SALAD

Ingredients

1 tablespoon extra-virgin olive oil, plus more for pan and grill
1 small onion, thin-sliced
1/8 teaspoon salt
12 ounces boneless, skinless chicken breast
1 ripe peach or nectarine, halved and pitted
1 tablespoon red wine vinegar
1 teaspoon honey
1 1/2 cups packed baby arugula
1/2 cup pitted Castelvetrano olives (or other green olives), coarse-chopped
2 ounces aged Gouda, crumbled

Cooking Instructions

1. Coat medium, nonstick pan with olive oil and warm over medium-low heat. Add onion and salt. Cook, stirring occasionally, until medium-brown, about 30 minutes. Set aside. Onions may be prepared up to 3 days in advance and stored in refrigerator.
2. Slice chicken breasts in half horizontally. Using meat mallet or rolling pin, tenderize chicken between plastic wrap until very thin, at most 1/8-inch. Salt each side lightly. Set aside.
3. Heat grill on high, and brush grates with olive oil. Place peach or nectarine halves on grill, cut-side down, and cook about 2 minutes. Let cool, then cut each half into 4 slices. Set aside.
4. Add chicken to grill. Grill for 1 minute on each side, or until cooked through. Set aside.
5. In large bowl, whisk vinegar, 1 tablespoon olive oil and honey. Add onions, peaches and arugula, and toss to coat
6. Arrange chicken on 2 plates and top each with salad, olives and Gouda.

***Pair w/ Eureka Wine Co. California Light Red 2022**