



September 2026

REDS **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.

Generación 73 Garnacha 2022 **Bajo Aragón, Spain**

Intense, ripe aromas of dark blackberries, cherries, raspberries, and a touch of wild rhubarb. Delicate undertones of violets, vanilla, sweet caramel, and light toasted oak from its brief barrel aging.

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

SLOW-BRAISED PORK SHOULDER IN RED WINE & ROSEMARY

Ingredients

3 to 4 lb boneless pork shoulder (cut into large 3-inch chunks)
2 tbsp olive oil
1 large sweet onion (diced)
6 garlic cloves (peeled and smashed)
1 cup full-bodied dry red wine
1 can (14 oz) crushed or diced fire-roasted tomatoes

2 cups chicken or beef broth
3 sprigs fresh rosemary
4 sprigs fresh thyme
2 bay leaves
Pinch of ground cinnamon
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