



June 2025

OMG – Summer Celebrations REDS

Georges Vigouroux “Le Comtes” Malbec 2021 **\$25**
Special Reorder Price – \$21.25 (15% discount)
Cahors, France

Located on the ancient quaternary terraces of the Lot River Valley, or on southwest slopes, the Malbec has found in its birthplace complex soils of clay and limestone that afford to give rich grapes with fine tannins. Its location nearby the Massif Central and its 300 meters of altitude give the Lot area a singular climate. A lighter south of France Malbec while the color shows a dark and elegant red. The red fruits and violet nose is inviting. On the palate we discover a fruity and pleasant taste around black fruits.

Casa Santos Lima, OMG 2020 **\$18**
Special Reorder Price – \$15.30 (15% discount)
Lousada, Portugal

With a beautiful dark color, OMG is an aromatic wine with fragrant notes of red fruits and licorice. It is rich and flavorsome with notes of ripe fruits, chocolate and spices from the aging in oak barrels. With a nice complexity and smooth tannins, the wine offers a persistent and pleasant aftertaste

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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HERB MARINATED GRILLED PORK CHOPS

Ingredients

1/4 cup extra virgin olive oil	1 1/2 teaspoons kosher salt
10 medium cloves garlic minced	1/4 teaspoon crushed red pepper
1/4 cup finely chopped flat-leaf parsley	1 1/2 teaspoons whole black peppercorns
1 Tablespoon finely chopped sage leaves about 8 leaves	crushed
3/4 teaspoon finely chopped thyme	4 Center Cut Pork Loin Chops about 2" thick
3/4 teaspoon finely chopped rosemary	

Cooking Instructions

To Make the Marinade:

1. Finely chop parsley, sage, rosemary and thyme.
2. Smash and finely chop garlic.
3. Crush whole black peppercorns with heel of a small saucepan (alternately use a meat pounder, mortar and pestle or pulse a couple times in a spice grinder.)
4. In a small bowl, combine chopped herbs, garlic and cracked peppercorns with olive oil, salt and crushed red pepper.
5. Place pork chops in a casserole dish in one layer and spoon about 1 teaspoon of the marinade over each pork chop.
6. Use your fingers to evenly distribute the marinade on the meat. Flip pork chops over repeat with remaining marinade.
7. Cover and refrigerate for 6 to 8 hours or overnight.

To Cook:

1. Preheat Grill to between 350F and 400F.
Place pork chops on grill, leave lid open and cook for 2 minutes. Close and cook for 8 minutes. Open lid, turn Chops over and repeat (leave lid up for 2 minutes and then continue cooking with lid closed for 8 minutes.)
2. To finish, open lid, flip one more time, and cook for an additional 1 to 2 minutes or until internal temperature of 145F is reached.
3. Allow to rest for 10 minutes, serve and Enjoy

***Pair w/ Casa Santos Lima, OMG**