



## September 2025

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### **REDS** **Endhardt Vineyards** **Middleburg AVA**

**Endhart Golden Turkey 2022**  
**Special Reorder Price – \$30**  
**Middleburg, VA**

**\$45 (Winery Price)**

The Golden Turkey is a bold red blend made from Cabernet Franc, Merlot, Petit Verdot, Cabernet Sauvignon, and Tannat. On the nose you get vanilla, plum, cedar, black pepper, cherry, licorice, and a nice vegetal note. On the palate you get ripe red berries, cassis, pepper, rosemary, tart cherries, gripping tannins with a smooth finish.

**Endhardt Kindred Red 2021**  
**Special Reorder Price – \$30**  
**Middleburg, VA**

**\$45 (Winery Price)**

Crafted from the finest grapes, this wine features estate-grown Cabernet Sauvignon, Petit Verdot, and Tannat. Expect a fruit-forward nose with hints of tobacco, a rich dark fruit palate, and a beautifully balanced 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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# GRILLED HAM STEAKS WITH FIGS AND ARUGULA

## Ingredients

- 4 Ham Steaks, each ½ inch thick
- 8 Fresh Figs, quartered
- 1 Tablespoon chopped Rosemary
- 2 Tablespoons Honey
- 1 Tablespoon Mustard
- ¼ cup Balsamic Vinegar
- ½ cup Olive Oil
- 3 Cups Arugula
- Salt
- Pepper

## Cooking Instructions

1. Preheat grill or pan to high heat.
2. In a medium bowl whisk together honey, mustard, balsamic vinegar, olive oil, and rosemary. Pour half of the vinaigrette into a small bowl to brush on the steaks.
3. Brush both sides of the ham steaks with vinaigrette.
4. Grill the ham steaks on both sides until nicely charred for about 2 minutes Flip, brush with more vinaigrette and cook another 2 minutes.
5. Add the arugula and the figs to the bowl with the remaining vinaigrette. Toss to combine and season with salt and pepper.
6. Top the ham steak with the arugula & fig salad.

**\* Pair with Endhardt Kindred Red 2021**