



July 2026

**DeRose Winery
Cienega Valley, CA**

**DeRose Pinot Noir 2023
Cienega Valley, California**

Elegant aromas of Bing cherry, wild strawberry, raspberry and dried rose petals are accented by forest floor, baking spice and subtle oak. Medium-bodied with silky tannins, the palate reveals fresh red berries, cranberry, tea leaf and a lingering earthy finish. Bright acidity keeps the wine lively and exceptionally food friendly.

**DeRose Chardonnay 2023
Cienega Valley, California**

Bright straw in color with aromas of Meyer lemon, green apple, pear, white peach and subtle toasted almond. Layers of citrus zest and crisp orchard fruit unfold on the palate alongside crushed stone minerality and hints of vanilla and brioche. The finish is fresh, textured and beautifully balanced with vibrant acidity.

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

GRILLED CHICKEN WITH CHERRY, BASIL & BURRATA

Ingredients

Chicken

4 boneless chicken breasts
2 tbsp olive oil
2 cloves garlic, minced
1 tsp fresh thyme, chopped
1 tsp fresh rosemary, chopped
2 cloves garlic, minced
Salt & fresh ground black pepper

Sauce

2 cups fresh cherries, pitted and halved
1 tbsp olive oil
2 tbsp balsamic glaze
¼ cup fresh basil, thinly sliced

To Serve

8 oz burrata cheese
Baby arugula
Grilled artisan bread

Cooking Instructions

1. Toss the chicken with olive oil, garlic, thyme, rosemary, salt, and pepper. Grill over medium-high heat for 5–6 minutes per side, or until the internal temperature reaches 165°F.
2. While the chicken rests, combine the cherries, olive oil, balsamic glaze, and basil in a bowl.
3. Arrange the grilled chicken on a serving platter. Tear the burrata over the top and spoon the cherry mixture around and over the chicken.
4. Finish with freshly cracked black pepper, a drizzle of olive oil, and serve over a bed of baby arugula with grilled artisan bread.

Pair with DeRose Pinot Noir 2023