



## February 2025 REDS

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### Romantic Reds

**Nemea Winery, The Signature Collection 2019** **\$20**  
**Special Reorder Price – \$17 (15% discount)**  
**Peloponnese, Greece**

Bright ruby color with aromas of red fruit, sour cherry, and gooseberry. Harmonious, rich taste with soft velvety tannins and a long finish. 100% Agiorgitiko.

**Samartzis Estate Wines, Merlot Mouhtaros Two Rivers 2020** **\$19**  
**Special Reorder Price – \$16.15 (15% discount)**  
**Boeotia, Greece**

This single vineyard wine from Central Greece features a deep ruby color, aromas of red fruits and cherry blossom, medium acidity, and sweet cinnamon spice flavors. It has a medium body and a long 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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# CLASSIC BOLOGNESE

## Ingredients

1/4 cup extra-virgin olive oil  
1 medium onion, coarsely chopped  
2 garlic cloves, peeled and coarsely chopped  
1 celery stalk, coarsely chopped  
1 carrot, coarsely chopped  
1 pound ground chuck beef  
One 28-ounce can crushed tomatoes  
1/4 cup flat-leaf Italian parsley, chopped  
8 fresh basil leaves, chopped  
Salt and freshly ground black pepper  
1/4 cup freshly grated Pecorino Romano

## Cooking Instructions

1. In a large skillet heat the olive oil. When almost smoking, add the onion and garlic and sauté over medium heat until the onions become very soft, about 8 minutes.
2. Add the celery and carrot and sauté for 5 minutes.
3. Raise heat to high and add the ground beef. Sauté, stirring frequently and breaking up any large lumps and cook until meat is no longer pink, about 10 minutes.
4. Add the tomatoes, parsley and basil and cook over medium low heat until the sauce thickens. This will take approximately 1/2 hour.
5. Season with salt and pepper.
6. Serve with your favorite pasta and sprinkle with Pecorino Romano.

**\*\* Nemea Winery, The Signature Collection 2019**