



April 2026

REDS
Spring Sippers

Natte Valleij Swallow Red Blend 2023
Stellenbosch, South Africa

An homage to a pair of swallows that return each year to nest in the cellar at Natte Valleij. This Rhone-style blend has a light to medium body, which makes it the perfect Spring red. 49% Shiraz, 31% Mourvèdre, and 20% Grenache.

Huteau Boulanger Gamay 2023
Loire, France

A light, fruity, and natural-leaning red wine from the Loire Valley (IGP Val de Loire), France. Crafted by a family estate in Muscadet country, this 2023 vintage offers bright red berry aromas—strawberry and raspberry—with a spicy, mineral-driven, and slightly rustic palate.

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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ARCTIC CHAR W/ CHERRY-CHIPOTLE GLAZE

Ingredients

Arctic Char

2 Arctic Char Fillets (6-8 oz each)
Salt & pepper
Olive Oil

Cherry-Chipotle Glaze

¼ cup tart cherry juice
2 tbsp + 2 tsp brown sugar
1 tbsp + 1 tsp honey
1 tsp + a few drops Chipotle in Adobo sauce
(adjust to taste)
½ tsp garlic powder
½ tsp onion powder

Cooking Instructions

The Glaze

1. Whisk all ingredients together in a small saucepan.
2. Bring to a light boil, then reduce to a gentle simmer.
3. Simmer 8–12 minutes, until slightly thickened (it will reduce quickly at this size).
4. Remove from heat; it will thicken a bit more as it cools.

*Taste and adjust adobo—a little extra adobo goes a long way.

The Char

1. Pat Arctic Char fillets very dry (critical for crisp skin). Season both sides with salt and pepper.
2. Heat a skillet (preferably stainless or cast iron) over medium-high. Add a thin layer of oil.
3. Place fish skin-side down. Press gently for the first 10–15 seconds to prevent curling.
4. Cook 4–5 minutes without moving, until skin is crisp and most of the flesh has turned opaque from the bottom up.
5. Flip and cook 1–2 minutes more. Add a small knob of butter if desired and baste. Cook until just opaque with slight translucence in the center. Don't overcook—char dries quickly.
6. Let sit 1–2 minutes off heat.
7. Spoon or lightly brush the fish with cherry-chipotle glaze over the top just before serving (don't glaze in the pan or it can burn due to sugar).

***Pair with Natte Valleij Swallow Red Blend 2023**