



March 2026

REDS
Emperors & Criminals

La Bandida Valenciana Rich Red 2024
Valencia, Spain

Aged in whiskey barrels, this wine carries layered notes shaped by wood. Subtle smoke, spice, and a touch of toasted grain frame the fruit, adding depth and structure. The barrel influence brings an earthy edge and a distinct character that carries through the finish, giving each glass added dimension without overshadowing the core profile. 85% Tempranillo, 15% Cabernet Sauvignon

Teanvm Favugne Pinot de Nero 2024
Puglia, Italy

Ruby red in color with purple reflections; it has spicy and balsamic notes on the nose. On the palate, soft and velvety tannins.

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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BBQ SHORT RIBS

Ingredients

Short Ribs

- 3–4 lbs bone-in beef short ribs
- 2 tbsp olive oil
- 2 tsp kosher salt
- 2 tsp cracked black pepper
- 1 tsp smoked paprika
- 1 tsp garlic powder

BBQ Glaze

- 1 cup tomato-based barbecue sauce
- 2 tbsp brown sugar
- 1 tbsp apple cider vinegar
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce

Cooking Instructions

Prep the ribs

Pat dry, rub with olive oil, salt, pepper, smoked paprika, and garlic powder. Let sit at room temperature for 30–45 minutes.

Cook low and slow

Bake covered at 300°F for about 2.5–3 hours, until tender.

Glaze and Char

Combine all BBQ Glaze ingredients. Increase oven temperature to 425°F. Brush ribs generously with the glaze and return to oven for 5–10 minutes, until glaze begins to bubble and caramelize.

Rest and serve

Let rest 10 minutes before serving.

***Pair with La Bandida Valenciana Rich Red 2024**