



August 2025

REDS

**Southwest France
Exploring Languedoc**

Château Fontarèche, Rouge, Vieilles Vignes, Corbières 2023 **\$19**
Special Reorder Price – \$16.15 (15% discount)
Languedoc, France

Dark ruby, almost black color. The nose is powerful, mixing hot spices and toasted, roasted fragrances. The black fruit is in the background, but brings delicacy and gluttony.

Le Cèdre, Malbec, "Marcel", Pays d'Oc, 2022 **\$18**
Special Reorder Price – \$15.30 (15% discount)
Languedoc, France

100% Malbec grown in the vicinity of Toulouse. Very round and soft on the palate with great fruit intensity. Organic.

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.bottlestoppva.com · ekwigode@msn.com

SMOKY BISON BURGERS

Ingredients

- 2 teaspoons chili powder
- 1 teaspoon ground coffee
- 1 teaspoon light brown sugar
- 2 teaspoons kosher salt, divided
- 1 1/2 pounds ground bison
- 4 thick-cut peppered bacon slices
- 4 pepper Jack or smoked Gouda cheese slices
- 1/4 cup Stubb's Original barbecue sauce
- 4 pretzel hamburger buns, split and toasted
- 1/4 cup crispy fried onions
- 3 tablespoons jarred candied jalapeños (optional)
- 1 cup loosely packed arugula

Cooking Instructions

1. Stir together chili powder, coffee, brown sugar, and 1 1/2 teaspoons salt in a small bowl; set aside.
2. Stir together bison and remaining 1/2 teaspoon salt in a large bowl until just combined. Divide bison mixture into 4 (6-ounce) portions; shape each portion into a 4-inch-wide patty (about 3/4 inch thick). Sprinkle patties evenly with chili powder mixture (about 2 teaspoons each). Transfer patties to a small baking sheet, and chill while preheating grill.
3. Preheat grill to medium (350°F to 400°F). Place a large cast-iron skillet on grill. (Alternatively, heat a large cast-iron skillet on stovetop over medium.) Arrange bacon in a single layer in skillet. Cook, turning occasionally, until rendered and crisp, 10 to 14 minutes. Transfer bacon to a paper towel-lined plate, and set aside. Reserve 1 tablespoon drippings in skillet.
4. Place patties in skillet, spacing at least 1 inch apart. Cook, flipping once, until patties form a deep golden-brown crust on both sides and a meat thermometer inserted into center of patties registers 120°F, 3 to 4 minutes per side.
5. Place 1 cheese slice on each patty. Cover skillet with a baking sheet, and cook just until cheese is melted, about 30 seconds. Uncover, and remove patties from skillet; let rest for 3 minutes.
6. Spread evenly divided barbecue sauce on cut sides of buns. Top bottom buns evenly with bison patties, bacon, fried onions, candied jalapeños (if using), and arugula. Sandwich with top buns. Serve immediately.

*** Pair with Le Cèdre, Malbec, "Marcel", Pays d'Oc, 2022**