



November 2025

**Black Elephant Vineyards
South Africa**

**Black Elephant Vineyards
Two Dogs, A Peacock, and A Horse Sauvignon Blanc 2024
Franschhoek, South Africa**

The nose is opulent and bursts with a cocktail of fruits, showing aromas of peach, passionfruit, pear, and lychee. The palate is lively and concentrated with flavors of melon, tropical fruits, gooseberry, and creamy richness from the extended lees contact and lingers with vibrant acidity and minerality

**Black Elephant Vineyards
Three Men in a Tub with a Rubber Duck 2023
Franschhoek, South Africa**

Old world meets new in this trio of classic varieties. Cabernet Sauvignon (55%), Merlot (43%), and Mourvèdre (2%) sourced from the coastal region of the South African wine-lands seamlessly blends to create this playful blend called Three Men in a Tub with a Rubber Duck. Crafted by a passionate team led by the three men in the tub: Kevin Swart, Raymond Ndlovu and Jacques Wentzel (winemaker and viticulturist).

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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PASTA W/ PUMPKIN & SAGE

Ingredients

- 1pound fresh pasta, or any preferred fresh or dried pasta
- 8 tablespoons unsalted butter
- Pinch crushed red pepper flakes
- 1/4 cup plus 2 tablespoons minced shallots
- 12 sage leaves, roughly chopped
- Kosher salt
- Freshly ground black pepper
- 3/4 cup pumpkin butter
- Freshly grated Parmigiano-Reggiano, for garnish

Cooking Instructions

1. In a large, deep skillet of simmering salted water, cook the pasta until al dente. Drain, reserving 1 cup of pasta cooking water.
2. In a small skillet over medium-high heat, melt the butter. Add the crushed red pepper flakes, minced shallots, sage leaves, salt, and pepper. Whisk until butter begins to bubble and brown. Stir in the pumpkin butter, a splash of pasta water and whisk to combine until saucy. Toss with cooked pasta. Garnish with grated Parmigiano-Reggiano.

*** Black Elephant Vineyards Three Men in a Tub with a Rubber Duck 2023**