



May 2023

Spring Favorites

Antonio Facchin Pinot Grigio 2021

\$18

Special Reorder Price \$15.30 (15% off)

Veneto, Italy - Intense straw yellow color with coppery reflections. Intense and persistent bouquet with hints of tropical fruit, passion fruit, banana, and pineapple, evolving towards white fruit and white flowers. A savory, yet delicate, palate with a clean finish.

Boxwood Trellis

Winery Price \$27

Special Reorder Price \$20

Middleburg, Virginia - Aromas of cherry, earth and oak. Bright cherry fruit on the palate with star anise and baking spice on the lingering finish. Medium body. 100% Estate Grown Fruit from the Middleburg Virginia AVA Trellis is easy to pair with most dishes, but truly shines when enjoyed with earthy favorites like mushrooms, rustic tomato sauces, and roasted vegetables.

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.

PORTOBELLO AND RED PEPPER PIZZA

6 tablespoons olive oil
2 red bell peppers, cut into thin slices
1 1/2 pounds portobello mushrooms,
stems removed, caps cut into 1/4-inch
1 teaspoon salt
1 pound store-bought or homemade
pizza dough
3 cloves garlic, minced

1/4 teaspoon fresh-ground black pepper
3/4 cup lightly packed basil leaves,
chopped
1/2 pound fresh salted mozzarella, cut
into 1/4-inch cubes
1/2 cup grated Parmesan

Cooking Instructions

Step 1 Heat the oven to 450°. In a large frying pan, heat 3 tablespoons of the oil over moderately high heat. Put the peppers in the pan and cook, stirring occasionally, for 10 minutes. Add the mushrooms and the salt and cook, stirring occasionally, until the mushrooms are golden, about 10 minutes more.

Step 2 Meanwhile, oil a 14-inch pizza pan or large baking sheet. Press the pizza dough onto the pan in an approximately 14- inch round or 9-by-13-inch rectangle.

Step 3 Spread the peppers and mushrooms on the pizza crust. Bake for 12 minutes. Sprinkle on the garlic, black pepper, and basil. Top with the mozzarella and then with the Parmesan. Drizzle with the remaining 3 tablespoons oil. Bake until the cheese is bubbling and beginning to brown, about 10 to 15 minutes longer.

Pair with **Boxwood Trellis 2018*

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