



March 2024

Italian Reds

Umani Ronchi "Podere" Montepulciano D'Abruzzo 2022 \$18
Special Reorder Price \$15.30 (15% off)
Montepulciano d'Abruzzo DOC

A young and immediately drinkable wine, the color is ruby red with violet tints. The nose is delicate with aromas of plum and morello cherry. The mouth is robust and full-bodied; slightly tannin-rich, with a dry and flavorful finish.

Saverio Faro Nero d'Avola 2022 \$16
Special Reorder Price \$13.60 (15% off)
Sicily, Italy

This ripe and smooth example from the island's flagship cooperative has intense aromas of pomegranate and blackcurrant. A velvety structure gives way to flavors of forest fruit and a hint of black pepper and salt.

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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BLT TURKEY BURGER

Ingredients

SUMMER PICKLES

½ cup distilled white vinegar
3 tablespoons sugar
1 tablespoon salt
1 garlic clove, crushed
1 medium zucchini, thinly sliced into rounds
1 small onion, thinly sliced into rings

TURKEY BURGER

8 ounces bacon (about 8 slices)
1 pound spicy turkey sausage, casings removed
4 ounces sharp cheddar, sliced (optional)
4 hamburger buns
Sliced tomato, sliced avocado, and lettuce (for serving)

Cooking Instructions

SUMMER PICKLES

1. Stir vinegar, sugar, salt, and garlic in a medium bowl until sugar and salt are dissolved. Add zucchini and onion. Let sit until slightly softened, 10–15 minutes.
2. Vegetables can be pickled 1 week ahead. Cover and chill.

ASSEMBLY

1. Prepare a grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Oil grate. Grill bacon over indirect heat, moving around and turning as needed to minimize flare-ups (you can even briefly put it over direct heat to speed things up) until browned and crisp, 8–10 minutes. Transfer to a plate.
2. Shape turkey sausage into 4 patties. Grill over direct heat, moving to indirect heat if browning too quickly, until browned and cooked through, 6–8 minutes. Top patties with cheese if desired and cook until melted, about 1 minute.
3. Lightly toast buns while cheese is melting. Build burgers with buns, turkey patties, drained zucchini pickles, bacon, tomato, avocado, and lettuce.

Pair with* **Saverio Faro Nero d'Avola 2022