



December 2023

Holiday Sippers

Facchin Prosecco

\$20

Special Reorder Price \$17 (15% off)

Treviso, Italy

This is a captivating sparkling wine with fresh fruit and floral aromas. On the palate, notes of green apple and pear are accented by hints of brioche. The bubbles are soft and persistent lingering on into the delicate finish. Antonio Facchin was founded in 1870 and has been dedicated to viticulture since the 1960s. This focus combines tradition with innovation and pushes the winery to create the best wines they can. The grapes for this Prosecco are grown in the Buffer Zone of the Prosecco Hills. This region was dedicated as a UNESCO World heritage site in 2019.

Thelema Mountain Red 2019

\$20

Special Reorder Price \$17 (15% off)

Stellenbosch, South Africa

This wine shows inviting aromas of juicy black fruit, mulberries, plums and hints of warm spice. After spending 18 months in barrel, the palate is soft and juicy with well-rounded tannins and a long, delicious finish. Particularly good with light and medium flavored food such as pizza or barbeque. 57% Shiraz, 22% Petit Verdot & 21% Grenache

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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PARMESAN CRISPS

Ingredients

1 cup Parmesan, finely grated
Freshly ground black pepper
Dry oregano

Cooking Instructions

1. Preheat oven to 400F. Line a baking sheet with parchment paper or silicone mat.
2. Place heaping tablespoons of parmesan at least 1 inch apart, flattening slightly.
3. Sprinkle freshly ground black pepper and dry oregano on top of each.
4. Bake for 6-8 minutes until golden and crisp.
5. Cool completely.
6. Top with your favorite pesto, chutney, tapenade, or charcuterie

Pair with **Thelema Mountain Red 2019*