



**July 2023
REDS**

American Made

Craftwork Zinfandel 2020
Special Reorder Price \$15.30
Monterey, California

\$18

Aromas of plum and black currant frame ripe, juicy flavors of black cherry and strawberry jam. Well-integrated tannins unfold into a rich, layered finish. The firm tannins make it a terrific pairing with tri-tip steak, sausage, and juicy burgers.

Alfaro Family Vineyards Dragon Slayer 2019
Special Reorder Price \$20.40 (15% off)
Central Coast, California

\$24

Deep, dark purple in color, medium in body. Bright cherry, raspberry and mocha notes on the nose, with abundant baked dark fruit, stewed tomatoes, and hints of cinnamon and pepper on the palate. This wine has well-integrated tannins and is fresh and lively on the tongue, with a zesty, vivid acidity. 35% Sangiovese, 35% Zinfandel, 15% Carignane, 15% Syrah. Aged 10 months in 20% new French oak, 1200 cases produced.

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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BURGERS WITH MOZZARELLA AND OLIVE MAYO

Ingredients

2 bulbs garlic
1 tablespoon olive oil
¾ cup freshly grated Parmesan cheese
⅓ cup finely chopped onion
⅓ cup chopped & drained dried tomatoes
½ cup snipped fresh basil
½ teaspoon freshly ground black pepper
¼ teaspoon salt

1 ½ pound 85% lean ground beef
8 ounce bulk Italian sausage
6 ounce fresh mozzarella cheese
6 ciabatta rolls, split, or hamburger buns
Fresh baby spinach leaves
Olive Mayonnaise: in a small bowl, stir together mayonnaise, olive tapenade, and basil

Cooking Instructions

Step 1: Preheat oven to 400°F. Peel off the outer papery layer of the garlic bulbs. Cut off the top third of the bulbs, exposing the tops of the cloves. Drizzle bulbs with 1 tablespoon olive oil and fold the garlic in foil to form a packet. Roast for 30 to 35 minutes or until soft and cloves are pulling away from papery covering. Cool garlic 30 minutes. Squeeze the garlic cloves from the bulbs into a small bowl; mash with a fork to form a paste.

Step 2: In a large bowl combine the garlic paste, Parmesan cheese, onion, dried tomatoes, basil, pepper, and salt. Add ground beef and Italian sausage. Mix lightly with a fork. Shape meat mixture into twelve 1/2-inch-thick patties. Cut the mozzarella into six 1/4-inch slices. Top six patties with a mozzarella slice. Top each with one of the remaining six patties. Pinch edges of top and bottom patties together to form one large burger patty, sealing all holes.

Step 3: Preheat a gas or charcoal grill. Grill patties for 10 minutes. Turn burgers with a wide spatula. Grill about 10 minutes more or until done (an instant-read thermometer inserted into patties registers 160°F.)

Step 4: Brush cut side of rolls with additional olive oil. During the last 1 to 2 minutes of grilling, place rolls, oil-sides down to lightly toast. Let burgers stand for 2 minutes before eating. Serve burgers in rolls with spinach leaves and Olive Mayonnaise.

Pair with **Alfaro Family Vineyards Dragon Slayer*