



February 2024

Well-Loved Wines

Chateau Prieur 'Cuvée Passion' White Bordeaux 2023 **\$16**
Special Reorder Price \$13.60 (15% off)
Bordeaux, France

The wine is herbal and green. It is zesty and brightly tangy, with a pinch of pepper. A wave of freshness with a lively aftertaste comes through at the end. Drink now. 70% Sauvignon Blanc, 30% Muscadelle

Knuttie "Tentadora" Malbec 2018 **\$28**
Special Reorder Price \$23.80 (15% off)
Salta, Argentina

Features a blueberry and blackberry mélange with notes of spice and earth, and a smooth succulent core of fruit that broadens into a velvety finish. The color is inky black, and soft and well-resolved tannins are seamlessly integrated into the finish.

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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VEGETABLE RAGU

Ingredients

- 4 large portobello mushrooms, stemmed and quartered
- 1 garlic head
- 1 yellow onion, peeled and quartered
- 2 celery stalks, cut into thirds
- 2 carrots, peeled and cut into thirds
- 6 tablespoons extra-virgin olive oil, divided
- 8 ounces fresh cremini mushrooms, stemmed and quartered
- 1/2 cup tomato paste
- 2 teaspoons dried oregano
- 1/2 cup dry red wine
- 1 teaspoon kosher salt, plus more to taste
- 1/2 teaspoon black pepper
- 12 ounces uncooked bronze-cut durum wheat tagliatelle pasta (such as Seggiano Organic)
- 2 ounces Parmigiano-Reggiano cheese, grated (about 1/2 cup), plus more for serving

Cooking Instructions

1. Preheat broiler to low with oven rack in middle of oven. Toss together portobellos, garlic, onion, celery, carrots, and 1 tablespoon oil on a large, rimmed baking sheet lined with parchment paper. Spread in a single layer. Broil in preheated oven until vegetables are charred in spots, about 20 minutes, rotating pan and flipping vegetables halfway through. Let cool 5 minutes. Squeeze roasted garlic out of skins; discard skins. Transfer garlic and vegetable mixture to a food processor. Pulse until finely chopped, about 4 times; set aside.
2. Heat 3 tablespoons olive oil in a large, deep skillet over medium-high. Add cremini mushrooms; cook until bottoms of mushrooms are browned, about 3 minutes. Stir and cook until browned on all sides, 5 to 8 minutes. Stir in tomato paste and oregano; cook, stirring constantly, about 1 minute. Add wine; cook, stirring constantly, until slightly thickened, about 1 minute. Stir in roasted vegetable mixture; season with salt and pepper. Remove from heat.
3. Bring a large pot of salted water to a boil over high. Cook pasta al dente according to package directions. Drain, reserving 1-1/2 cups cooking liquid. Transfer cooked pasta to skillet with sauce and return to heat over medium. Add cheese and remaining 2 tablespoons oil. Stir in reserved cooking liquid, 1/2 cup at a time, until sauce is creamy, about 3 minutes. Season with salt to taste. Divide pasta among 4 warm bowls; top with grated cheese.

Pair with **Knuttle "Tentadora" Malbec 2018*