



November 2023 REDS

Heron Hill Winery Finger Lakes

Spring of 1972, the Ingle family planted 20 acres of grapes, including Chardonnay, Riesling, and Seyval Blanc. They cleared the land - a tangle of poison ivy - and planted 12,000 vines. They pounded posts, strung wire and battled weeds and pests. After some four years of nurturing their vineyards, they were ready for harvest.

Heron Hill Cabernet Franc 2020 **\$20**
Special Reorder Price \$17 (15% off)
Finger Lakes, New York

Medium ruby colored Cab Franc with classic character. The nose is charming with raspberry, strawberry, red current, herbs, and mint coming through. On the palate, this wine is fresh and medium bodied with lovely fruit and medium tannins and impressive length.

Heron Hill Baco Noir Reserve 2019 **\$25**
Special Reorder Price \$21.25 (15% off)
Finger Lakes, New York

A French-American hybrid grape that makes a captivating deep-colored and rustic red wine. A nearly opaque ruby wine with abundant aromas of bramble, juniper, raisin, black currant and earthy tones. It is medium to full bodied with bracing acidity and modest tannins, leading to a long fruit driven finish. Aged 21 months French oak.

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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TURKEY BOLOGNESE

Ingredients

- | | |
|-------------------------------------|--------------------------------------|
| 1/4 cup extra-virgin olive oil | 3 cups marinara sauce |
| 1 onion, chopped | 1/4 cup chopped fresh basil leaves |
| 4 garlic cloves, minced | Salt and freshly ground black pepper |
| 1 carrot, peeled and finely chopped | 1 pound spaghetti |
| 1 celery stalk, finely chopped | Freshly grated Parmesan |
| 1-pound shredded cooked turkey | |

Cooking Instructions

1. Heat the oil in a heavy large frying pan over medium heat.
2. Add the onion and garlic and sauté until translucent, about 5 minutes.
3. Add the carrot and celery and sauté until the vegetables are tender, about 5 minutes.
4. Add the turkey and sauté 1 minute.
5. Add the marinara sauce.
6. Decrease the heat to medium-low and simmer gently for 15 minutes to allow the flavors to blend, stirring often.
7. Stir in the basil.
8. Season the sauce, to taste, with salt and pepper. (The sauce can be made 1 week ahead. Cool the sauce completely, then transfer it to a container and freeze for future use. Bring the sauce to a simmer before using.)
9. Cook the spaghetti in a large pot of boiling salted water until just tender but still firm to bite, stirring often, about 8 minutes.
10. Drain, reserving 1 cup of the cooking liquid.
11. Add the pasta to the sauce and toss to coat, adding enough reserved cooking liquid to moisten as needed.
12. Serve with Parmesan.

Pair with **Heron Hill Baco Noir Reserve 2019*