



April 2023 REDS

Earth-friendly Wines

Chateau Puy Servain Rouge 2019

\$18

Special Reorder Price \$15.30 (15% off)

Bergerac, France - Rich in color with garnet reflections and intense aromas of red fruits. The beautiful tannic structure presents a supple mouth feel that supports both youthful drinking along with the ability to age. A blend of 80% Merlot and 20% Cabernet Franc sustainably farmed just west of the Bordeaux region.

Familia Bastida "Larsa" Garnacha 2020

\$18

Special Reorder Price \$15.30 (15% off)

La Mancha, Spain - A rustic, red fruit profile with spicy tannins and a finish accented by earth and toasty barrel notes. Black cherry and strawberry jam linger on the finish, balanced with spice and acidity. Estate-grown on low-yield, non-irrigated vineyards. The Garnacha vines are sustainably farmed on stoney clay and sand soils. Vegan-Friendly!

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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MUSHROOM CACIO E PEPE PASTA

Ingredients

4 tbsp unsalted butter
1lb shiitake mushrooms, stemmed and halved lengthwise
Kosher salt

1lb fresh tagliatelle
3 cups finely grated Pecorino Romano
2 tbsp coarsely ground black pepper
1/4 cup heavy cream, warmed (optional)

Cooking Instructions

Preheat the oven to 250°F. Place an ovenproof serving bowl in the oven to stay warm.

Melt the butter in a medium skillet over medium-high heat. Add the mushrooms and a pinch of salt, and sauté for 8 minutes, until softened and beginning to crisp.

Fill a 6-quart pot with water. Bring it to a boil and add 2 tbsp of salt. Add the pasta, and cook until slightly firmer than al dente, 1 minute less than it says on the package.

Remove the serving bowl from the oven, and use tongs to transfer the pasta into the warm bowl (keep the heat on under the water). Add the mushrooms to the pasta and toss to combine.

Place the cheese and pepper in a medium mixing bowl. Whisk in 1½ cups of the pasta cooking water until it forms a paste. If the cheese looks too clumpy, add some heavy cream, a little at a time. Pour the cheese sauce over the pasta and quickly toss, slowly adding another ½ cup of cooking water to loosen the sauce to your desired consistency. Serve immediately.

*Pair with **Familia Bastida Larsa Garnacha 2020**