



January 2024

Lesser-Known Varietals

La Domitienne Picpoul 2022
Special Reorder Price \$16.15 (15% off)
Languedoc-Roussillon, France

\$19

'La Domitienne' refers to the French name of the ancient Roman road Via Domitia that connected Rome to the southern tip of Spain through the coastal French city of Narbonne. The La Domitienne is a complex wine with notes of spring flowers and a streak of minerality that provide a beautiful framework. Because the wine finishes with such clean and bracing acidity, the rich mid-palate of melon and stone fruit is a delightful surprise. This charming wine begs for warm & sunny days, shellfish & seafood.

Giustini Susumaniello 2022
Special Reorder Price \$15.30 (15% off)
Puglia, Italy

\$18

This is Puglia's Beaujolais! The wine opens with fresh raspberry and red berry on the nose with flowers and a touch of fresh jam. Soft tannins, violet-laced fruit and a lovely ripe flavor follow on the palate - delicious chilled.

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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RASPBERRY-MAPLE PORK TENDERLOIN

Ingredients

1 (1-lb.) trimmed pork tenderloin	1 tablespoon pure maple syrup
1 teaspoon black pepper	1.50 teaspoon red wine vinegar
¾ teaspoon kosher salt	1 teaspoon Worcestershire sauce
1/2 cup seedless raspberry jam	

Cooking Instructions

1. Preheat grill to medium (350°F to 400°F). Sprinkle pork evenly with pepper and salt. Whisk together jam, maple syrup, vinegar, and Worcestershire sauce in a small bowl; measure ¼ cup glaze into a separate small bowl, and reserve for serving.
2. Place pork on oiled grates; grill, covered, turning and brushing with glaze occasionally, until a thermometer inserted into thickest portion of meat registers 140°F, 14 to 16 minutes. Remove pork from grill and let rest 10 minutes. Slice pork and serve with reserved ¼ cup glaze for drizzling.

Pair with **Giustini Susumaniello 2022*