

WINE OF THE MONTH

APRIL

2017 Malbec

REGULARLY
\$28.00

NON- MEMBERS

20% OFF
\$22.40

WINE CLUB
30% OFF
\$19.60



Mitchella

GAZETTE | VOLUME 4.2021



2017 Malbec

This medium bodied wine has bright aromas of vanilla, bright cherry, and wild sage. The sweet spice is supported by well balanced, rich tannins. The wine finishes with fresh cut cedar. Perfect to enjoy now or it can be aged for many years to come.

I welcome Spring more than any other season...

I usually walk our vineyard before the sun comes up, we pruned a little early this year, but still a lot later than other vineyards, the soil temperatures were worrying me, a bit warmer. We finished pruning Friday, March 12, during the last quarter of the moon when the vines were resting. Delaying pruning will extend bud break by about two weeks, well into April, giving us a little additional protection from a late season May frost. Now we wait and see... *Angela*



Garlic Brown Sugar Flank Steak with Chimichurri

Ingredients:

2 pound flank steak (about 1-inch thick)	1 cup fresh cilantro
1/2 teaspoon salt	2/3 cup fresh parsley
1/2 teaspoon pepper	1/4 cup fresh oregano
1/3 cup olive oil	2 garlic cloves, minced
3 tablespoons brown sugar	1/4 cup red wine vinegar
4 garlic cloves, minced	2/3 cup olive oil
chimichurri	1/2 teaspoon salt
	1/2 teaspoon pepper
	1/4 teaspoon crushed red pepper flakes

Directions

Add the flank steak to a large baking dish and season it with the salt and pepper. In a bowl, whisk together the olive oil, brown sugar and garlic cloves, then cover the steak with it and place it in the fridge to marinate. I marinate anywhere from 2 hours to overnight.

When you're ready to cook the steak, you can grill, broil or pan sear it to your liking. I tend to broil it as I find that easiest. Preheat the broiler in your oven and move the oven rack as close as possible. Place the steak on a broiler pan or baking sheet and broil on each side for about 5 minutes. This results to a medium to medium-well doneness in my oven.

Allow the steak to rest for 10 minutes before slicing it thinly against the grain. Serve it immediately with the chimichurri.

Chimichurri:

Combine the parsley, cilantro, oregano and garlic in a food processor and pulse until small leaves and pieces remain. Add in the vinegar and pulse once more. With the processor going, stream in the olive oil and mix until just combined. Stir in the salt, pepper and red pepper flakes. Taste and season additionally if needed. Store sealed in the fridge for up to a week or so.

UPCOMING EVENTS

PIZZA ON THE PATIO

2nd Sunday
June 13
July 11
August 8

RESERVATIONS REQUIRED

Our White
wines and
Rose will be
available for
purchase

April 9th!



@MitchellaWinery