

APRIL

WINE
OF THE
MONTH

2017

Tempranillo

REGULARLY

\$28.00

NON CLUB
MEMBERS

20% OFF

\$22.40

WINE CLUB

30% OFF

\$19.60

Mitchella

GAZETTE | VOLUME 04.2022



2017 Tempranillo

Bright aromas and flavors of blackberry and dark cherry are enhanced by hints of leather. With a semi-long, smooth finish, this wine showcases lingering essences of sweet spice and pipe tobacco.

Nonna's Easter Pie

Ingredients:

3/4 cup powdered sugar, plus extra for garnish
3 large eggs
2 teaspoons pure vanilla extract
1 tablespoon orange zest

1 (15-ounce) container whole milk ricotta cheese
1/2 cup cooked short-grained rice
1/3 cup toasted pine nuts
6 sheets of phyllo sheets thawed
3/4 stick (3 ounces) unsalted butter, melted

Directions:

Blend 3/4 cup of powdered sugar, eggs, vanilla, orange zest and ricotta in a food processor until smooth. Stir in the rice and pine nuts. Set the ricotta mixture aside.

*Preheat the oven to 375 degrees F.

Lightly butter a 9-inch glass pie dish. Lay one phyllo sheet over the bottom and up the sides of the dish, allowing the phyllo to hang over the sides. Brush the phyllo with the melted butter. Top with a second sheet of phyllo dough, laying it in the opposite direction of the first phyllo sheet. Continue layering the remaining sheets, alternating after each layer and buttering each sheet. Spoon the ricotta mixture into the dish.

Fold the overhanging phyllo sheets over the top of the filling to cover. Brush completely with melted butter.

Bake the pie until the phyllo is golden brown and the filling is set, about 35 minutes. Transfer the pan to a rack and cool completely.

Sift powdered sugar over the pie and serve.





Cheese Corner

It's a new season and we have some amazing new cheese flavors that we are excited for you all to try. Whether you prefer White or Red wine, we have you covered. Red Dragon is a cow's milk cheese that we've paired with our Sauvignon Blanc. This smooth, firm, tasty Cheddar is made with Welsh brown ale and mustard seeds. Red Dragon is a buttery and spicy cheese with plenty of bite. Not only do the mustard seeds give Red Dragon its marvelous flavor, but also texture. The brown ale makes the cheese moist and tangy. This cheese compliments any crisp White wine with citrus notes. Surprisingly enough, it also goes very well with both Cabernet Sauvignon & Cabernet Franc.

Another great cheese we are featuring is our Lavender Pesto Gouda. Also made from cow's milk, this cheese is sure to make an impression in both taste and color. This unique rich purple Gouda has the deliciously distinctive floral fragrance and flavor of lavender infused with rosemary and thyme. Its bold color makes it stand out and we love the way its flavor compliments our Rambunctious red blend. The next time you're in the area stop by for our wine and cheese tasting to see what other fun pairings we have for you to enjoy.

Bud Break Mitchella

At Mitchella our vines are pruned at the end of winter. As the name suggests, *Bud Break* is the time when vines produce new green growth. This is the first stage of a vines cycle that yields grapes each fall. Almost magically, the entire region transforms from brown and drab to green and vibrant. This is a beautiful time of year and sets the stage for a productive season.

Our White Peacock

We have a few Peacocks here at Mitchella but Bianco is the only one with white coloring. Although most would think he is albino, in fact he is a rare breed of white peacock. The white peacock has blue eyes and colored skin. The collective term for them is 'peafowl'. The males are 'peacocks' while the females are 'peahens'. Then the babies are peachicks.

The loss of pigmentation of the this beautiful bird is caused by leucism. This is an exciting time for Bianco because he just turned 2 years old.

It takes two years for all males to reach full maturity and develop all of their feathers. As you can see from his picture, he is as beautiful as he is unique.



UPCOMING EVENTS

Closed Easter
Sunday, April 17th

Closed Mother's Day
Sunday, May 8th

Paso Wine Festival
Weekend
May 19th-22nd



~Bud Break~



~Bianco Our White Peacock~

