



April Newsletter

Volume 4. 2023

UPCOMING EVENTS



SPANISH TAPAS WITH PROSCIUTTO & MANCHEGO CHEESE

**4/1, 4/8, 4/15, 4/22,
4/29**

Come enjoy a pairing of our Spanish Tapas with our 2017 Innuendo Noir every Saturday through the month of April.



2017 INNUENDO NOIR

Our Bordeaux-style blend is made up of Cabernet Sauvignon, Cabernet Franc, Malbec, and Merlot. This bright purple wine teases your nose with black currant and ripe plum. After one sip you can feel the bold tannins abide long after the wine has dissipated. With hints of succulent blackberry, it finishes with a touch of cardamom on the palate.

Regularly \$45.00

\$36.00-20% OFF
Non Wine Club

\$31.50-30% OFF
Wine Club

MITCHELLA CRAB FEED

April 15th-16th



New Dates!

Mitchella is excited to bring back this amazing event. Come enjoy an evening of all you can eat Dungeness crab, sides and a glass of wine.



BACK ROADS GRAND TASTING

April 29th, 6-9pm

Enjoy the annual Taste of the Back Roads Grand Tasting for a unique food & wine experience as winemakers share their beautiful vintages alongside paired bites followed by dinner and live music at Cass Winery.



Spanish Tapas with Prosciutto & Manchego Cheese

Pairs with 2017 Innuendo Noir



Serves 6



7 minutes

INGREDIENTS

- 1 baguette
- 1 lb cherry tomatoes
- 1-2 tbs olive oil
- ½ teaspoon sea salt
- 1 large garlic clove
- 5-10 basil leaves
- fresh ground pepper
- manchego cheese
- ¼ lb prosciutto or serrano ham
- butter

DIRECTIONS

Quarter cherry tomatoes, chop basil and mince garlic.

In a bowl toss salt, garlic, basil, tomatoes and olive oil, and a few twists of pepper.

Let rest while preparing other foods.

Slice baguette, butter one side of each slice and grill.

Layer half a slice of prosciutto, manchego cheese and a spoonful of bruschetta (tomato mixture) on baguette slices.

Broil to melt cheese (only a minute or so) and serve immediately.

Cinco de Mayo Spring Pick Up Party

Friday, May 5th & Sunday, May 7th

2:00-4:00pm

This is a members only event