



# April Newsletter

Volume 4. 2024

## UPCOMING EVENTS



### 2018 WINES!

This April, we are excited to put our remaining 2018 wines on sale.

Supplies are limited, so don't miss out on these delicious wines before they're gone!

### Sale Prices

**Cabernet Sauvignon- \$45**

**\$36.00-20% OFF**  
Non Wine Club

**\$31.50-30% OFF**  
Wine Club

**Innuendo Noir- \$45**

**\$36.00-20% OFF**  
Non Wine Club

**\$31.50-30% OFF**  
Wine Club



### CRAB FEED DINNER

**Saturday & Sunday**  
**April 13th & 14th**  
**3:30-5:30pm**  
**\$80 per person**

Mitchella is excited to announce this amazing event. Come enjoy an afternoon of all you can eat Dungeness crab with salad, bread, dessert and a glass of wine. Now open to guests and non-wine club.

### KENTUCKY DERBY PREAKNESS STAKES

**Saturday, May 4th and 18th**  
**From 10:00-3:30pm**



The perfect place to bet and win! Witness the spectacle of the Kentucky Derby while sipping on Mint Julep Wine Spritzers! Each paid tasting receives the opportunity to bet on their favorite horse. Dress up in your Derby best to receive an extra 10% off any wine purchase. Then join us two weeks later for the Preakness Stakes. We will be serving up Black Eyed Susan Wine Spritzers!

### In the Vineyard

Spring has officially sprung, bringing beautiful green color back to the vineyard. The grapevines have now started their annual growth cycle. Pruning and warm weather have initiated bud break on the vine. This new growth is facilitated by stored carbohydrate in the roots and wood of the vine. Eventually, long shoots will grow from the buds, and we can already see some leaves on the vine!





## Crab Cakes

2022 Sauvignon Blanc or 2022 Innuendo



Makes 6 Servings



40 Minutes, plus an hour to  
let crab cakes set.

### INGREDIENTS

- 1/4 C mayonnaise
- 1/4 C minced onion
- 2 large eggs, lightly beaten
- 1/2 tsp. Worcestershire sauce
- 1/2 tsp. dry mustard
- 1/4 tsp. salt
- 1/4 tsp. cayenne pepper
- 1 lb. lump crabmeat, picked over
- 1 C finely crushed soda crackers
- 2 Tbsp. unsalted butter
- 1/4 C vegetable oil
- Lemon wedges, for serving

### DIRECTIONS

In a large bowl, combine the mayonnaise, onion, eggs, Worcestershire sauce, dry mustard, salt and cayenne. Fold in the crabmeat and 1/4 cup of the cracker crumbs. Shape the mixture into 16 cakes about 1 inch thick.

Coat the crab cakes with the remaining cracker crumbs and transfer to a baking sheet lined with wax paper.

In a large skillet, melt 1 tablespoon of the butter in 2 tablespoons of the oil. When the foam subsides, add half of the crab cakes and cook over moderate heat until golden and crisp, 2 to 3 minutes per side. Drain the crab cakes on paper towels, then keep warm in a low oven. Repeat with the remaining 1 tablespoon of butter and 2 tablespoons of oil, and cook the remaining crab cakes. Serve with lemon wedges.

Can be prepared and refrigerated overnight before cooking.