

# WINE OF THE MONTH

AUGUST

2017 Tempranillo

REGULARLY  
\$28.00

NON-  
MEMBERS

20% OFF  
\$22.40

WINE CLUB  
30% OFF  
\$19.60



# Mitchella

GAZETTE | VOLUME 08.2021



## 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.



# BBQ

## Shrimp Tacos

### Ingredients:

- 1 1/2 lbs pounds large shrimp, deveined and peeled
- 3 tablespoons butter, melted
- 2 large garlic cloves, minced
- 1/2 cup cabbage chopped
- 1/2 white onion chopped
- 4 limes cut into quarters
- 1/2 teaspoon kosher salt
- 8, 6 inch corn tortillas
- 2 large avocados
- 1 small bunch chopped cilantro

### Directions:

Skewer the shrimp. If using wood skewers, soak them in water for 10 minutes beforehand. In a small bowl, combine butter and garlic. Preheat a gas grill to high; adjust to medium after 15 minutes. Brush the shrimp with the garlic butter. Place them on the grill.

Cook about 4 minutes on each side or until the shrimp are opaque. Remove from the grill.

Lightly salt the shrimp. Grill the corn tortillas for about 30 seconds each side, then keep wrapped in a kitchen towel to keep warm. To serve pull the shrimp off the skewers and divide them evenly among the tortillas. Top with the cabbage, slice of avocado, chopped cilantro, chopped white onion and squeeze a lime over the taco. Enjoy with a glass of Mitchella Tempranillo!

## UPCOMING EVENTS



### Pizza on the Patio

#### Members Only

2nd Sunday

August 8

(SOLD OUT)

### Fall Pickup Party dates

October 1st

October 2nd

October 3rd

4:00-6:00pm

We will be  
sending out an  
email with more  
details soon!

### RESERVATIONS REQUIRED



@MitchellaWinery