

AUGUST

Mitchella

GAZETTE | VOLUME 08.2022

WINE
OF THE
MONTH

2021
Reluctant
Rosé

A refreshing blend of Zinfandel, Tempranillo, and a touch of Cabernet Sauvignon, our Rosé has bright aromatic notes of fresh cut flowers. With a slightly dry acidity, this wine has hints of raspberry, white peach, and strawberry preserves.



REGULARLY

\$26.00

NON CLUB MEMBERS

20% OFF

\$20.80

WINE CLUB

30% OFF

\$18.20



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Balsamic Watermelon Feta Salad

Pairs with 2021 Reluctant Rosé



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4 servings



10 minutes

INGREDIENTS

For the dressing:

- 2 Tablespoons balsamic vinegar
- 2 Tablespoons red wine vinegar
- Salt and pepper
- 1/4 cup olive oil

For the salad:

- 1 (5-pound) watermelon, cut into bite-sized chunks
- 6 cups fresh spinach or arugula
- 1 red onion onion, thinly sliced
- 2/3 cup feta cheese, crumbled
- 1/2 cup slivered almonds
- 2 Tablespoons Chopped fresh basil

DIRECTIONS

1. In a small bowl, combine the vinegars, salt, pepper, and whisk until salt is dissolved. Slowly whisk in the olive oil, a few drops at a time. Add in the chopped basil, taste, and adjust seasonings.
2. In a large bowl, combine the melon, arugula/spinach, onion, and feta. Pour the dressing over the melon mixture and toss gently until everything is coated and evenly mixed.
3. To serve, divide salad among individual plates and garnish with slivered almonds and extra basil leaves.

NOTES

You can swap the chopped fresh basil for chopped fresh mint.



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**UPCOMING
EVENTS**

Saturday, September 3rd 12m - 3pm

Jason Cade ~ Country Artist

-Closed-

Labor Day

Monday, September 5th

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