



August Newsletter

Volume 8. 2025

UPCOMING EVENTS



2023 WHITE WINE SALE

This August, we are excited to feature all of our remaining 2023 white and Rosé wines on sale, while supplies last.

Regularly Priced

Sauvignon Blanc- \$32
Innuendo- \$32
Chardonnay- 32
Viognier- \$34
Reluctant Rosé-\$28

Sale

20% OFF
Non Wine Club

30% OFF
Wine Club



SLOcal's & Valley Locals!

Complimentary Tasting
Thursday-Monday
August
From 10:00-3:30 p.m.

Enjoy a complimentary wine and cheese pairing through the month of August for all of our amazing SLO County and Central Valley locals. Try our Summer menu featuring new wines and cheeses.

LobsterFest!

Saturday-Sunday
September 13th & 14th
5:00-7:00 p.m.



Enjoy a "hands-on" feast of shrimp, artichoke, corn on the cob, sausage, and potatoes spread out in classic New England style in the middle of the table. Topped off with a 2 - 2 1/2 pound fresh Maine Lobster, complete with dipping sauces, a glass of wine and dessert. Seating is limited and reservations are required.



Mitchella Pick Up Party

Saturday & Sunday
October 25th & 26th
From 10:00 a.m.-12:00 p.m.

Join us for our Fall Pick Up Party. Savor a delicious brunch crafted from our favorite recipes, while enjoying tastings of our newest wine releases as well as your beloved favorites. This special gathering is all about celebrating the season—enjoying great food, exceptional wines, and the beautiful autumn scenery with friends old and new. Come relax, mingle, and make memories surrounded by the vines!



Orzo Salad



Makes 4 servings



30 Minutes

INGREDIENTS

- **3/4 lb. orzo, cooked al dente**
- **1 large cucumber, seeded, quartered lengthwise and sliced**
- **3 green onions, thinly sliced**
- **1 pint grape tomatoes, halved**
- **1/4 C. chopped fresh dill, plus extra for garnish**
- **3 Tbsp. Dijon mustard**
- **1/2 C. olive oil, plus extra for brushing shrimp**
- **Salt and freshly ground pepper**
- **3/4 lb. feta cheese, crumbled**
- **1/4 C. white wine vinegar**
- **16 medium shrimp, peeled and deveined**

DIRECTIONS

Combine orzo, cucumber, green onions, and tomatoes in a large bowl. Place dill, vinegar, and mustard in a blender and blend until smooth. With the motor running, slowly add the olive oil and blend until emulsified. Season with salt and pepper, to taste. Pour the vinaigrette over the orzo mixture and stir well to combine. Gently fold in the feta cheese.

Heat grill to high. Brush shrimp with oil and season with salt and pepper. Grill for approximately 2 minutes per side or until just cooked through. Divide orzo salad among 4 take-out containers or plates and top with 4 shrimp. Garnish with additional dill. Serves 4. Recipe courtesy of Bobby Flay