



DECEMBER

WINE OF THE MONTH

2018

Barrel

Select Syrah

# Mitchella

GAZETTE | VOLUME 12.2021



Our Barrel Select Syrah is made from the finest estate grapes grown just outside the tasting room doors. To bring out the unique flavor of this reserve vintage it was fermented and aged for 18 months in two highly sought after barrels. The Francois Feres is new French Oak and the Kadar is Hungarian Oak. Together they help feature the rich aromatic notes of fresh blackberry and plums. With each sip, this wine entices with warm hints of dark chocolate, espresso and cedar.

REGULARLY \$42.00

NON-MEMBERS

20% OFF \$33.60

WINE CLUB  
30% OFF \$29.40



## Holiday Trio

Club Members ~\$73.50  
Non Members ~\$94.50



West Coast delivery: Must order by December 17th

All other states: Must order by December 12th

Join us every Sunday this month to try our favorite holiday recipes paired with a featured wine from our Holiday Trio.

2017 Cabernet Franc - Mini Caramelized Onion Cups with Gruyere

2017 Innuendo Noir - Beer & Beef Stew

2017 Cabernet Sauvignon - Nutella Brownie Bites

~Recipes can be found at [Mitchella.com](http://Mitchella.com)~





## Cheese Corner

We have a new winter menu with all new cheeses! **Rachel** loves the Marco Polo cheese from Beecher's it is smooth and creamy with pieces of green and black peppercorn that make the flavor come alive. It's perfect for a cheese plate or to pair with a good red wine. Looking for something new and exciting, **Brenna** recommends the Fourmage. This cheese is made with cow's milk, sheep's milk, goat's milk and rich buffalo milk giving it a creamy velvet texture with slightly crunchy cheese crystals. This gouda style cheese is great for fondue, grilled cheese, or on your Holiday charcuterie board.

## In the Vineyard

In the winter the vines appear to not be doing much of anything- however under ground- things are not so quiet. Instead of directing their energy towards producing fruit or new leaf growth, the vines expend their energy into their root systems.

## Cranberry Goat Cheese & Pecan Crescent Roll ups

### Ingredients:

1 -4 oz Cranberry cinnamon goat cheese log

1-8 oz of Tube crescent dough

1/2 C. chopped pecans

Cooking Spray

Preheat oven to 400 degrees F. Spray mini muffin pan with oil. Then cut 6 even strips of the crescent dough crosswise and 4 even strips lengthwise. Take the squares and press them into the prepared muffin cups. Cut the cranberry goat cheese into 1-inch size bites and place them in the center of the pastry squares. Next, sprinkle the chopped pecans on top of the cranberry goat cheese. Pinch the seams of the crescent rolls together sealing the dough together. Tap each seam with your finger to smooth out the edges. Let them bake for 18-20 mins.

## Hostess & Christmas Gifts

With the holidays just around the corner here are some gift ideas from our tasting room

Mitchella sweatshirts ~ Purse hangers ~ Chocolates ~ Keychains

And of course everyone's favorite- WINE

**GIFT BASKETS AND GIFT CARDS ARE AVAILABLE!**

## UPCOMING EVENTS

### Mitchella Happy Hour

Every Sunday

12pm—2pm

\$2 off a Glass of Wine

### Christmas Light Parade

Saturday

Dec 4th 7-9pm

Downtown Paso

### Pop In & Be Merry at Mitchella

Saturday & Sunday

Dec 11th & 12th

11- 4:30pm

### Christmas Eve

Friday

Dec 24th

Open till 3pm

### -Closed-

Christmas

Saturday

Dec. 25th

New Years

Friday Dec. 31st



@MitchellaWinery