



Newsletter

volume 2. 2023



SWEET AMBER

This Sherry styled dessert wine has aromas of warm brown sugar and caramelized vanilla. With each sip, this wine entices with luscious hints of fig and hazelnut, giving it a dynamic full flavor. Sweet Amber is 50% Tinta Cão, 50% Touriga Nacional, and fortified with grape spirits. Whether baking with, cooking with, or enjoying by the glass Sweet Amber will not disappoint.

Regularly \$20.00

\$16.00- 20% OFF
Non Wine Club

\$14.00- 30% OFF
Wine Club

UPCOMING EVENTS



SWEET AMBER SATURDAYS

**Feb-4, Feb-11, Feb-18,
Feb-25**

Life is Sweet, enjoy a treat!
Enjoy a sample of our Sweet Amber
Sherry Bundt cake every Saturday this
month.

CHOCOLATE & WINE

February 9th-13th
(Closed Super Bowl 2/12)



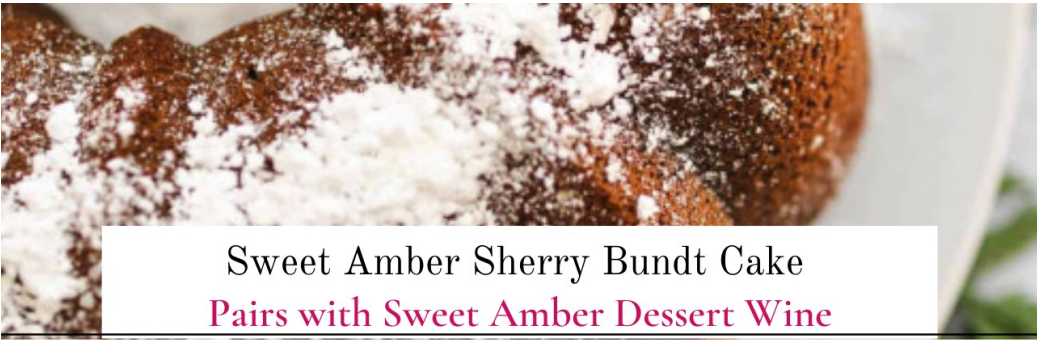
Want the perfect pairing to go with your wine this Valentine's Weekend?
Mitchella is releasing a new menu featuring hand-made chocolates specially crafted to pair with each wine for an unforgettable experience.



MITCHELLA PICK UP PARTY

TBA

More information about our Spring
Pick Up Party coming soon!



Sweet Amber Sherry Bundt Cake

Pairs with Sweet Amber Dessert Wine



Serves 10-12



1 hour

INGREDIENTS

- 1 (15.25 oz) package yellow cake mix
- 1/2 C white sugar
- 4 large eggs
- 3/4 C Sweet Amber sherry
- 3/4 C vegetable oil
- 1 (3.4 oz) package instant vanilla pudding mix
- 1 tsp. ground nutmeg
- 1 Tbsp. ground cinnamon
- 1 Tbsp. unsweetened cocoa powder
- 2 Tbsp. powdered sugar, for dusting

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Oil the sides and bottom of a 10 inch Bundt cake pan.
2. In a small bowl, mix cinnamon, sugar and cocoa. "Flour" the sides and bottom of the pan with the mixture, tap out the excess back into the cinnamon mixture.
3. In a large bowl, combine the cake mix, eggs, oil, sherry, nutmeg and pudding mix. Beat until well blended.
4. Pour half of the batter into the Bundt pan, sprinkle with half of the cinnamon sugar, cover with the remaining batter and finally, top with remaining cinnamon mixture.
5. Bake at 350 degrees F (175 degrees C) for 45 minutes, or until toothpick inserted into cake comes out clean.
6. Cool in pan for 10 minutes, then turn out onto a wire rack. After cooling, dust the top with powdered sugar. Enjoy with a glass of Sweet Amber.

Don't miss out on our new releases!

2019 Petite Sirah- \$38.00

More new releases coming soon