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

VALENTINE'S DAY CHOCOLATE & WINE PAIRING

February 15th-19th
10:30-3:30pm

This February, Mitchella is featuring hand selected chocolates paired with our handcrafted wines for an amazing experience.

(Mitchella will be Closed Super Bowl 2/11)

SMALL BITES SATURDAYS

Every Saturday in March
From 11:00-2:00pm

This March, don't miss out on our Irish Slammer Cupcakes! Join us any Saturday through the month of March to try a pairing of our 2019 Presumptuous Zinfandel, and our new recipe featuring Guinness chocolate cake, Jameson Ganache & Baileys cream frosting.

SPRING RELEASE WEEKEND

Thurs-Mon
Through March
11:00-3:30pm

Mitchella is excited to announce the release of our 2020 Woodpecker Red and 2020 Leona this March! Visit us every weekend this month to try our new release Zinfandels.
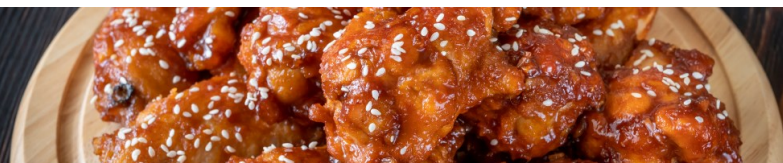
Honey Chicken Wings
Sweet Amber

Makes 2-3   1 hour

INGREDIENTS

- 8 chicken wings
- 2 tablespoons honey
- 1/2 lemon
- 2 tablespoons sherry wine or *Sweet Amber*
- 2 tablespoons soy sauce
- salt
- pepper, freshly ground
- 1 garlic clove, crushed
- 1 teaspoon ground ginger

DIRECTIONS

1. Juice the lemon half. Mix together all the ingredients except for chicken wings.
2. Place chicken wings into a shallow roasting dish and pour on half the marinade. Allow to stand (in fridge) for approximately 20 minutes.
3. Prepare a moderate oven (350 F) and cook chicken wings for about 15 minutes. Brush on the remaining marinade and return wings to the oven to complete cooking, approximately 30-35 minutes in all.
4. Serve with green salad and herb bread.

ST. PATRICK'S DAY THEMED WINE CLUB PICK UP PARTY

MAR | 15 & 16 | 4PM - 6PM

Discover our newest wine releases as you indulge in your favorite Irish dishes. This is an excellent opportunity to personalize your Spring Allocation. Who knows, you might just strike gold at the end of the Mitchella rainbow.

Customize Cut-Off Date: March 18th, 2024