

WINE OF
THE
MONTH

Mitchella

GAZETTE | VOLUME 02.2021

FEBRUARY



2015 Riportella Port

Need a Wine to relax and unwind with? Well look no further then our 2015 Riportella Port. With hints of rich dark chocolate and notes of plush black cherries soaked in warm bourbon & caramelized wood. This is the perfect companion for cold nights by the fire, paired with your new *Meditation* session, aum. The only thing that could make it better is to pair it with our molten lava chocolate cake!

Regularly \$28

Non Members

20% off

\$22.40

Wine Club

30% off

\$19.60



Molten Chocolate Cake



Ingredients

- 8 Oz. Semisweet Chocolate Chips
- 1/4 Cup butter
- 6 Eggs
- 1 Tbsp. Vanilla
- 1/4 Cup Flour

Directions

Preheat oven to 425 degrees F. Spray 6-8, 4 or 6 ounce ramekins with Pam or brush with butter. Sprinkle with sugar if desired. In a double boiler, add chocolate chips and butter and stir until melted. While melting, add three egg yolks and three whole eggs to the bowl of a stand mixer. Beat until the egg mixture doubles in size, gets thick and pale yellow. Slowly stream the chocolate into the egg mixture. Gently stir in the flour by hand. Pour into ramekins, arrange on baking sheet and bake for 12 to 15 minutes. It should be firm on the sides and soft in the middle, do not overcook. Remove from the oven and let it rest for 1-2 minutes. Run a knife around the edge and invert. Sprinkle with powdered sugar or garnish with sauce (caramel, raspberry, strawberry, etc.)

UPCOMING EVENTS

VALENTINE'S DAY

Sunday
February 14th

PICKUP PARTIES

April ~ May
TBA

CRAB FEST

Possibly in April

PIZZA ON THE PATIO

Second Sunday's
of the Month:

June 13th

July 11th

August 8th

September 12th

RSVP'S OPEN

02.14.2021



@MitchellaWinery