

JANUARY

Mitchella

GAZETTE | VOLUME 1.2022



WINE
OF THE
MONTH

2017

Innuendo

Noir



Our Bordeaux-style blend is made up of Cabernet Sauvignon, Cabernet Franc, Malbec, and Merlot. The bright purple wine teases your nose with violets and ripe plum. After just one sip you can feel the bold tannins abide long after the wine has dissipated. With hints of succulent blackberry, it finishes with fresh cuts of cedar. This wine is the perfect pairing for our Shepherd's Pie recipe, enjoy!

REGULARLY
\$45.00

NON-
MEMBERS

20% OFF
\$36.00

WINE CLUB
30% OFF
\$31.50



Shepherd's Pie

Ingredients:

- 1-1/2 lbs Yukon Gold potatoes, peeled, diced
- 3/4 cup chicken broth
- 1 lb 95% lean ground beef
- 1 tsp oil
- 2 cloves garlic, diced
- 10 oz frozen mixed vegetables
- 1 tsp Worcestershire sauce
- 2 tsp tomato paste
- 1 tsp chopped rosemary leaves
- 1/2 tsp Salt and Pepper
- 2 tbsp sour cream
- 1 medium onion, diced
- 2 tbsp flour
- 1 cup beef broth
- 1 tsp chopped thyme leaves
- Paprika

Boil potatoes in a medium pot of salted water until cooked and soft. Drain and mash with chicken broth, sour cream, 1/2 tsp salt and pepper, set aside. Preheat oven to 400°F. In a large sauté pan brown meat over medium high heat, breaking the meat up with a wooden spoon as it cooks. Season with 1/2 tsp salt and pepper to taste. When cooked, set aside on a plate. Add the oil, onion, garlic, and sauté on medium heat about 6 to 8 minutes, until the vegetables are tender. Add the flour, frozen vegetables, beef broth, tomato paste, Worcestershire sauce, rosemary, thyme, cooked meat and mix well. Simmer on low about 8-10 minutes. Spread the meat on the bottom of casserole dish. Top with mashed potatoes and sprinkle with paprika. Bake 20 to 25 minutes, then place under the broiler 1 to 2 minutes until the potatoes turn golden. Remove from oven and let it cool 5 minutes before serving.



Cheese Corner



New year, new cheese favorites! **Rachel** enjoys the fresh flavor of our Garlic and Herb Chevre. This goat cheese is perfect with crackers or a charcuterie plate and pairs amazingly with our 2017 Malbec, (just a suggestion!) **Brenna** is a big fan of Barely Buzzed which is a creamy cow's milk cheese and dusted with ground espresso. It pairs perfectly with our 2018 Barrel Select Syrah and accentuates the hints of espresso in the wine. **Angie** loves the Honey Goat Chevre with it's smooth creamy flavor and subtle hints of honey. This cheese is a great accent on a salad or if you want a tasty snack, try drizzling honey over it and eat with your favorite crackers.

*** We will also be featuring a special Valentine's Day cheese in February. The Old Chatham Creamery's Cupid's Choice heart shaped cheese brie is perfect to share with your sweetheart and loved ones**

Meet The Mitchella Team

We are excited to welcome **Angie Totman** to the Mitchella team! Angie is our new tasting room manager and has worked in the wine industry for over 10 years. With a husband and four kids at home she has plenty of managerial skills and knows how to get the job done. If you've been to our tasting room recently, chances are you've met **Brenna** and **Rachel**. We are a close nit family here at Mitchella and giving an amazing experience to our customers is our top priority. Make a reservation for your next visit and see for yourself how great our staff is while you enjoy a customized wine & cheese pairing.

Valentine's Day

Chocolate & Wine Pairing

Mitchella is excited to feature a special Valentine's Day chocolate and wine pairing. Each chocolate truffle is made to pair with a wine from our tasting menu. These locally handmade treats are sure to make your wine tasting an amazing experience. Bring your sweetheart & indulge in unforgettable chocolate pairing.

~Reservations are Required~

UPCOMING EVENTS

Mitchella Happy Hour

Every Sunday

12pm—2pm

\$2 off a Glass of
Wine

Valentine's Day Weekend

Chocolate & Wine
Pairing

Thursday-Saturday

February 10th-12th

&

Monday February

13th

-Closed-

January 17th

February 13th

