

JANUARY

WINE OF THE MONTH

REGULARLY

\$42.00

**NON CLUB
MEMBERS**

20% OFF

\$33.60

WINE CLUB

30% OFF

\$29.40

Mitchella

GAZETTE | VOLUME 1. 2023



2018 Barrel Select Syrah

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 & aged for 18 months in two highly sought after European barrels. Together they help feature the rich aromatic notes of fresh blackberry & plum. With each sip, this wine entices with warm hints of dark chocolate, espresso & cedar.



Beer & Beef Stew

Pairs with 2018 Barrel Select Syrah



Serves 4-6



2 hours, 30 minutes

INGREDIENTS

- 2-3 lbs of beef stew meat or other cut into 1" cubes
- 1/4 C. flour
- 4 C. beef broth
- 1 bottle dark beer
- 2-3 large sweet onions (thinly sliced)
- 1 Tbsp. fresh thyme (leaves only)
- 1 tsp. salt
- 1/2 tsp. pepper
- 2 tsp. paprika
- 4 Tbsp. olive oil or walnut
- 2 Tbsp. brown sugar
- 2 bay leaves

DIRECTIONS

1. In a food storage bag, combine the flour, paprika, and salt. Add the beef cubes and toss to coat.
2. Heat 2 tablespoons of the oil in a large heavy pot over medium-high heat.
3. Add the beef and cook, stirring, for about 4 to 5 minutes, until browned.
Do not over crowd, cook in batches, remove and set aside.
4. Heat the remaining oil in the pot with the scrapes, add the onions and cook until translucent, about 10-15 minutes, add 2 tablespoons of brown sugar and cook another 2 minutes.
5. Add the beef broth and scrape any remaining bits from the bottom of the pot. Add the beef and collected juices, add the thyme, bay leaves, pepper, and beer.
6. Cover and simmer on low for 2 hours. Remove the bay leaves. Serve over noodles or rice.

UPCOMING EVENTS

**Wine & Chocolate
Pairing Coming in
February**



SLO county locals enjoy complimentary wine & cheese pairing all of January!

1/7, 1/14, 1/21, 1/28

**Enjoy a sample our Beer and Beef stew
every Saturday in January!**

-Closed-

**Martin Luther King Jr. Day
Monday, January 16th**

