



January Newsletter

Volume 1. 2024



2018 ESTATE CABERNET SAUVIGNON

Our Estate Cabernet Sauvignon has a deep violet color, notes of blackberry, deep black currant that finishes with aromas of thyme.

The plush fruit a earthy spice are supported by well balanced & rich tannins followed by a short dry finish leaving you wanting more.

Regularly \$45.00

\$36.00-20% OFF
Non Wine Club

\$31.50-30% OFF
Wine Club

UPCOMING EVENTS



VALENTINE'S DAY CHOCOLATE & WINE PAIRING

February 15th-18th
(Closed Super Bowl 2/12)

This February Mitchella is featuring hand-made chocolates specially crafted to pair with each wine for an unforgettable experience.

SMALL BITES SATURDAYS

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



This February we will be featuring our Honey Chicken Wing using our Sweet Amber Sherry. Join us any Saturday through the month of February to try a pairing of both our Sweet Amber and our new recipe.

****Perfect recipe for the Super Bowl!***



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.



Creamy Mushroom Soup 2018 Estate Cabernet Sauvignon



Makes 4-8



2 hours

INGREDIENTS

- 2 lbs. Button Mushrooms, sliced thin
- One whole onion, diced
- 3 stalks of celery, sliced thin
- 1 clove of garlic, minced
- 1 cup white wine
- 1 stick butter, plus 2 Tbsp.
- 8 cups chicken broth
- 16 oz. heavy cream
- ½ cup flour
- 2 tsp balsamic vinegar
- Salt and pepper to taste

DIRECTIONS

1. Heat 2 tablespoons butter in a large skillet over medium-high heat. Reduce the heat to medium and add mushrooms, onion, celery, and garlic. Cook, stirring frequently, until vegetables are soft, about 6 to 8 minutes.
2. Add a cup of white wine to the skillet and boil off completely.
3. Then transfer soup to a medium size pot. Add 8 cups of chicken broth to the pot. Let soup boil until broth is reduced by 50%.
4. On the side make your roux. Melt 1 stick butter in a saucepan over medium-low heat. Reduce heat to low and slowly sprinkle in ½ cup flour while stirring with a whisk. In 3 to 5 minutes, you'll have a roux.
5. Transfer the soup to a blender (make sure it is just warm or cool at this stage---blending hot soup is dangerous!) and puree until mushrooms are mostly broken up into small sized bits. (NOTE: You may use an immersion blender in the pot if you have one, and you don't have to let the soup cool first.) Transfer the soup back to the pot, add the cream, and heat it to a boil. Add the roux until you are happy with the thickness of the soup. Add balsamic, then taste and adjust seasonings.
6. Serve warm with crusty chunks of warm bread.

Spring 2024 Wine Club Dates

Pick Up Party: March 15th-16th, 2024

Customize Cut-Off Date: March 18th, 2024