

WINE OF THE MONTH

JANUARY

2017 Leona

REGULARLY
\$42.00

NON-MEMBERS

20% OFF
\$33.60

WINE CLUB
MINIMUM
30% OFF
\$29.40

Wine Terms

Aroma – The intensity and character of the aroma can be assessed with nearly any descriptive adjective. From "appley" to "raisiny", and "fresh" to "tired", etc. It normally refers to the particular smell of the grape variety. The word "bouquet" is usually restricted to describing the *aroma* of a *cellar-aged bottled wine*.

Mitchella

GAZETTE | VOLUME 1.2021



Welcome 2021, maybe!

Let's hope that this year is better and brighter than the last... It's the positivity that counts right?

With a new year comes a new vintage and this one in particular tends to be a favorite around here. Our 2017 Leona is our newest release of this rich and savory full bodied *dry-farmed* Zinfandel that is locally sourced from the Willow Creek District here in beautiful Paso Robles. With velvety *aromas* of blackberry bramble, spiced orange, and dark chocolate to finish off the palate, together with a lively *bouquet* of sweet spice and vanilla, that can be sinfully paired with the California Devil's on Horseback recipe.



California Devil's on Horseback

Ingredients

24 California Dried Plums (Prunes) - Bella Viva Orchard
- California's Central Valley

12 Slices of Rancho Llano Seco Uncured Bacon, Chico -
A Heritage Ranch

6-8 Ounces of Point Reyes Blue Cheese - California
Farmstead

Directions

Celebrating California

Preheat oven to 400 degrees. Place 24 toothpicks in a small bowl filled with water; let soak 15 minutes. Line a baking sheet with parchment paper and fit with a wire rack; set aside. Halve California Dried Plums (Prunes) lengthwise being careful not to cut all the way through. Stuff the blue cheese into the center of each prune. Wrap a piece of bacon around each prune. Secure bacon with a toothpick. Place dates on prepared baking sheet. Bake until bacon is cooked through, 20 to 25 minutes. Let cool slightly, better served warm. Pairs perfectly with Mitchella Leona Zinfandel.

UPCOMING EVENTS

Valentine's Day
Sunday
February 14

Pickup Parties

March
TBA

May
TBA

Crab Feed
Maybe April?

Pizza on the Patio

2nd Sundays

May 9

June 13

July 11

August 8

Sept 12



@MitchellaWinery