

JULY

# Mitchella



GAZETTE | VOLUME 07.2022

WINE  
OF THE  
MONTH

2018 Malbec



2018 Malbec

REGULARLY

**\$38.00**

NON CLUB  
MEMBERS

**20% OFF**

**\$30.40**

WINE CLUB

**30% OFF**

**\$26.60**

This medium bodied wine has rich notes of ripe cherry and blackberry. The sweet spice is supported by well balanced, rich tannins. The wine finishes silky and smooth with a touch of cocoa on the palate. Perfect to enjoy now or it can be aged for many years to come. Try this wine with our Spanish Tapas with Serrano Ham recipe, it's the perfect summer pairing!

# Spanish Tapas with Serrano Ham & Manchego Cheese

## Ingredients:

- 1 baguette
- 1 lb cherry tomatoes
- 1-2 tbs olive oil
- ½ teaspoon sea salt
- 1 large garlic clove
- 5-10 basil leaves
- fresh ground pepper
- manchego cheese
- ¼ lb serrano ham
- butter

## Directions:

Quarter cherry tomatoes, chop basil and mince garlic.

In a bowl toss salt, garlic, basil, tomatoes and olive oil, and a few twists of pepper. Let rest while preparing other foods. Slice baguette, butter one side of each slice and grill.

Layer half a slice of serrano ham, manchego cheese and a spoonful of bruschetta (tomato mixture) on baguette slices.

Broil to melt cheese (only a minute or so) and serve immediately.



## UPCOMING EVENTS

### Local Happy Hour

Complimentary  
Tastings For Locals

Every Sunday  
Through July

**-Closed-**  
Monday,  
July 4th

### Pizza on the Patio

Sunday,  
July 10th  
12-2:00PM

**-Closed-**  
Labor Day  
Monday,  
September 5th



@MitchellaWinery