



July Newsletter

Volume 7, 2023



ALL 2018 WINES!

***EXCEPT THE 2018 LEONA**

This July we are excited to put all of our remaining 2018 wines on sale!

Regularly Priced

Cabernet Franc- \$34
Cabernet Sauvignon-\$45
Innuendo Noir-\$45
Merlot-\$ 32
Presumptuous- \$42
Rambunctious- \$32
Syrah- \$38
Barrel Select Syrah-\$42

July Discount

20% OFF
Non Wine Club

30% OFF
Wine Club

UPCOMING EVENTS



SLOVAL'S ONLY COMPLIMENTRY TASTING

**Thurs-Mon Through July
10:00-3:30pm**

Enjoy a complimentary Wine & Cheese pairing through the month of July for all of our amazing SLO county locals.

805.239.8555 | www.mitchella.com

PIZZA ON THE PATIO

**July 9th, Aug 6th
From 12:00-2:00pm**



Pizza on the Patio is back this summer! Enjoy three delicious flavors of our handmade, wood fired pizzas with a glass of wine. The perfect food to pair with our new Summer wine & cheese tasting menu.



MITCHELLA LOBSTER DINNER

**Saturday, September 9th
6:00-8:00pm**

**\$95- Non Members
\$75- Club Members**

Enjoy a "hands on" feast of fresh Maine Lobster surrounded by a variety of sides and a glass of wine spread out in classic New England style along the middle of the table.



Caprese Salad Kabobs

2022 Pinot Gris



Makes 12



10 minutes

INGREDIENTS

- 24 grape tomatoes
- 12 cherry-size fresh mozzarella cheese balls
- 24 fresh basil leaves
- 2 tablespoons olive oil
- 2 teaspoons balsamic vinegar

DIRECTIONS

1. On each of the 12 appetizer skewers, alternately thread 2 tomatoes, 1 cheese ball and 2 basil leaves.
Whisk olive oil, vinegar & salt and pepper to taste; drizzle over kabobs

NOTES

If you want to try the traditional Caprese Salad recipe, just follow the recipe listed below.

*Substitute the cherry sized tomatoes and mozzarella cheese balls with regular sized options.

CAPRESE SALAD RECIPE:

1. Arrange tomatoes and mozzarella on a platter in an alternating pattern.
2. Scatter the basil leaves over the tomatoes and mozzarella.
3. Sprinkle with a generous pinch of flaky salt and several grinds of black pepper, to taste.
4. Drizzle the olive oil and balsamic glaze over the tomatoes, mozzarella, and basil. Serve immediately.

Small Bite Saturdays!

Come try our new Caprese Salad Kabobs every Saturday through the month of July with our Gold Medal winning Pinot Gris!