



July Newsletter

Volume 7. 2025



2023 SAUVIGNON BLANC

This dramatic, aromatic and elegantly proportioned wine features aromas of citrus blossom and green apple. A lush mouth feel of gooseberry and lime lead into vivid crispness and mineral notes that linger on the palate for a mouthwatering finish. Elicit memories and thoughts of a fresh summer sea breeze.

Regularly - \$32

\$25.60-20% OFF
Non Wine Club

\$22.40-30% OFF
Wine Club

UPCOMING EVENTS



SLOcal's Only!
Complimentary Tasting
Thursday-Monday
July-August
From 10:00-3:30p.m.

Enjoy a complimentary wine and cheese pairing through the months of July and August for all of our amazing SLO County and Central Valley locals. Try our Summer menu featuring new wines and cheeses.

Valley Locals!
Complimentary Tasting
Thursday-Monday
July-August
From 10:00-3:30p.m.

~Fresno ~ Visalia ~ Bakersfield ~
Lodi ~ Oakdale ~ Modesto ~
Stockton~



Heading to the Coast? Make your first stop Mitchella Vineyard & Winery! Enjoy a complimentary wine & cheese pairing all July & August. Sip, snack, and savor the start of your getaway with us. No reservations needed—just good vibes and great wine.



LobsterFest!
Saturday-Sunday
September 13th & 14th
5:00-7:00p.m.

Enjoy a "hands-on" feast of shrimp, artichoke, corn on the cob, sausage, and potatoes spread out in classic New England style in the middle of the table. Topped off with a 2 - 2 ½ pound fresh Maine Lobster, complete with dipping sauces, a glass of wine and dessert. Seating is limited and reservations are required.

A close-up photograph of several Meyer lemon bars. The bars are square-shaped, with a thick, white, crumbly crust and a smooth, yellow lemon curd filling. They are garnished with a thin slice of lemon on top. The background is dark and out of focus.

Meyer Lemon Bars



Makes 8-10 servings



60-90 Minutes

INGREDIENTS

Crust:

- **Vegetable oil or Pam for greasing**
- **1 1/2 sticks of unsalted butter, diced**
- **2 cups all-purpose flour**
- **1 /4 cup packed light brown sugar**
- **1/2 cup confectioner's sugar plus more for garnish**
- **1/4 tsp. salt**

Filling:

- **4 large eggs, plus two egg yolks**
- **2 cups of Baker's sugar, fine grain**
- **1/3 cup all-purpose flour, sifted**
- **2 tsp. grated lemon zest**
- **1 cup fresh lemon juice (about 8 lemons)**

DIRECTIONS

Make the crust: Position a rack in the middle of the oven and preheat to 350 °F. Grease a 9x13 pan with vegetable oil/Pam and line with foil, leaving a 2" overhang on all sides; grease the foil. Pulse the butter, flour, both sugars and the salt in a food processor until the dough comes together, about 1 minute. Press evenly into the bottom and about 1/2 inch up the sides of the pan, making sure there are no cracks. Bake until the crust is golden, about 25 minutes. Meanwhile, make the filling: Whisk the whole eggs and yolks, sugar and flour in a bowl until smooth. Whisk in the lemon zest and juice. Remove the crust from the oven and reduce the temperature to 300°F. Pour the filling over the warm crust and return to the oven. Bake until the filling is just set, 30 to 35 minutes. Let the bars cool in the pan on a rack, then refrigerate until firm, at least 2 hours. Lift out of the pan using the foil and slice. Dust with confectioners' sugar before serving.