



Give Us a Call! 805.239.8555

Make A Reservation

We are committed to making small lots of premium handcrafted wines!

# Mitchella Gazette

V.07.2021



View Our  
Wines



## Grilled Jalapeno Poppers

### Ingredients:

- 2 pieces of bacon
- 4 ounces cream cheese, softened
- 4 ounces fat-free cream cheese, softened
- ¼ C. shredded cheddar or jack cheese (or both)
- ¼ C. minced green onions
- 2 tsp. fresh lime juice
- 3 small garlic cloves, minced
- ¼ teaspoon cumin
- 14 jalapeño peppers, halved lengthwise and seeded
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons chopped Roma tomato (1 tomato)

### Directions:

Preheat grill to medium-high heat. Cook bacon in a skillet over medium heat until crisp. Drain on a paper towel, crumble bacon. In a medium bowl; add crumbled bacon, cheeses, green onions, lime juice, garlic, and cumin, stir well to combine. Fill each pepper half with the cheese mixture,

## WINE OF THE MONTH 2020 Innuendo

A unique blend of Chardonnay, Viognier, and Sauvignon Blanc, this wine is layered with aromas of citrus, fresh grass, and stone fruit. It has a lush mouthfeel with tropical fruit and citrus notes.

## ~New Releases~

We are excited to announce that all of our White Wines and our Rose are available for purchase!



*Happy 4th of July!*

Summer is here and our grape vines are going through some exciting changes. Grape growth typically develops in three stages, the first being a short rapid growth. During this stage, the berries are firm, green in color, and rapidly accumulate acid. In this period, the diameter of the grape berry can double in size. The second stage referred to as a lag phase and is typically a time of slow growth. The grapes remain firm, but start to

place peppers, cheese side up, on a grill rack, grill grate, or grill pan coated with Pam cooking spray. Cover and grill peppers 8 minutes or until bottoms of peppers are charred and cheese mixture is lightly browned. Place peppers on a serving platter. Sprinkle with cilantro and tomato.

lose chlorophyll. Berries reach their highest level of acid content and begin to accumulate sugar slowly. It's at the end of this stage that the color changes occur in the berry.

The final stage of berry growth is called *Véraison* and it coincides with the beginning of fruit maturation or ripening. At this stage growth accelerates again and the berries begin to soften.

Right now Mitchella's grapes are in the first phase of growth, but come for a visit soon and see how fast they are changing. Coming soon to a bottle near you!



*Regularly* ~ \$24.00

*NON Members* 20% off ~ \$19.20

*WINE CLUB* 30% off ~ \$16.80

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at checkout to save!

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## UPCOMING EVENTS

*~Reservations Required for all Events~*

**Closed - Sunday 4th of July**

**Pizza on the Patio**

***2nd Sunday of the Month***

**July 11- Sold Out**

**August 8**

**(Look for registration details later this month)**

**Wine Club**

**Events**

**News**

**Wines**



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