

WINE OF THE MONTH

JUNE

2017 Syrah

REGULARLY
\$28.00

NON-MEMBERS

20% OFF
\$22.40

WINE CLUB

30% OFF
\$19.60



Mitchella

GAZETTE | VOLUME 06.2021



2017 Syrah

This 100% Estate Syrah grown right outside the tasting room walls displays rich aromatic notes of fresh blackberry and plums. With each sip, this wine entices the pallet with warm hints of dark chocolate & cedar. Pairs well with warm summer days, family BBQ's, and our empanadas!



Empanadas

Ingredients:

- 1 C. shredded chopped chicken
- 1/2 C. golden raisins
- 1 Tbsp. Mexican seasoning (1/2 cumin and 1/2 garlic powder)
- 1/2 C. shredded Mexican cheese
- 4 Tbsp. Cabernet Jelly (or to taste)
- 1 egg
- 1 Tbsp. of finely chopped canned Chipotle peppers
- 1 (15-ounce) box refrigerated pie crusts (recommend Pillsbury)

Directions

Preheat oven to 400 degrees F. Line 2 baking sheets with parchment paper.

In a medium bowl combine chicken, golden raisins, seasoning, cheese, jelly and chopped chipotle peppers.

Unroll pie dough, using a 3-inch round cutter, dusted with flour and cut out as many rounds as possible, 10 -12 for each sheet, should have between 20-24 rounds. Beat the egg lightly in a small bowl, set aside. To assemble empanadas, fill the center of each round with approximately 1/2 tablespoon of the mixture. Brush half of the perimeter of each dough round with the egg wash. Fold over 1 side of the round to make a half circle. Crimp the edges of each empanada with tines of a fork. Place empanadas on prepared baking sheets. Brush each top lightly with egg wash and sprinkle each with a little of the remaining cheese.

Bake in preheated oven for 18 to 20 minutes or until golden brown.

UPCOMING EVENTS



Pizza on the Patio

Members Only

2nd Sunday

June 13

July 11

August 8

Closed 4th of
July

RESERVATIONS
REQUIRED

**Our Whites
and
Rose are
BACK!**



@MitchellaWinery