2018 RAMBUNCTIOUS

A full bodied blend of 34% Cabernet Sauvignon, 33% Syrah and 33% Zinfandel.
This complex wine has notes of cherry and pomegranate. Followed by rich velvety tannins with hints of plum and pepper.

Regularly $32.00

$25.60-20% OFF
Non Wine Club

$22.40-30% OFF
Wine Club

UPCOMING EVENTS

SMALL BITE SATURDAYS
BALSAMIC WATERMELON FETA SALAD
6/3, 6/10, 6/17, & 6/24

This month we are featuring our Balsamic Watermelon Feta Salad every Saturday through the month of June. This is the perfect recipe for the Summer so don't miss out on trying it!

INTERNATIONAL ROSÉ DAY
Friday, June 23rd

Celebrate International Rosé Day with a bottle of Mitchella's Reluctant Rosé.
With notes of fresh strawberries, guava and watermelon, our Rosé is the perfect wine for the summer.

PIZZA ON THE PATIO
June 11th, July 9th, Aug 6th
From 12-2:00pm

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.

Balsamic Watermelon Feta Salad
Pairs with 2022 Reluctant Rosé

Serves 4   10 minutes

INGREDIENTS

For the dressing:
· 2 Tablespoons balsamic vinegar
· 2 Tablespoons red wine vinegar
· Salt and pepper
· 1/4 cup olive oil

For the salad:
· 1 (5-pound) watermelon, cut into bite-sized chunks
· 6 cups fresh spinach or arugula
· 1 red onion, thinly sliced
· 2/3 cup feta cheese, crumbled
· 1/2 cup slivered almonds
· 2 Tablespoons Chopped fresh basil

DIRECTIONS

1. In a small bowl, combine the vinegars, salt, pepper, and whisk until salt is dissolved. Slowly whisk in the olive oil, a few drops at a time. Add in the chopped basil, taste, and adjust seasonings.

2. In a large bowl, combine the melon, arugula/spinach, onion, and feta. Pour the dressing over the melon mixture and toss gently until everything is coated and evenly mixed.

3. To serve, divide salad among individual plates and garnish with slivered almonds and extra basil leaves.

NOTES
You can swap the chopped fresh basil for chopped fresh mint.

Pizza on the Patio
Sunday, June 11th from 12-2:00pm