

WINE
OF THE
MONTH

MARCH

2017 Presumptuous

REGULARLY
\$42.00

NON-MEMBERS

20% OFF
\$33.60

WINE CLUB
30% OFF
\$29.40



Mitchel-



GAZETTE | VOLUME 3.2021



Spring is Coming!

Spring is nature's way of saying "Let's Party!"

2017 Presumptuous

Knowing no limits, this locally dry-farmed Adelaida Zin is tempered by 18 months of American oak aging with an enticing and aromatic play of juicy ripe blackberries and plum intertwined with hints of lavender and savory herbs. Cracked peppercorns and spicy juniper enliven the bold finish.



Guinness and Irish Cheddar Macaroni & Cheese

MACARONI AND CHEESE:

- 1 pound elbow macaroni
- 2 tablespoons butter
- 2 tablespoons flour
- 2/3 cup Guinness or stout
- 1 1/2 cups 2% milk
- 1/2 cup half and half
- 1/2 tsp salt
- 1/4 tsp ground pepper
- 1 tbsp. Dijon mustard



- 2 ounces cream cheese cut into pieces
- 3 1/2 cups grated Irish cheddar divided (I used Kerrygold aged cheddar)

TOPPING - OPTIONAL

- 1 tbsp butter
- 2 tsp finely minced garlic
- 1/2 C panko bread crumbs
- salt/pepper to taste
- 2 tsp minced fresh parsley

1. Boil elbow macaroni in well salted water and cook until just al dente. Before draining the pasta, reserve a cup of the pasta water and set it aside (see note). While the pasta is cooking, prepare the cheese sauce:

2. In a large saucepan over medium heat, melt butter and sprinkle in flour. Whisk together for a minute. While whisking, pour in Guinness, milk, half and half, salt, pepper, and mustard. Bring to a simmer and cook, whisking frequently, until it thickens slightly (several minutes). Add cream cheese and 2 1/2 cups grated cheddar and stir/whisk until completely smooth. Add drained, cooked pasta and stir to combine. Add remaining 1 cup grated cheddar and stir until melted (this will help achieve a stringy/cheesy texture). Transfer to a serving bowl or individual bowls and sprinkle the top with the reserved toasted breadcrumbs. Serve immediately.

RECIPE NOTES: If the macaroni and cheese thickens up too much, add a little bit of the reserved pasta water (or additional milk) to make it creamy again

UPCOMING EVENTS



Pickup Parties Reservations Required

April 16th & 17th

2pm-4pm

May 1st & 2nd

2pm-4pm

Vintage Paso Weekend

March 19th-21st

10am-4pm

Pizza on the Patio

2nd Sundays

June 13

July 11

August 8



@MitchellaWinery