

MARCH

Mitchella



WINE OF THE MONTH

2017 Leona

&

2017

Presumptuous

REGULARLY

\$42.00

NON CLUB

MEMBERS

20% OFF

\$33.60

WINE CLUB

30% OFF

\$29.40



GAZETTE | VOLUME 03.2022

This March we are featuring both of our Zins for the Wine of the Month special. Choose Between our 2017 Presumptuous or our 2017 Leona, or don't pick at all and get both



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.

2017 Leona

This dry farmed zinfandel, from the Willow Creek District, has rich complex aromas of black cherry, plum and warm sweet spice. On the palate, a hint of caramelized vanilla lingers on the finish.

New Spring Wine Releases

It's Spring Allocation time! We are excited to be bottling all of our white wines and Rose in early March, just in time for the Spring Wine Allocation. Starting March 10th we will have a new tasting menu featuring our wine releases. Below are a list of the White Wines and Rosé we will have available for purchase and customization. ***Please note we will not have all the new releases available for tasting.***

2021 Sauvignon Blanc- \$26.00/ \$20.80 *Wine Club*

2021 Innuendo White Blend- \$26.00/ \$20.80 *Wine Club*

2021 Viognier- \$26.00/ \$20.80 *Wine Club*

2021 Chardonnay- \$26.00/ \$20.80 *Wine club*

2020 Rosé- \$24.00/ \$19.20 *Wine club*





Spring Is Here!

Exciting News At Mitchella

Spring is here! With it comes fun and exciting new things at Mitchella. March is a busy month for us, the vines are getting pruned to allow new growth. We will be bottling our White Wines and Rosé, just in time for Spring release weekend. Some of the new cheeses on the menu will be a Lavender Pesto Gouda the color will sure shock you. Tres Leches is a three milk cheese that is sure to please with it's super savory, nutty flavor and smooth creamy texture.



We just pruned our vines which is an important part of the grape vines life cycle. Cutting the dead growth off at the end of winter helps to protect the vines from freeze injury and allows for bud break which typically begins in April.



St. Patrick's Day

Irish Slammer Cupcakes & Wine Pairing

This St. Patrick's Day come celebrate with us at Mitchella and enjoy our festive tasting room. Finish the experience off with our featured Zin & Mini Irish Car Slammer cupcake pairing.

***Seating is limited so reservations are recommended.**

Vintage Paso Spring Release Weekend

New Wine Releases & Pulled Pork Sliders

Join us for a fun filled experience to celebrate Vintage Paso Spring Release Weekend! We will be showcasing our new wine releases with local country artist Jason Cade here to entertain. \$5.00 BBQ pulled pork sliders will be available while supplies last. This event has always been known for showcasing Paso's amazing Zins so we will have both our 2017 Presumptuous & 2017 Leona Zins as our featured Wine of the Month special.

***Seating is limited so reservations are recommended.**



UPCOMING EVENTS

St. Patrick's Day

Irish Slammer Cupcakes

Thursday

March 17th

Vintage Paso Spring Release Weekend

Pulled Pork

Sliders- \$5.00

Sat-Sun

March 19th-20th

Pick Up Party BBQ

Pick up your Wine Allocation and taste our new wine releases!

Friday,

March 25th

4:30-6:30pm

***Reservations Are Required**

***Closed Easter Sunday, April 17th**