



March Newsletter

volume 3. 2023



2018 PRESUMPTUOUS

Knowing no limits, this locally dry farmed Adeladia Zin is tempered by 18 months of American oak aging with enticing hints of brandy, lush caramel, and caramelized vanilla. This fully bodied Zin brings the spice to table finishing with pink peppercorns.

Regularly \$42.00

\$33.60-20% OFF
Non Wine Club

\$29.40-30% OFF
Wine Club

UPCOMING EVENTS



IRISH SLAMMER CUPCAKE SATURDAYS

**Mar-4, Mar-11, Mar-18,
Mar-25**

Enjoy our mini Irish Slammer cupcakes paired with our 2018 Presumptuous Zinfandel every Saturday through the month of March.

ST. PATRICK'S DAY WEEKEND

March 17th-19th



Celebrate Paso's Spring Release event with us St. Patrick's Day weekend. Come enjoy our new Spring Wine & Cheese pairing, as well as our Irish Slammer mini cupcakes paired with our 2018 Presumptuous Zinfandel!



MITCHELLA PICK UP PARTY

TBA This Spring

More information about our Spring Pick Up Party coming soon!



Irish Slammer Cupcakes

Pairs with 2018 Presumptuous



Makes 12



30 minutes

INGREDIENTS

Cupcake Batter

- 1 box devil's food cake mix
- 1 cup Guinness Extra Stout beer

Chocolate Whiskey Filling

- 1 tub chocolate frosting 16 oz
- 2 tsps Jameson Irish Whiskey

Bailey's Buttercream Frosting

- 1 tub butter cream frosting 16 oz
- 2 tbsps Bailey's Irish Cream

DIRECTIONS

Cupcakes:

1. Prepare the cake batter following the instructions on the back of the box replacing the water for the Guinness beer. I use either Duncan Hines Devil's Food or Pillsbury Devil's Food cake mix. Both call for 1 cup of water which I substitute with 1 cup of Guinness.
2. Fill a cupcake pan with the batter and cook according to the instructions on the box.
3. Take the cupcakes out of the oven and allow to cool for 10 minutes.
4. While the cupcakes are cooling, prepare the cupcake filling and frosting.

Cupcake Filling & Frosting

1. For the cupcake filling, add the chocolate frosting (I use Duncan Hines Dark Chocolate Fudge) and Jameson Irish Whiskey to a mixing bowl and mix with a hand mixer on low to medium speed until the whiskey is fully incorporated into the frosting.
1. For the frosting, add the buttercream frosting (I used Betty Crocker Butter Cream) and Bailey's Irish Cream to a mixing bowl and mix with a hand mixer on low to medium speed until the Bailey's is fully incorporated into the frosting.

Car Bomb Cupcakes

1. Now, core the cupcakes by inserting a knife about halfway in from the top of the cupcake and cut out a circle. Then, using the knife or a small spoon, scoop out the middle of the cupcake about halfway down into the cupcake. I use a cupcake corer to make this task easier. Now fill the cupcake with the whiskey infused chocolate frosting.
2. Next, add the buttercream frosting to a piping bag and decorate the top of the cupcake with the Bailey's buttercream.
3. Serve and enjoy these wonderfully easy Irish Car Bomb Cupcakes.

Don't miss out on our Zinfandel case special
March 17th-19th!

2018 Presumptuous & 2019 Woodpecker 20-30% off!