



# March Newsletter

Volume 3. 2024

## UPCOMING EVENTS



### 2019 PRESUMPTUOUS

This locally dry farmed Zinfandel is tempered by 18 months in American Oak. This aging brings out enticing notes of ripe blackberries and boysenberry, intertwined with hints of lavender and savory dried herbs. The wine finishes silky and smooth with a touch of earl grey tea on the palate.

**Regularly \$43.00**

**\$34.40-20% OFF**  
Non Wine Club

**\$30.10-30% OFF**  
Wine Club



### SPRING RELEASE MONTH

**Thursday-Monday  
Through March  
11:00am-3:30pm**

Mitchella is excited to announce the release of our 2020 Woodpecker Red and 2020 Leona this March! Visit us every weekend this month to try our new release Zinfandels.

### CRAB FEED DINNER

**Saturday & Sunday  
April 13th & 14th  
3:30-5:30pm  
\$80 per person**



#### Members Only

Mitchella is excited to announce this amazing event. Come enjoy an afternoon of all you can eat Dungeness crab with salad, bread, dessert, and a glass of wine.

### In the Vineyard

Spring is the time of new beginnings, including in our vineyard. The vines wake up from their winter dormancy and we prune them to prepare for another vintage. We prune late, near the end of the vines' dormancy to avoid late frosts and push back bud break. Pruning is critical for the vines, as it controls their size and structure, regulates crop size and maintains balance between vegetative growth and fruiting. At Mitchella, we prune to reduce yields and increase the quality of the fruit produced.

#### Before



#### After



# Irish Slammer Cupcakes

## 2019 Presumptuous



Makes 18-24 Cupcakes



1 hour

## INGREDIENTS

### For the cupcakes:

- Use 1 box devil's food cake mix, prepare as directed substituting water with 1 cup Guinness

### For the Baileys buttercream frosting:

- 8 tbsp. unsalted butter, at room temperature
- 3-4 cups confectioner's sugar, sifted
- 4-8 tbsp. Baileys Irish cream or more to taste

### For the ganache:

- 8 oz. bittersweet chocolate, finely chopped
- $\frac{2}{3}$  cup heavy cream
- 2 tbsp. butter, at room temperature
- 1 tbsp. Jameson whiskey (you could also substitute Baileys)

## DIRECTIONS

### For the cake:

Pre-heat your oven to 350 °F and line your cupcake pans.

Follow the directions on the cake box to make your cake mix. Fill the cupcake liners  $\frac{2}{3}$  to  $\frac{3}{4}$  full and bake. Remove and let sit in the pan for 10 minutes before removing to a wire rack to cool completely.

### For the ganache:

Heat the heavy cream in a saucepan until simmering. Pour over the chocolate and let sit for 60 seconds. Use a spatula to whip smooth. Add the whiskey and butter, and stir until uniformly smooth. Set aside to cool and thicken somewhat. While the ganache cools, use a small knife to cut cones out of the cupcakes. Use a small spatula and/or spoon to fill the cones with the ganache.

### For the frosting:

To make the frosting, beat the butter in your mixer using the paddle attachment until it is light and fluffy. Slowly mix in the powdered sugar (frosting will look very dry). Once all the sugar is incorporated, add the Baileys, and beat until smooth. You may have to add more Baileys or powdered sugar depending on your conditions, but you want something that will easily spread/pipe, but that can also stand up on its own.

Load up your piping bag and frost the cupcakes. I'd recommend doing a single layer of frosting to start so you don't end up with naked cupcakes at the end. If you have more frosting, go back for a second pass.