

WINE OF THE MONTH

MAY

2020 Rose

REGULARLY
\$22.00

NON- MEMBERS

20% OFF

\$17.60

WINE CLUB

30% OFF

\$15.40



Mitchella

GAZETTE | VOLUME 05.2021



2020 Rose

There is nothing like sipping a chilled glass
of Rose on a warm summers day.

A refreshing blend of Petite Sirah, Syrah,
and a touch of Cabernet Sauvignon, our
Rosé has bright aromatic notes of
strawberry, fruit preserves and
watermelon.

With a slightly dry acidity, this wine has
fresh hints of light floral and baking spices.
Pairs well with a warm day and a trip
to the beach!



Strawberry Shortcake

Strawberry Mixture:

3 pints strawberries
2 Tbsp. Grand Marnier
1/4 C white sugar

Cake:

2 C all-purpose flour
1/4 C sugar
1/4 C butter
1 C milk
3 pints fresh blueberries
2 tsp. baking powder
1/4 tsp. salt
1 egg, beaten

Whipped Cream:

2 C whipped heavy cream
1 Tbsp. vanilla
1/4 C white sugar

Directions

Preheat oven to 425 degrees F.
Rinse and slice the strawberries and toss them with the sugar and Grand Marnier. Rinse the blueberries and set aside. Grease and flour an eight inch round cake pan. In a medium bowl combine the flour, baking powder, sugar and salt. With a pastry blender cut in the butter until the mixture resembles coarse crumbs. Make a well in the center and add the egg and milk. Stir until just combined. Spread the batter into the prepared pan. Bake for 15 to 20 minutes or until golden brown. Let cool on a wire rack. Using a hand or stand mixer, add the heavy cream to a cold bowl, on low speed mix until peaks start to form, add sugar and vanilla, mix on medium until fluffy. Slice the cooled cake in half, making two layers. Place half of the strawberries and blueberries on one layer and top with the other layer. Top with remaining strawberries and blueberries cover with the whipped cream. Optional: break up the cake, layer the fruit and cake for a red white & blue theme, individual servings.

UPCOMING EVENTS



Pizza on the Patio

2nd Sunday

June 13

July 11

August 8

Wine Fest Weekend

May 20-23

Closed Memorial Day

May 31

RESERVATIONS REQUIRED

Our Whites and Rose are BACK!



@MitchellaWinery