

MAY

WINE  
OF THE  
MONTH

2017  
Merlot  
Rambunctious  
&  
Malbec

REGULARLY  
\$28.00

NON CLUB  
MEMBERS  
20% OFF  
\$22.40

WINE CLUB  
30% OFF  
\$19.60

# Mitchella

GAZETTE | VOLUME 05.2022



## 2017 Merlot, Malbec & Rambunctious

This month in celebration of Paso's Wine Fest Weekend, we wanted to feature a favorite from our 2017 wines as the Wine of the Month. The hard part was choosing just one. After much discussion, extensive wine tasting and one of Brenna's pros & cons list, we decided to pick three!

## Wines of the Month

**2017 Merlot** ~ This Merlot displays aromatic notes of ripe dark fruits. On the palate, rich flavors of fresh black cherry and minerality are balanced out with medium tannins and a long lingering finish.

**2017 Rambunctious** ~ A bold blend of Syrah with equal touches of Cabernet Sauvignon, showcasing aromas of black cherry, smoky pepper and sleek but complex flavors of boysenberry, raspberry, and cassis. On the finish you'll taste a hint of licorice, toasted oak, and vanilla.

**2017 Malbec** ~ This medium bodied wine has bright ripe cherry and blackberry. The sweet spice is supported by well balanced, rich tannins. The wine finishes silky and smooth with a touch of cocoa on the palate. Perfect to enjoy now or it can be aged for many years to come.



# Petite Top Sirloin Burgers

## Ingredients:

**2 ½ lbs** fresh ground top sirloin (90% lean)  
**8 oz** assorted wild mushrooms or baby bellas  
**1/3 C.** high quality red wine, like Mitchella  
**12** cloves garlic

**10** slices aged sharp cheddar  
**4-6** small Heirloom tomatoes  
**2** medium sweet onions  
**1 C.** fresh aioli or mayonnaise  
**1 Tbsp** salt  
**2 Tbsp** ground cumin  
**4 Tbsp** olive oil  
**2 Tbsp** balsamic vinegar

## Directions:

Coarsely chop six cloves of garlic and sauté in 2 tbsp of olive oil, coarsely chop the mushrooms and add to the garlic, continue sautéing for 10 minutes, add 1/3 cup red wine, simmer until liquid is reduced. Remove, and cool mushrooms in large mixing bowl.

Thinly slice onions and sauté in 2 tbsp of olive oil until a light golden brown, about 15 minutes. Carefully, add 2 tbsp of balsamic vinegar stir until reduced, quickly add, still stirring 2 tbsp of brown sugar, simmer until caramelized, about 7 minutes. Remove to small bowl and cover.

Add 1 tbsp cumin to one cup of aioli or mayonnaise, mix well, refrigerate. Quarter the slices of cheddar cheese. Slice the tomatoes into 2-3" rounds. Slice the sourdough baguettes in to ¼ inch slices.

Add 1 tbsp cumin to cooled mushrooms, 1 tbsp salt, and fresh ground sirloin. Mix and form into small patties, just less than 1/8 cup per patty. Add butter and 6 cloves of garlic to heat proof pan on BBQ, add sliced sourdough, grill on BBQ until golden brown. Grill hamburgers for 2 minutes, turn add cheese, remove when cheese has melted.

Assembly: Sliced sourdough, 1 tsp cumin aioli, burger with cheese, heirloom tomato, caramelized onion, arugula, then top with sliced sourdough. Enjoy! Makes approximately 40 mini burgers.

Adapted from our award winning recipe from our first Winemaker's Cook-off!

## Grapevine Growth Cycle

**Vine Growth Cycle-** The annual march of the vine's development, beginning with budbreak in the spring, and concluding at leaf fall in autumn.

**Budbreak-** The stage of annual vine development during which small shoots emerge from vine buds in the spring. The process begins the new growing season and signals the end of dormancy.

**Flowering-** Takes place about six to 13 weeks before budbreak and is the process preceding the fertilization of vine flowers and their subsequent development into berries. Compared with other plants, the vine has very small green flowers, and the flowering process in the vineyard is almost unnoticeable that it is likely missed by the casual observer.

*\*All glossary terms taken from The Oxford Companion to Wine, edited by Jancis Robinson, Third edition copyright 2006.*

## UPCOMING EVENTS

Closed Mother's  
Day  
Sunday, May  
8th

Paso Wine  
Festival  
Weekend  
May 19th-22nd



This Stage is called  
pre-bloom where  
the Caps are still  
attached but no  
flowers are visible.

