



# May Newsletter

Volume 5. 2023



## 2018 ESTATE SYRAH

This 100% Estate Syrah grown right outside the tasting room walls displays rich aromatic notes of fresh blackberry and plums. With each sip, this wine entices with warm hints of nutmeg and cedar, ending in a smoky finish.

**Regularly \$38.00**

**\$30.40-20% OFF**  
Non Wine Club

**\$26.60-30% OFF**  
Wine Club

## UPCOMING EVENTS



### GLAZED BACON ROLLUP SATURDAYS

**5/6, 5/13, 5/20, & 5/27**

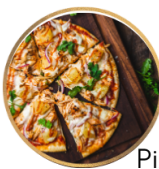
Come enjoy a pairing of our homemade glazed bacon rollups with our 2018 Estate Syrah every Saturday through the month of May.

### MITCHELLA SPRING PICK UP PARTY

**May 5th & 7th, 2-4pm**



Come celebrate our Cinco De Mayo themed Pick Up Party and taste all the new releases, as well as some of the old favorites while you choose your Spring allocation. *\*This is a member only event.*



### PIZZA ON THE PATIO

**June 11th, July 9th, Aug 6th**  
**From 12-2:00pm**

Pizza on the Patio is back this summer! Enjoy three delicious flavors of our handmade, wood fired pizzas with a glass of wine. The perfect food to pair with our new Summer wine & cheese tasting menu.



## Glazed Bacon Rollups

### Pairs with 2018 Estate Syrah



Serves 12



30 minutes

#### INGREDIENTS

- No-Stick Cooking Spray
- 1/4 cup Mango Raspberry Jam
- 3/4 cup packed brown sugar
- 2 tablespoons Dijon Mustard
- 12 slices packaged precooked bacon
- 1 can Pillsbury® refrigerated original breadsticks
- 2 tablespoons thinly sliced green onion tops (3 medium)

#### DIRECTIONS

1. Heat oven to 375°F. Lightly spray 12 regular-size muffin cups and top of pan with no-stick cooking spray.
2. In 2-cup microwavable measuring cup, stir jam, brown sugar and mustard until well blended. Microwave on High 1 minute. Stir until smooth. Microwave 15 seconds longer or until syrupy. Pour into shallow microwavable dish.
3. Unroll dough; carefully separate into breadsticks. Press breadsticks to length of bacon slices. For each rollup, dip 1 bacon slice in syrup mixture, turning to coat both sides; shake off excess. Place on breadstick.
4. Starting at one short end, roll up; place in muffin cup, flat side up. Repeat with remaining breadsticks and bacon slices. If syrup mixture thickens, microwave on High 10 seconds; stir.
5. Bake 10 to 13 minutes or until rollups are puffed and light golden brown. Invert muffin pan onto heatproof platter, allowing syrup to drip down sides of rollups. Sprinkle with sliced green onions. Serve warm.

Cinco de Mayo Spring Pick Up Party

Friday, May 5th & Sunday, May 7th From 2:00-4:00pm

*This is a members only event, must RSVP*