



November Newsletter

Volume 11. 2024



2019 RAMBUNCTIOUS

A bold blend of Malbec, Syrah, and Petite Sirah showcases aromas of blackberry and orchid. Followed by rich velvety tannins with notes of dark plum, dates, and baking spices. This wine finishes with a rich smoky flavor of cedar and anise.

Regularly - \$34

\$27.20 - 20% OFF
Non Wine Club

\$23.80 - 30% OFF
Wine Club

UPCOMING EVENTS



BLACK FRIDAY SALE!

Friday - Monday
Nov 29 - Dec 2nd

Don't miss Mitchella's Black Friday Sale!

Enjoy 20% to 30% off all 2019 wines per bottle. Take advantage of our red wine mix-and-match case sale:

- 30% off for Non-Wine Club members
- 40% off for Wine Club members
- Get 50% off when you purchase three cases or more.

*Please note, this sale excludes Woodpecker and Cheap Bastard wines.

POP IN & BE MERRY!

Friday & Saturday
December 13th & 14th
From 10:00am - 3:30pm



Don't miss out on this festive fun weekend of gourmet popcorn, mystery prizes & special offers! Enjoy a variety of handmade popcorn recipes as well as special sales and a surprise pop at the end of your visit

Wine Club Members 30 for 30 Special

To show our appreciation for our members, we are offering a special sale this month. Any member who has received their Fall allocation can enjoy an additional 10% off their current discount price on any wines purchased before **November 22nd**. Thank you for being a valued member!



Apple Butternut Squash Casserole



Makes 12 Servings



30 Minutes

INGREDIENTS

- **¼ c. coconut oil, melted, divided**
- **3 c. butternut squash, cubed**
- **2 medium firm apples, cubed**
- **1 small red onion, chopped**
- **1½ tsp. fresh sage, chopped**
- **1½ tsp. fresh thyme leaves**
- **Sea salt and black pepper, to taste**
- **6 slices thick-cut bacon, chopped into ½-inch pieces**
- **½ c. pecans, roughly chopped**
- **2 Tbsp. honey**
- **½ tsp. ground cinnamon**
- **¼ tsp. ground cloves**

DIRECTIONS

- 1.** Preheat oven to 400°F and grease a 9×13" baking dish with 1 tablespoon melted coconut oil. Set aside.
- 2.** Combine the butternut squash, apples, red onion, 2 tablespoons melted coconut oil, sage, and thyme in a large mixing bowl. Season with salt and black pepper, to taste, and toss to combine.
- 3.** Transfer the butternut squash mixture onto the prepared baking dish and spread into an even layer. Place in the pre-heated oven to roast just until the butternut squash is fork tender, around 25-30 minutes.
- 4.** While the butternut squash mixture is roasting, heat a large sauté pan over medium heat and add the bacon. Cook, stirring occasionally, until the bacon is cooked through and crispy, approximately 8-10 minutes. Transfer the bacon to a small mixing bowl lined with paper towels to absorb excess grease. Blot off remaining grease on top and set aside to cool for 5-10 minutes.
- 5.** Once cooled, discard the paper towels and add the remaining tablespoon of coconut oil, chopped pecans, honey, cinnamon and ground cloves. Season with salt and black pepper, as desired, and toss to combine.
- 6.** Remove squash from oven and top with the bacon-pecan mixture. Return to the oven until the topping is nicely browned, approximately 10 minutes. Remove from oven and cool for 5 minutes before serving. Enjoy!