



Mitchella

GAZETTE | VOLUME 11.2021

NOVEMBER

WINE
OF THE
MONTH

2017

Cabernet
Franc

REGULARLY

\$28

NON-

MEMBERS

20% OFF

\$22.40

WINE CLUB

30% OFF

\$19.60



2017 Cabernet Franc

What a treat for Thanksgiving! Our Cabernet Franc has hints of white pepper, black cherry and wild black licorice. This fruity wine finishes with a smoky black pepper that lingers on the palate. Pairs nicely with a sweet potato casserole.

In the Vineyard

The evenings continue to get colder. Now that harvest is over, frost is no longer a threat. The vines will be losing their leaves this month. The winter months are a good time to add soil amendments to prepare the vines for Spring..

Thanksgiving Trio

Wine Club Members
~\$71.40
Non Members ~\$91.80



Order by Nov 15th for
West Coast delivery
Order by November 8th
for all other states

2017 Malbec ~2017 Shameless ~ 2017 Presumptuous

You will find all of these recipes on our website:

2017 Malbec with Asiago Garlic Spread

2017 Shameless with Baked Brie/Cabernet & Pecans

2017 Presumptuous with Pumpkin Mousse



Cheese Corner

Our staff favorite cheeses for our Thanksgiving Trio on Special

Amy's favorite is the crowd pleasing *Old Amsterdam Gouda* a cow's milk cheese paired with our 2017 Malbec. I love the versatility of this cheese you can pair it with red or white wines for a delightful experience. Our new cheese *Aries* is definitely one to try, **Brenna** recommends this creamy but semi-firm sheep's milk cheese, it is sure to satisfy any cheese craving and pairs wonderfully with our 2017 Shameless. **Rachel** has a sweet tooth and loves pairing the *Cranberry Chevre* with our 2017 Presumptuous because it tastes like cheesecake, so bring a spoon. Plus, it is a wonderful addition to any Holiday charcuterie board.



Mitchella's Happy Campers

We are excited to announce a new service for our Wine Club Members. We have a designated camping spot available to our members by reservation. RV's must be self contained and there is a two night maximum. Hope to see you soon!

Sweet Potato Casserole

Ingredients:

Pecan Topping:

- 1/2 C brown sugar
- 1/4 C flour
- 2 1/2 Tbsp. melted butter
- 1/2 C chopped pecans

Potato Mixture:

- 3 C mashed sweet potatoes
- 3/4 C white sugar
- 1/4 C melted butter
- 2 eggs, well beaten
- 1 tsp vanilla
- 1/3 C milk

Combine topping ingredients in bowl, reserve. Combine potato mixture ingredients and mix until smooth. Pour into greased 2 qt. casserole. Cover with pecan topping and bake at 350 degrees F for 30 minutes.

Enjoy with Mitchella's Cabernet Franc!

Christmas Gifts

Some ideas from our tasting room
Mitchella sweatshirts ~ Purse hangers ~ Chocolates ~ Keychains
And of course everyone's favorite- WINE

GIFT BASKETS AND GIFT CARDS ARE AVAILABLE!

UPCOMING EVENTS



Thanksgiving
Thursday
November 25th
Closed
Open Black Friday!
November 26th

Downtown
Lighting
Ceremony
Friday Nov 26th
5:30-9pm
Paso City Park

Christmas Light
Parade
Saturday
Dec 4th 7-9pm
Downtown Paso

Pop In & Be
Merry
Saturday & Sunday
Dec 11th & 12th
11- 4:30pm



@MitchellaWinery