2019 PETITE SIRAH

This full bodied red has aromas of fresh blackberry, plum, & cherry pie. The palate reflects the aromas with hints of fig & black tea wrapped in smooth tannins for a long finish.

Regularly $38.00

$30.40-20% OFF
Non Wine Club

$26.60-30% OFF
Wine Club

UPCOMING EVENTS

BLACK FRIDAY SALE!

**Friday, November 24th
From 10:00-3:30pm**

Don't miss Mitchella's Black Friday sale!
All 2017 & 2018 wines- 30%-40% off
Red wine mix & match case sale- 20%-30% Off
Call us at 805.239.8555 or visit www.mitchella.com

SMALL BITES SATURDAYS

**Every Saturday
From 11:00-2:00pm**

This month we are featuring our Sweet Potato Casserole! Enjoy this much loved Thanksgiving recipe paired with our 2019 Petite Sirah any Saturday through the month of November.

THANKSGIVING TRIO

**2022 Reluctant Rosé
2017 Innuendo Noir
2019 Merlot**
Regularly $103.00
**$80- Non Members
$70- Club Members**

This holiday season celebrate your special events with some of our favorite wines. Whether you are hosting an intimate get together or having a giant feast, these handpicked wines pair perfectly with any holiday menu.

Sweet Potato Casserole
2019 Petite Sirah

Makes 10-12   45 Minutes

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

DIRECTIONS

1. Preheat oven to 400°. Bake sweet potatoes at 400° for 1 hour. Peel potatoes and place in bowl of electric mixer. Reduce temperature to 350°.

2. Combine topping ingredients in bowl, reserve.

3. Combine potato mixture ingredients and mix until smooth.

4. Pour into a greased 2 qt. casserole. Cover with pecan topping and bake at 350° for 30 minutes.

*Visit our website at www.mitchella.com to see all of our recipes and to try our Mini Sweet Potato Casserole Bites Recipe