

Mitchella

GAZETTE | VOLUME 10.2021

OCTOBER

WINE
OF THE
MONTH

2017 Estate

Cabernernet

Sauvignon

REGULARLY

\$32.00

NON-

MEMBERS

20% OFF

\$25.60

WINE CLUB

30% OFF



2017 Estate Cabernet Sauvignon

Our estate Cabernet

Sauvignon has a deep violet color, notes of black cherry & green peppercorn, that finishes with aromas of black licorice & lavender.

The plush fruit & earthy spices are supported by well

Balanced rich velvety tannins.

Pairs well with braised short ribs.

Braised Short Ribs

Ingredients:

3 lbs. bone in beef short ribs
Salt and freshly ground pepper to taste
2 Tbsp. olive oil
2 small yellow onions, thinly sliced
1 lb baby mushrooms, quartered

4 cloves garlic, minced
2 C. Cabernet Sauvignon
2 C. low sodium beef broth
1/2 tsp. of dried thyme, oregano, rosemary, and marjoram
2 bay leaves
Mashed potatoes or mashed cauliflower for serving

Directions:

Coat the insert of your slow cooker with cooking spray; set aside.

Season short ribs with salt and pepper. Heat olive oil in a large skillet set over medium-high heat. Add ribs to the heated oil and cook for 5 minutes, or until browned on all sides. Transfer browned ribs to your slow cooker; set aside.

Add onions to skillet and cook for 3 minutes. Stir in mushrooms and garlic for 2 minutes. Add wine and scrape up all browned bits from the bottom of the skillet. Stir in beef broth, season with the herbs; increase heat and bring to a boil; lower heat to a simmer and continue to cook for 3 minutes. Remove skillet from heat and pour the sauce over the ribs.

Cover and cook on low for 8 –10 hrs. Remove lid and taste for salt.

Remove ribs and serve with mashed potatoes and strained cooking liquid.

Enjoy with a glass with Cabernet Sauvignon.





Cheese Corner



We have a new tasting menu and cheese pairings this month. Listed below are the staff favorites.

Rachel- Chevre with Cranberry Cinnamon is the perfect treat to bring to any holiday or family get together. It's like eating cheesecake and I love cheesecake. But be warned, it won't last long!

Brenna- Aries by Shooting Star Creamery reminds me of a sheep's milk Gouda and would be great on a Halloween charcuterie board

Amy- Red Witch. I'll be honest, being October this is just a cool name for a cheese. However this cheese has a unique history originating in Switzerland. Come try this cheese paired with our Estate Sirah.

In the Vineyard

Harvest is well under way. All our estate grapes are hand harvested and handled with care. The Estate Syrah was harvested on September 15th and is a beautiful crop. As the evenings turn cooler, you will notice the leaves start to turn different shades of orange, then into brown.

Thanksgiving Trio

17 Malbec*17Shameless*17Presumptuous

\$71.40 for Wine Club Members

\$91.80 for Non Members

New Products

We have some new gift shop items in the tasting room

Templeton grown Pistachios

Divine Bovine Beef Jerky

Locally made Olive Oil

Dirty Martini Mix

Locally grown Olives



GIFT BASKETS ARE AVAILABLE!

UPCOMING EVENTS

Pioneer Day Parade

Downtown Paso

**October 9th
10am**

Harvest Festival

**October
15th-17th
11-4:30pm**

Wine with Witches at Mitchella

**October 31st
11-4:30pm**

Pop In and Be Merry

**December
11th & 12th
11-4:30pm**

