



# October Newsletter

Volume 10. 2023



## 2019 ESTATE SYRAH

This 100% Estate Syrah grown right outside the tasting room walls, displays rich aromatic notes of cedar, tobacco, and a mild smokey spice. The palate is fruit forward with lush blackberry and cherry preserves. A subtle finish of pepper, nutmeg, and dark cocoa lingers after every sip.

**Regularly \$40.00**

**\$32.00-20% OFF**  
Non Wine Club

**\$28.00-30% OFF**  
Wine Club

## UPCOMING EVENTS



### MITCHELLA PICK UP PARTY!

**Friday & Saturday  
October, 20th & 21st  
From 4:00-6:00pm**

Come enjoy an evening of pasta and wine!  
Taste all of our new releases as well as some  
of your favorites and customize your Fall  
wine allocation while enjoying our pasta bar.

## SMALL BITES SATURDAYS

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



Don't miss out on our October Small Bites  
Saturdays! This month we will be featuring our  
homemade Pumpkin Mousse paired with our  
2019 Estate Syrah.



## 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.



## Pumpkin Mousse

### 2019 Estate Syrah



Makes 8-12



1 hour

## INGREDIENTS

- 3 Cups of Heavy Cream
- $\frac{3}{4}$  Cup of Baker's Sugar (superfine)
- 1 Teaspoon Pumpkin Pie Spice
- $\frac{1}{4}$  Teaspoon Fresh Grated Nutmeg
- 15 ounce can of Pumpkin
- 1 Tablespoon Vanilla
- 1 Vanilla Bean Scrapings (Optional)
- 1 Bag Ginger Snaps for garnish

## DIRECTIONS

1. Combine 1 cup of heavy cream, Baker's sugar, spices, stir over medium heat until the sugar dissolves. Add the pumpkin and stir to mix. Reduce heat to low, simmer for 10 minutes. Allow to completely cool.
2. Whip 2 cups of heavy cream, vanilla and vanilla bean scrapings into soft peaks, fold into cooled pumpkin mixture. Serving methods can vary. For larger servings (8 - 12), add crushed Ginger Snaps to the bottom of a martini glass or ramekin, then fill with mousse, top with crushed Ginger Snaps.
3. For party servings (50 +), place the mousse in a pastry bag with a decorative tip, use Asian spoons, squeeze a two ounce portion into the spoon and top with crushed Ginger Snaps.

## It's Fall Wine Club Time!

Don't forget to customize your Fall wine club allocation before October 22nd. We have some amazing new releases as well as some of your old favorites.

**Fall Pick Up Party on October 20th & 21st**