



October Newsletter

Volume 10. 2025

UPCOMING EVENTS

Mitchella Pick Up Party

**Saturday & Sunday
October 25th & 26th**

From 10:00-12:00p.m.



Join us for our Fall Pick Up Party.

Savor a delicious brunch crafted from our favorite recipes, while enjoying tastings of our newest wine releases as well as your beloved favorites.

2020 CABERNET SAUVIGNON



Our estate Cabernet Sauvignon features bold flavors of blackberry, plum and dark cherry. Subtle notes of violets and cranberry sauce add to the warmth of the wine. The plush fruit and earthy spice are supported by well balanced and rich velvety tannins.

Regular Price \$45

\$36.00-20% OFF
Non Wine Club

\$31.50-30% OFF
Wine Club

Happy Halloween with Mitchella

Friday, October 31st

From 10:00-3:30p.m.



Come get spooky with us!

Join us in your best costume to be entered to win a bottle of wine!

No tricks, only treats!

www.Mitchella.com | 805.239.8555

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 **Nov 1st**.

Thank you for being a valued member!



Petite Top Sirloin Burgers



Makes 10 mini burgers



1 Hour

INGREDIENTS

- 10 oz (just over 1/2 lb) fresh ground top sirloin (90/10)
- 2 oz assorted wild mushrooms or baby bellas
- 1 tbsp + 1 tsp high quality red wine
- 3 cloves garlic (for mushroom sauté)
- 2-3 slices rustic aged sharp cheddar (quarter each slice)
- 1-2 small Heirloom tomatoes
- 1/2 medium sweet onion
- 1/4 cup fresh aioli or mayonnaise
- 3/4 tsp salt
- 1/2 tbsp ground cumin (for patty mix)
- 1 tbsp ground cumin (for aioli)
- 1 tbsp olive oil (for mushroom sauté)
- 1 tbsp olive oil (for onions)
- 1/2 tbsp balsamic vinegar
- 1/2 tbsp dark brown sugar
- 1/4 lb (4 oz) butter
- 1/2 baguette San Luis Sourdough
- 1/4 cup arugula
- 3 cloves garlic (for butter infusion on BBQ)

DIRECTIONS

Coarsely chop 3 cloves of garlic, sauté in 1 tbsp olive oil.

Chop 2 oz mushrooms, add to garlic. Sauté 10 min.

Add 1 tbsp + 1 tsp red wine, simmer until reduced. Cool in a mixing bowl.

Thinly slice 1/2 onion, sauté in 1 tbsp olive oil until golden (15 min).

Add 1/2 tbsp balsamic vinegar, stir to reduce.

Stir in 1/2 tbsp brown sugar, simmer until caramelized (7 min).

Remove and cover.

Mix 1 tbsp cumin with 1/4 cup aioli or mayo. Chill.

Cheese & Toppings:

Quarter 2-3 slices of cheddar.

Slice 1-2 tomatoes into 2-3" rounds.

Slice 1/2 baguette into 1/4" slices.

Add 1 tbsp cumin, 3/4 tsp salt to cooled mushroom mix.

Add 10 oz ground sirloin, mix, form into 10 mini patties (2 tbsp each).

In a BBQ-safe pan, add 1/4 lb butter + 3 garlic cloves.

Grill sourdough slices in garlic butter until golden.

Grill patties 2 min per side, add cheese, remove when melted.

Assembly:

Layer: Sourdough slice, 1 tsp cumin aioli, patty w/ cheese, tomato, caramelized onion, arugula, sourdough top. Enjoy!