



September Newsletter

Volume 9. 2024



2019 GRENACHE NOIR

This 100% Grenache exhibits a welcoming bouquet of cherry blossom and sage. The midpalate is balanced by notes of dried cranberry, boysenberry, and warm pepper with lingering red plum. Fennel and cedar lead to a long, seamless finish.

Regularly - \$36

\$28.80 - 20% OFF
Non Wine Club

\$25.20 - 30% OFF
Wine Club

UPCOMING EVENTS



HARVEST FEST WEEKEND

Thursday & Friday
October 17th & 18th
10:00am - 4:30pm

Saturday & Sunday
October 19th & 20th
12:30pm - 4:30pm

Come celebrate Harvest Fest weekend with us. Taste through our new wine and cheese pairing menu while savoring delightful Fall appetizers.

MITCHELLA PICK UP PARTY!

Saturday & Sunday
October, 19th & 20th
From 10:00am - 12:00pm



Come enjoy all your favorite Mitchella breakfast & brunch dishes! Taste all of our new releases as well as some of your favorites and customize your Fall wine allocation.

Fall Wine Club Dates


Monday, October 21st - LAST DAY to customize your shipment. After this, the Winemaker's Choice will be selected for you.

Tuesday, October 22nd - We will charge your card on file for your shipment if you have not customized.

Monday, October 28th - Allocations will be shipped. Adult signature required.



Cranberry Brie Bites

 Makes 24 Servings

 30 Minutes


INGREDIENTS

- **8 oz of Brie Cheese**
- **Cooking Spray**
- **8 oz Tube of Crescent Dough**
- **Cranberry Sauce**
- **Chopped Walnuts**
- **Sea Salt**
- **Rosemary**

DIRECTIONS

1. Preheat oven to 400 degrees Fahrenheit. Spray mini muffin pan with oil.
2. Then cut 6 even strips of the Crescent Dough crosswise and 4 even strips lengthwise.
3. Take the squares and press them into the prepared muffin cups.
4. Cut the Brie into 1-inch size bites and place them in the center of the pastry squares.
5. Next, add about a teaspoon of cranberry sauce in each pastry, then sprinkle the chopped walnuts on top of the cranberry sauce.
6. Add a little sea salt over the top with a sprig of rosemary. Let them bake for 18-20 mins.

New Fall Wine Releases



2023 Chardonnay	2023 Innuendo White	2020 Cheap Bastard
2023 Sauvignon Blanc	2023 Reluctant Rosé	2020 Presumptuous
2023 Viognier		2020 Tempranillo

