



# September Newsletter

Volume 9. 2023



## 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 \$36.00**

**\$28.80-20% OFF**  
Non Wine Club

**\$25.20-30% 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 September Small Bites Saturdays! This month we will be featuring our homemade Roasted Pumpkin & Feta Tarts paired with our 2019 Grenache Noir.

### MITCHELLA LOBSTER DINNER

**Saturday & Sunday,**  
**September 9th & 10th**  
**6:00-8:00pm**

**\$95- Non Members**

**\$75- Club Members**

**\*Saturday is sold out**



Enjoy a "hands on" feast of fresh Maine Lobster surrounded by a variety of sides and a glass of wine spread out in classic New England style along the middle of the table.



## Roasted Pumpkin and Feta Tarts

### 2019 Grenache Noir



Makes 8



1 hour

## INGREDIENTS

- 14 oz ricotta cheese
- 4 eggs
- 1/4 cup grated Parmesan
- 1/4 cup (60ml) pure cream
- 1 tbs cornflour
- 1 cup basil leaves, finely chopped
- 9 oz roasted pumpkin cubes
- 9 oz feta, crumbled

### **Crust**

- 2 cups almond meal
- 2 cups grated Parmesan
- 4 egg whites, lightly beaten

## DIRECTIONS

1. Preheat oven to 375°F and grease eight 2.5" fluted tart tins (or a 8" tin).
2. For the crust, combine almond meal, Parmesan and a large pinch of sea salt in a bowl. Add egg white and fold to combine.
3. Turn mixture out onto a sheet of baking paper and roll or press together, then line the tins with the dough. It's a fragile dough so just press it into the tins with your fingertips. Bake for 10 minutes, then remove from the oven and leave to cool.
4. In a bowl, whisk together ricotta, eggs and Parmesan, and season well.
5. In a separate bowl, whisk cream and cornflour until combined, then whisk this mixture into the ricotta mixture until well combined. Stir in the basil.
6. Pour the mixture into the tart shells and carefully place pumpkin and feta on top. Bake for 40 minutes until center is just set.

## New Releases & Fall Tasting Menu!

Come enjoy our new wine releases and Fall Tasting Menu. This September we are excited to showcase some of our new wine releases hand paired with local artisan cheeses.