



September Newsletter

Volume 9. 2025

UPCOMING EVENTS



LobsterFest!

Saturday-Sunday
September 13th & 14th
5:00-7:00p.m.

Enjoy a "hands-on" feast of shrimp, artichoke, corn on the cob, sausage, and potatoes spread out in classic New England style in the middle of the table. Topped off with a 2 - 2 ½ pound fresh Maine Lobster, complete with dipping sauces, a glass of wine and dessert. Seating is limited and reservations are required.

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.

Fall Wine Club Dates

Monday, October 27th - LAST DAY to customize your shipment. After this, the Winemaker's Choice will be selected for you.

Tuesday, October 28th - We will charge your card on file for your shipment if you have not customized.

Monday, November 3rd - Allocations will be shipped. Adult signature required.

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.

Regular Price \$36

\$28.80-20% OFF
Non Wine Club

\$25.20-30% OFF
Wine Club





Roasted Pumpkin Feta Tarts



Makes 8 servings



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

Preheat oven to 375°F and grease eight 2.5" fluted tart tins (or a 8" tin). For the crust, combine almond meal, Parmesan and a large pinch of sea salt in a bowl. Add egg white and fold to combine. 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.

In a bowl, whisk together ricotta, eggs and Parmesan, and season well. In a separate bowl, whisk cream and corn flour until combined, then whisk this mixture into the ricotta mixture until well combined. Stir in the basil.

Pour the mixture into the tart shells and carefully place pumpkin and feta on top. Bake for 40 minutes until center is just set.