

**WINE
OF THE
MONTH
DECEMBER**

**2017
SHAMELESS**

REGULARLY \$32.00

**NON-
MEMBERS**

**20% OFF
\$25.60**

**WINE CLUB
30% OFF
\$22.40**



Mitchella

GAZETTE | VOLUME 12.2020



2017 Shameless

Christmas is right around the corner and what better way to tis' the season than with our newest release of our 2017 Shameless! This gorgeous GSM is the perfect pairing for that honey baked ham! Fragrant notes of rosemary & lavender that finish with mulberry & and a hint of nutmeg! Excited to get in the kitchen this holiday season? Check out Angela's recipe for Parmesan Rosemary Icebox Crackers on the back. Cheers to you & yours & have a HAPPY HOLIDAY season!! :)





Parmesan Rosemary Icebox Crackers

Ingredients

- 3/4 C all-purpose flour
- 1 tsp. coarse salt
- Pinch white pepper
- 2 tsp. finely chopped fresh rosemary, plus extra sprigs for garnish
- 3 Tbsp. chilled unsalted butter, cut into small pieces
- 1 C (2 1/2oz.) finely grated parmesan cheese
- 5 Tbsp. sour cream
- 1 large egg white, lightly beaten

Directions

Combine flour, salt, pepper, and rosemary in the bowl of a food processor; pulse to combine. Add butter; pulse until mixture resembles coarse meal. Add cheese; pulse until combined. Add 1 tablespoon of the sour cream at a time, pulsing each time to combine. Process until dough comes together and is well combined. Transfer dough to a work surface. Shape dough into a 2-inch-wide log. Wrap with plastic wrap, and refrigerate for at least 24 hours. Heat oven to 325°. Slice chilled log into 1/4-inch-thick slices. Transfer slices to a parchment-lined baking sheet. Dip a sprig of rosemary into egg white, and place in center of a cracker slice; repeat with remaining rosemary and crackers. Bake immediately, rotating sheet once, until crackers are golden brown and firm in the center, 25 to 35 minutes. Transfer to a rack to cool. Crackers may be made a day ahead and kept in an airtight container at room temperature.

UPCOMING EVENTS

POP-IN

&

BE MERRY

DECEMBER 5 & 6

10-4 PM

SECRET SALE
RESERVATIONS
REQUIRED

CHRISTMAS
EVE

DECEMBER 24

OPEN UNTIL 3 PM

CHRISTMAS
DAY

DECEMBER 25

CLOSED

NEW YEAR'S
EVE

DECEMBER 31

OPEN

NEW YEAR'S
DAY

JANUARY 1

CLOSED



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