



August Newsletter

Volume 8. 2024



2019 TEMPRANILLO & PRESUMPTUOUS

We are excited to feature two amazing wines as our WOTM for August. These wines are such favorites, we are almost out of stock so get them before they're gone!

Sale Prices

TEMPRANILLO- \$35

\$28.00-20% OFF
Non Wine Club

\$24.50-30% OFF
Wine Club

PRESUMPTUOUS- \$43

\$34.40-20% OFF
Non Wine Club

\$30.10-30% OFF
Wine Club

UPCOMING EVENTS



**SLOCAL'S ONLY
COMPLIMENTARY TASTING**

**Thursday-Monday
10:00am-3:30pm**

Enjoy a complimentary wine and cheese pairing through the month of August for all of our amazing SLO County locals.

GOLD MEDAL TASTING

**Every Saturday & Sunday
July 27th-August 11th
10:00am-3:30pm**



To celebrate the Olympics, Mitchella is excited to feature three of our Gold medal winning wines every weekend during the Olympic games. Come visit and see why these amazing wines have earned their place on top of the podium.



LOBSTER FEST DINNER

**Saturday & Sunday
September 14th & 15th
6:00pm-8:00pm**

**\$95- Non Members
\$75- Club Members**

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 1/2 pound fresh Maine Lobster, a glass of wine, crusty bread and complete with dipping sauces. Seating is limited and reservations are required.



BBQ Shrimp Tacos



Makes 6-8 Servings



30 Minutes

INGREDIENTS

- **3 tablespoons butter, melted**
- **2 large garlic cloves, minced**
- **1/2 cup cabbage chopped**
- **1/2 white onion chopped**
- **1 1/2 lbs pounds large shrimp, deveined and peeled**
- **4 limes cut into quarters**
- **1/2 teaspoon kosher salt**
- **8 - 6 inch corn tortillas**
- **2 large avocados**
- **1 small bunch chopped cilantro**

DIRECTIONS

- 1.** Skewer the shrimp. If using wood skewers, soak them in water for 10 minutes beforehand.
- 2.** In a small bowl, combine butter and garlic. Preheat a gas grill to high; adjust to medium after 15 minutes.
- 3.** Brush the shrimp with the garlic butter. Place them on the grill. Cook about 4 minutes on each side or until the shrimp are opaque. Remove from the grill.
- 4.** Lightly salt the shrimp.
- 5.** Grill the corn tortillas for about 30 seconds each side, then keep wrapped in a kitchen towel to keep warm.
- 6.** To serve, pull the shrimp off the skewers and divide them evenly among the tortillas. Top with cabbage, slice of avocado, chopped cilantro, chopped white onion and squeeze a lime over the taco.
- 7.** Enjoy with a glass of Mitchella Tempranillo or Presumptuous!