



December Newsletter

Volume 12. 2024



UPCOMING EVENTS

POP IN & BE MERRY

**Friday & Saturday
December 13th & 14th
From 10:00am-3:30pm**



Don't miss out on this festive fun weekend of gourmet popcorn, mystery prizes & special offers! Enjoy a variety of handmade popcorn recipes as well as special sales and a surprise pop at the end of your visit!

2019 INNUENDO NOIR

Our Bordeaux-style blend is made up of Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot and Petit Verdot. This rich purple wine fills your senses with notes of ripe plum, dark rich fruit, pomegranate and fig. After just one sip you can feel the bold tannins abide long after the wine has dissipated. It finishes with hints of fresh cut cedar.

Regularly - \$46

\$36.80-20% OFF
Non Wine Club

\$32.20-30% OFF
Wine Club

SLOCAL'S ONLY!

**Complimentary Tasting
Friday & Saturday
December 13th & 14th
From 10:00am-3:30pm**



Enjoy a complimentary wine and cheese pairing through the month of December and January for all of our amazing SLO County locals. Try our Winter menu featuring new wines and cheeses.

How do you Mitchella?

Send us a pic of you living it up with Mitchella Wines for a chance to snag a magnum and the ultimate bragging rights! Submit your photo by email or by commenting on our Facebook post that will be posted on **Dec. 2nd**. The deadline for submission is **Dec 9th**. Voting will be open from **Dec. 10th - 17th**. The winner will be announced Friday, **Dec. 20th**.



Mitchella's Secret Seasoning Popcorn



Makes 4-6 servings



12 Minutes

INGREDIENTS

- **6-8 cups of popcorn**
- **4 tablespoons butter**
- **1 teaspoon garlic powder**
- **1 teaspoon onion powder**
- **1 teaspoon Italian seasoning**
- **1/8 teaspoon crushed chili flakes**
- **1-2 tablespoons finely grated parmesan cheese**
- **Salt to taste**

DIRECTIONS

- 1.** Place butter, in a small sauce pan over medium-low heat. Heat until butter melts and starts to lightly simmer, add in garlic powder, onion powder, Italian seasoning and chili flakes to butter. Cook while stirring seasonings until combined and butter is melted. Remove pan from heat and set aside.
- 2.** Prepare popcorn if you haven't already. Place popcorn in large mixing bowl. Drizzle butter mixture over popcorn while stirring with large spoon or spatula. Quickly toss to coat.
- 3.** Add Parmesan cheese and toss until well distributed. Top with additional Parmesan if desired and serve immediately.