



# February Newsletter

Volume 2, 2025

## UPCOMING EVENTS



### RIPORTELLA PORTS

This month Mitchella is excited to feature all of our Riportella Port wines, including our library collection. A traditional Portuguese blend of Touriga Nacional and Tinta Cao, these dessert wines showcase flavors of black cherry, dark chocolate and rich caramel. The velvety smooth finish is rounded off by layers of sweet spice and tobacco.

**Regularly -\$28-\$48**

**20% OFF**  
Non Wine Club

**30% OFF**  
Wine Club



### VALENTINE'S DAY CHOCOLATE & WINE PAIRING

**February 13th-17th**  
**Thursday- Monday**  
**From 10:00am-3:30pm**

This February, Mitchella is showcasing a carefully curated selection of chocolates paired with our exquisite handcrafted wines for a truly remarkable experience.

### SPRING PICK UP PARTY

**March 15th-16th**  
**4 PM - 6 PM**  
**Saturday & Sunday**



Discover our newest wine releases as you indulge in a delicious variety of homemade recipes. This is an opportunity to personalize your Spring Allocation while enjoying an intimate experience.

### Worst Wine Regions

**Kansas**, there is no place like home, but I bring my California wine, including Mitchella. -*Tracy*

**Florida**, I had wine in Florida that was made from the Muscadine grape. Sorry Florida.- *Sandy*

**California**, Honestly, it was from a place in Paso. I don't want to mention the name because wine is an individual experience and we may have just gone on a bad day. That said, my favorite wines are all also from Paso. - *Marty*



# Chocolate Pots de Crème



Makes 4-6 servings



2 hours

## INGREDIENTS

- **2 cups whole milk**
- **1 teaspoon coffee extract**
- **1 vanilla bean**
- **2/3 cups dark chocolate**
- **2/3 cups sugar**
- **7 egg yolks**
- **Fresh berries (for garnish)**

## DIRECTIONS

1. Cut the vanilla bean in half lengthwise. In a pan, bring the milk, coffee extract and vanilla bean to a boil and then set aside to cool.
2. In a large mixing bowl, pour in the sugar and cover with room temperature water, let the sugar dissolve.
3. Melt the chocolate in a double boiler or bowl over boiling water and then add to the mixture of sugar -water and mix well.
4. Pour the milk mixture (cooled) over the top and mix well. Add the beaten egg yolks and mix completely.
5. Finally, fill the “pots de crème” and cook in a “bain marie” for an hour and a half at 225°.

\*A bain-marie is a fancy way to describe a hot water bath in the culinary world. It is commonly used for cooking delicate foods such as custards. The purpose of a bain-marie is that it creates gentle heat around the food and results in a uniform cooking process. In this system, the uncooked mixture is poured into individual ramekins (small ceramic dishes), and then these ramekins are arranged in a larger baking dish. Hot water is poured into the larger dish so it comes to about halfway up the outsides of the ramekins. Then the whole dish is transferred to the oven and baked. By producing steam, which heats the tops of the custards more gently than dry hot air would do, this technique helps prevent the tops of the custards from cracking.