



March Newsletter



Volume 3. 2025

UPCOMING EVENTS



SPRING PICK UP PARTY

March 15th-16th
Saturday & Sunday
4:00pm-6:00pm

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

SPRING RELEASE MONTH

Saturdays & Sundays
Through the month of
March



Mitchella is excited to announce the release of our award winning 2020 Malbec this March! Visit us every weekend this month to try our new double gold medal release.



CRAB FEED

April 12th-13th
Saturday & Sunday
3:30pm-5:30pm
\$80 WC Members
\$90 Non Members

Mitchella is excited to bring back this amazing event. Come enjoy an afternoon of all you can eat Dungeness crab with salad, bread, dessert, and a glass of wine.



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.

Regularly -\$36

\$28.80-20% OFF
Non Wine Club

\$25.20-30% OFF
Wine Club



Shepherd's Pie



Makes 6-8 servings



1 hour

INGREDIENTS

- 1-1/2 lbs Yukon Gold potatoes, peeled, diced
- 3/4 cup chicken broth
- 1 lb 95% lean ground beef
- 1 tsp oil
- 2 cloves garlic, diced
- 10 oz frozen mixed vegetables
- 1 tsp Worcestershire sauce
- 2 tsp tomato paste
- 1 tsp chopped rosemary leaves
- 1/2 tsp Salt and Pepper
- 2 tbsp sour cream
- 1 medium onion, diced
- 2 tbsp flour
- 1 cup beef broth
- 1 tsp chopped thyme leaves
- Paprika

DIRECTIONS

Boil potatoes in a medium pot of salted water until cooked and soft. Drain and mash with chicken broth, sour cream, 1/2 tsp salt and pepper, set aside. Preheat oven to 400°F. In a large sauté pan brown meat over medium high heat, breaking the meat up with a wooden spoon as it cooks. Season with 1/2 tsp salt and pepper to taste. When cooked, set aside on a plate. Add the oil, onion, garlic, and sauté on medium heat about 6 to 8 minutes, until the vegetables are tender. Add the flour, frozen vegetables, beef broth, tomato paste, Worcestershire sauce, rosemary, thyme, cooked meat and mix well. Simmer on low about 8-10 minutes. Spread the meat on the bottom of casserole dish. Top with mashed potatoes and sprinkle with paprika. Bake 20 to 25 minutes, then place under the broiler 1 to 2 minutes until the potatoes turn golden. Remove from oven and let it cool 5 minutes before serving.