



October Newsletter

Volume 10. 2024



2019 ESTATE CABERNET SAUVIGNON

Our Estate Cabernet Sauvignon has bold flavors of blackberry, plum and black cherry. Tart hints of boysenberry are followed by soft notes of dried sage and anise. This wine features soft complex layers, a big body and a smooth finish.

Regularly -\$45

\$36.00-20% OFF
Non Wine Club

\$31.50-30% OFF
Wine Club

UPCOMING EVENTS



HARVEST FEST WEEKEND

Thursday & Friday
October 17th & 18th
10:00am-4:30pm



Saturday & Sunday
October 19th & 20th
12:30pm-4:30pm

Come celebrate Harvest Fest weekend with us. Taste through our new wine and cheese pairing menu while savoring delightful Fall appetizers.

MITCHELLA PICK UP PARTY!

Saturday & Sunday
October, 19th & 20th
From 10:00am-12:00pm



Come enjoy all your favorite Mitchella breakfast and brunch dishes! Taste all of our new releases as well as some of your favorites and customize your Fall wine allocation.

LobsterFest 2024

Thank you to everyone who made the LobsterFest such a smashing event. Fun was had by all, except the lobsters. We look forward to laughing and cracking with you again next year!





Caramel Apple Goat Cheese Beggars Purses



Makes 12 Servings



30 Minutes

INGREDIENTS

- **4 oz soft goat cheese**
- **1 tsp grated lemon zest**
- **¼ cup chopped apples**
- **1 Tbsp caramel sauce**
- **3 phyllo sheets**
- **1 stick unsalted butter**

DIRECTIONS

Filling

1. Sauté apples in a tablespoon of butter until tender, cool.
2. Mix the apple, caramel, lemon zest, and goat cheese together in a small bowl and set aside.

To Make The Purses

1. Preheat the oven to 400°.
2. Melt the butter in a small saucepan or microwave and set aside. Working on a flat surface; brush one sheet of the phyllo with butter. Top with another sheet and brush with butter. Add the last sheet and brush with butter. These 3 layers become the wrapping.
3. Cover and refrigerate the rest of the phyllo so the dough doesn't dry out. Cut the buttered and layered dough into 3"x 3" squares.
4. Place 2 tsp of filling in the center of each square and pull the edges up to form a purse. Place them on a lined baking sheet with parchment paper.
5. Bake until golden 8 minutes if fresh, 12-15 minutes if frozen.

****These can be prepared ahead of time, refrigerated covered overnight or frozen on the cookie sheet then zip locked for up to three months.***