

September Newsletter

Volume 9. 2024



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% OFFNon Wine Club

\$25.20-30% OFF Wine Club

UPCOMING EVENTS



HARVEST FEST WFFKFND

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!



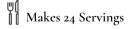


Come enjoy all your favorite Mitchella breakfast & brunch dishes! Taste all of our new releases as well as some of your favorites and customize your Fall wine allocation.

Fall Wine Club Dates

Monday, October 21st - LAST DAY to customize your shipment. After this, the Winemaker's Choice will be selected for you.

Tuesday, October 22nd – We will charge your card on file for your shipment if you have not customized. **Monday, October 28th** – Allocations will be shipped. Adult signature required.





INGREDIENTS

- 8 oz of Brie Cheese
- Cooking Spray
- 8 oz Tube of Crescent Dough
- Cranberry Sauce
- Chopped Walnuts
- Sea Salt
- Rosemary

DIRECTIONS

- **1.** Preheat oven to 400 degrees Fahrenheit. Spray mini muffin pan with oil.
- **2**. Then cut 6 even strips of the Crescent Dough crosswise and 4 even strips lengthwise.
- **3**. Take the squares and press them into the prepared muffin cups.
- **4**. Cut the Brie into 1-inch size bites and place them in the center of the pastry squares.
- **5**. Next, add about a teaspoon of cranberry sauce in each pastry, then sprinkle the chopped walnuts on top of the cranberry sauce.
- **6**. Add a little sea salt over the top with a sprig of rosemary. Let them bake for 18–20 mins.

New Fall Wine Releases

2023 Chardonnay 2023 Innuendo White 2020 Cheap Bastard 2023 Sauvignon Blanc 2023 Reluctant Rosé 2020 Presumptuous 2023 Viognier 2020 Tempranillo

