

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

MAY 2016

SUMMER HOURS

During the months of June and July, Shiraz will be open 11-8, Thursday - Saturday only. Regular hours will resume in August.

GEORGIA PRODUCTS ARE EASIER TO FIND!

It's Peach season, y'all!

Starting mid-May, we will be featuring a selection of fresh-picked Georgia Peaches from Peach County each week. These amazing Peaches are from the same family farm we showcase each summer. Deliveries come each Friday!! Our deliveries this year will include delicious Elliot Pecans also!

CHEESE CLUB!

Our monthly cheese club makes a great way to stock your fridge with the most interesting cheeses that Shiraz has to offer. For \$50 per month, Emily hand selects an array of 3-4 cheeses, at least one spread, charcuterie or snack, and a cracker or flatbread. Members get more limited selections and lots of seasonal specialties. It is also a gift you can mail! Payment for 6 or 12 months in advance is an option to save money on cheese club as well.

LE CREUSET "SUPPER CLUB"

We draw a name of a wine club member in good standing as the winner of our Le Creuset "supper club" for that month! The winning member can pick up our 5 1/2 quart enameled cast iron french oven for the loan of 3 weeks when they pick up their wine club, the first day of the month that we are open. During those 3 weeks we encourage you to cook to your heart's content!

On week four, we ask that you return the (clean) pot to the store, along with the recipe for your favorite dish you cooked in it that month--and we'll publish it in the next month's newsletter for everyone to enjoy! If you decide to keep the french oven, simply let us know and we'll charge your card on file--AND give you a 10% discount on your new Le Creuset.

TASTE WHAT THE WINE CLUB ALREADY KNOWS--OUR PICKS ARE DELICIOUS!
THE FIRST SATURDAY OF EACH MONTH, THE WINE TASTING WILL STAR THE WINE CLUB PICKS!
JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

SHIRAZ'S RECIPES FOR MAY

This month's featured food item is Bourbon Barrel Foods Togarashi. This is a smoked Kentucky twist on a traditional Japanese blend of seven spices. This includes orange peel, sesame seeds, and seaweed too. It adds a great dash of flavor to any grilled vegetables or meat, and completes a ramen bowl in style. Mix it with mayonnaise for a killer aioli or sprinkle on tuna, crab, or sushi. Excellent on avocado toast or scrambled eggs with smoked salmon; It's delicious on popcorn, too! Bourbon Barrel Togarashi is only \$8.99 a tin, and comes automatically in this month's wine club.

Beer Club's Picks for MAY



TERRAPIN ATHENS, GEORGIA

Liquid Bliss

A side project with porter as the base, it features green peanuts adding a hop-like tartness that keeps the chocolate richness in check, it stops JUST shy of being over-the-top and ends up smooth and silky. Awesome with sesame noodles, by the way. \$8.99 / 6 pack

Maggie's Peach Farmhouse Ale

This summer seasonal uses over 3 pounds of peaches per gallon! Not sweet, but a fresh, balanced play of peaches in a light saison-style beer. A slightly sour note and the delicate fruit are a great, refreshing match. My notes: "freakin' delicious."
\$8.99 / 6 pack

UNITY VIBRATION, MICHIGAN

Kombucha Beer - American Wild Ale

Ginger

I've never liked Kombucha... Until now. The mix of beer and ginger lightens and freshens it up. It has JUST enough ginger to be fresh and zippy. Clean and fresh, it also settles your stomach. The perfect brunch beer; also great with curry or shellfish. 8%
\$13.99 / 4 pack \$4 / 12 ounce

Bourbon Peach

Rich and full, with definite fruitiness from the real peach. There's a strong aroma of cooking spice from the bourbon influence gives it weight. Fresh lemon curd rounds it out with a fleshy, soft texture. You will never notice the alcohol, it's so fresh. Awesome with pork or anything with salsa. 8%
\$13.99 / 4 pack \$4 / 12 ounce

This month, beer club will receive 3 each of all 4 beers—that's a \$33 value!

ASIAN SALMON SKEWERS

2 Tablespoons Bourbon Barrel Togarashi
2 pounds Salmon, cut into fillets
Citrus-Yogurt Sauce (recipe below)

Preheat the oven to 400 F. Coat one side of the fish liberally with the spice mixture. Heat a large skillet over medium heat. Do not add any oil. Place the salmon, spice-side down, into the pan. Cook until the spices are dry and toasted, about 4 minutes. Immediately transfer the pan to the oven to cook until the salmon is medium, about 1 minute. Serve warm with sauce and some green vegetables.

CITRUS-YOGURT SAUCE

3 Tablespoons fresh lime or lemon juice
1/4 cup fresh orange juice
Zest of 3 citrus fruits (or 1 each)
1/2 cup Greek yogurt or Creme Fraiche
salt and pepper to taste

In a small saucepan over high heat, cook juices and zest until thick and syrupy. Remove from heat and let cool. Mix all ingredients with a spoon until well combined and refrigerate for at least an hour before serving.

ALMOND SESAME NOODLES

8 oz. soba noodles, cooked al dente and drained
1 Tablespoon pecan oil or butter
2 Tablespoons soy sauce
4 Tablespoons almond butter
2 Tablespoons vinegar
1 Tablespoon sesame oil
1 cup mushrooms, sliced
1 1/2 cup bok choy, sliced
1 cup sliced green onions
2 Tablespoons Bourbon Barrel Togarashi

Heat pecan oil or butter on medium high and add mushrooms. Once they start to brown, add bok choy. Cook until vegetables are soft and lightly browned. Add green onions and turn off the heat. In a large bowl, whisk together soy, almond butter, vinegar, and sesame oil. Add pasta and vegetables. Toss to coat noodles thoroughly with sauce. Sprinkle with togarashi and serve.

MAY

Plantagenet Hazard Hill Shiraz 2010 Western Australia

That great balance of meat and mocha! Ruby in color and spicy on the nose, the plummy fruit is laced with licorice and lime-spiked cola. Warm and juicy, it's a lot of red wine for not-so-much green. Togarashi steaks or burgers on the grill are ideal. 89, Top 100 Best Buy = Wine Enthusiast
\$13.99

La Chiara Gavi di Gavi 2014 Piemonte, Italy

100% Cortese
A prehistoric salt lake provides fine minerality in this gorgeously firm, elegant white. Rosewater, orange blossom, and lavender complement graphite and blue slate. Lime peel and wet stones finish cleanly. The original black label of La Scolca, world's most famous Gavi. It shines with creamy pasta, blackened seafood, or sashimi.
\$16.99

Chateau La Tour de Beraud Rouge 2013 Costieres de Nimes, France

45% Grenache, 30% Syrah, 15% Mourvedre, 10% Marselan
The definition of a value wine. The dark, earthy, animalistic richness is balanced with a medium-bodied, smooth fruit profile. Gravel and spice are paired with deep, hefty fruit and a smooth texture on the finish. Pair with red meat, grilled or smoked dishes, or stir-fry.
\$11.99



This Month's FEATURE:

Noble Tree Grenache 2013 Russian River Valley, California

The last vintage this is all Grenache--it is spicy, crisp, and clean. Full of mulberry, strawberry, cassis, and other warm red fruits. Laced with freshly ground black pepper, it is an extremely pretty wine. Spring in a glass, and a great juicy red from a colder climate.
\$19.99
Wine Club deal of the month = \$16.99

Wine Club is the best deal in town!

This month, our wine club gets \$52 worth of wine and food for only \$50! Plus, they save on each feature!

Rosé of the month



Andre Neveu Sancerre "Le Grand Fricambault" 2014 Loire Valley, France

100% Pinot Noir
Only 6 acres of land yield this structural beauty, with a light salmon color and floral highlights. Dried cherries, blood orange, and tangerine provide juicy depth, backed up by dried sweet herbs. Notes of sage and honeysuckle and a hint of gunpowder tea are the perfect foil for simple roast chicken, or put it with shellfish or togarashi popcorn. 91 = Vinous
\$22.99
very limited

CRU LEVEL WINES

For club members who upgrade to cru, an extra \$25 a month gets you wine club PLUS an extra special bottle, more discounts, and extra perks!

Wine Club Cru Level RED!



Aberrant Conero Pinot Noir 2013 Willamette Valley, Oregon

Deep, round, and lush, it has all the flavors of strawberry, cherry, and red currant. Notes of smoke, cinnamon, and pepper give it more backbone to match more robust food than lighter Oregon Pinots. Try it with Asian food, salmon, or game for a real treat. Only 590 cases made.
\$33.99
Cru Red deal of the month = \$23.99

Wine Club Cru Level WHITE!



Vin de Fossils "Les Grandes Plantees" 2013 Saone-et-Loire, France

100% Pinot Gris
Just West of the Maconnais, this vineyard is planted in Silex and the wines are made in stainless. The result is a tightly wound, brisk and ageable with a mineral focus. Peaches, white flowers, and a hint of campfire warmth for some depth end in flavors of melon with a touch of slate. Gorgeous. Asian food? Yes, please!
\$25.99
very limited

Shiraz

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GO DIGITAL WITH US!

Facebook: Shiraz Athens, our fan page, will have information on sales, specials, and events, as well as one FB only sale each week

Twitter: Shirazathens has quick notes of things that are coming, what Emily's trying, and wine article links

Instagram: Shirazwineandgourmet has lots of ideas of what to make for dinner with our fish, meat, and bottled food items, as well as pictures of wineries and vineyards

Youtube: Shirazathensga has great new recipes and wine tips coming! Lots of easy to follow recipes inspired by wineries around the world with pairings are on the way!

Grapier Wit: our blog, will have constant updates from now on with information, pictures, and stories. Links will be in our Friday weekly emails!

Our website, www.shirazathens.com, is also getting a facelift to better serve you!

JOIN US FOR FROMAGE FRIDAYS!

**\$5 CHEESE PLATES ON FRIDAY, 12-7 PM
ENJOY THE OUTSIDE PATIO OR TASTING ROOM
PLATES CAN BE TAKEN TO-GO ALSO**

**REMEMBER:
WE HAVE 8 WINES BY THE GLASS DAILY!**

UPCOMING EVENTS



SATURDAY, MAY 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

FRIDAY, MAY 13

A d'Arenberg party with fourth generation winemaker

Chester Osborn

6-8 PM at Shiraz

5:00 early admission for wine club!

\$25 per person, all-inclusive. RSVP now!!

Iconic Australian wines with food on the barbie!

-grass-fed beef with pistachio spread

-marinated portabellas with jack cheese

-ground turkey with curry ketchup

-crab cakes with cocktail sauce

-grass-fed beef with feta & zucchini relish

Sides and salads:

kale ceviche; pasta-vegetable salad; fresh fruit with cheese

And these wines from d'Arenberg:

-Wild Pixie Shiraz-Roussanne

-Custodian Grenache

-High Trellis Cabernet

-Dry Dam Riesling

-Peppermint Paddock Chambourcin

-Stump Jump GSM

SATURDAY, JUNE 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

SUMMER HOURS

DURING THE MONTHS OF JUNE AND JULY, SHIRAZ WILL BE OPEN 11-8, THURSDAY - SATURDAY ONLY. REGULAR HOURS WILL RESUME IN AUGUST.

THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

Call us for reservations at 706-208-0010.

Our tastings on the first Saturday of the month are from 1 to 5 p.m. and run every 20 minutes. The tastings are \$5 per person; the fee is waived for wine club members in good standing.