

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

OCTOBER 2018

PRODUCT SPOTLIGHT

Nona Lim's bone broth is our featured gourmet item of the month, but we have picked up the whole line from them as well. In addition to the different flavors of sippable broth, they also make delicious soups. The tomato basil and carrot ginger soups might be the perfect thing for the colder weather! Both are great heated or served chilled as gazpacho. Add pineapple and tumeric to make a carrot smoothie or add seafood to the tomato for a quick cioppino. They're both made with whole fresh vegetables. There are noodle bowls too! I love these for a quick lunch--they're ready in only 5 minutes! And carry the commitment to be the closest thing to cooking from scratch you will ever buy. Everything from Nona Lim is GMO free and gluten free, and the soups and curry noodle bowl are vegan too.

OCTOBER CHEESE CLUB

BEEHIVE CHEESE COMPANY, UTAH

Squeaky Bee Cheese Curds

These are shipped the day they're made, making them the freshest curds you can get without traveling cross country! Curds are what happens before cheese is pressed and cooked to make a cheddar, and the fresh, unfinished curds are milky, fresh, and simple in flavor. The squeaky character is because proteins have not yet been broken down. A great snack!

\$3.99 / 4 oz

Red Butte Hatch Chile

A creamy, smooth texture with granular crystals inside, this has a great whiff of the smoky peppers. The outside has flavors of smoke, spice, and almost cajun flavors to go with the ripe green peppers. There's a hint of heat on the finish that lingers for a very long time in the most pleasant way.

\$5.99 / 4 oz

*note--we also have cheese curds in hatch chile rub!

ROGUE CREAMERY, ROGUE VALLEY, OREGON

Mount Mazama Cheddar

A mixed mild cheddar of 80% cow and 20% goat, this cheese is all about a richness of texture. Creamy with just a hint of tanginess, it has a nutty, caramelized finish. The texture has just a hint of those wonderful cheddar crystals to it. 1st place winner, mixed mild cheddars, American Cheese Society

\$12.99 / 8 oz

HUB Organic Survival Stout Cheddar

I love cheddar cheese marbled with stout beer. It sounds like a punch in the face of flavor but is smooth, mellow, and rich on the palate. The Hopworks Brewery stout used for this is made from ancient grains and then finished with organic Stumptown coffee. The result is buttery, with notes of malt and molasses.

\$12.99 / 8 oz

This month, cheese club members will receive all four of this month's limited edition featured cheeses, plus Mike's Hot Honey infused with chilies, a mini jar of Emily G's datil peach marmalade, and Beecher's Flagship cheddar crackers too. That's a \$54 bag of goodies for as low as \$40 a month! see us for details.

Why do pumpkin spice when you can warm your cheese plate up with chiles and hot peppers??? Bring on the fall!

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 OCTOBER

This month's featured food item is Nona Lim Chicken Turmeric Bone Broth. Bone broth has come into the spotlight in recent history--we all know that good old-fashioned chicken soup is one of the best cure-alls of all time. But why? When you slow-cook bones, they leach out vitamins, minerals, collagen, antioxidants, etc to repair your body. The difference in bone broth? Broth is a couple hours; stock is 2-4; but bone broth is a minimum of 24 hours. Nona Lim is 30 hours! That means more vitamins, etc, etc in your concoction. You can warm this for 90 seconds in the microwave and drink it out of the sippy cup, or use it as a base for recipes. Want an amazing soup? Use this instead of stock. Want an alternative to coffee? Drink a cup in the morning. (I've tried it--it's awesome.) Tired of juicing? Try bone broth. In the cooler months ahead, I'm looking forward to having something like this on our shelves. With cold and flu season approaching, we're all thinking about healthy soups. Make soup with this or drink it alone! It fights infections and is comforting as well. An immune system booster, it's soothing. Gets inflammation, has antioxidants, amino acids, and strengthens joints, gut health, hair, and nails too. Whole 30 approved also. We're getting other flavors too, to keep you rejuvenated AND keep it interesting. This is free of GMOs, dairy, and gluten. It's the next best thing to slaving over a stove for 30 hours. Or as the founder says, it's "crap free"!!! I'm using it not only instead of juice or coffee, but as a soup or snack and over noodles for dinner. It's great in stuffing or mashed potatoes for extra flavor. It makes fantastic gravy! Stock has always been my secret to flavorful grits without adding tons of cream or cheese. It also adds a flavorful boost to polenta, lentils, quinoa, or barley. Use it to braise meat or vegetables. Or try some of ideas below. I have found one of my new favorite things--I think you'll love it too. Nona Lim Chicken Turmeric Bone Broth is only \$ 4.99, and is automatically included in this month's wine club.

"HOMEMADE" CHICKEN SOUP

1 container Nona Lim Chicken Turmeric Bone Broth
1 bag vesuvio pasta or other short noodles
1 1/2 cups chicken, cooked
1 bunch green onions, chopped
1 carrot, shredded
1/2 bunch cilantro, chopped (or basil, oregano, etc)
Saute carrot and onions in olive oil for about 3 minutes and add chicken. In another pot, cook noodles according to directions. Meanwhile, add bone broth to the carrot and onion mix and heat. Stir in fresh herbs just before serving. Put noodles in 4 bowls and top with broth mixture.

SHEPHERD'S PIE

1.5 lbs ground lamb or beef
1.5 - 2 cups whipped potatoes
4 slices bacon
5 celery sticks, chopped
5 carrots, chopped
1/2 onion, diced
1/2 cup mushrooms, chopped
1 cup Chicken Turmeric bone broth
3 Tbsp tomato paste
1 tsp each sea salt, pepper, garlic, paprika

Dice bacon and cook in skillet. Once fat is rendered, remove bacon and throw all of the chopped vegetables into the skillet with a little salt and pepper and cook down. Once vegetables are cooked, add the ground meat and the rest of the seasoning to the skillet and mix well. Once meat is browned, add the bone broth and tomato paste. Be sure to lightly stir the tomato paste into the mixture. Cook until liquid has reduced slightly (about 5-7 minutes) and then remove from heat. Stir about three-fourths of the cooked bacon into the whipped potatoes, and spread the potatoes on top of the mixture in the skillet. Because the mixture in the skillet is liquid, it's easiest to spread the potatoes in small batches with a stainless steel spoon or spatula. Garnish the additional bacon on top of the pie. Place skillet in the oven and cook at 375 degrees for 20 minutes.

SWEET POTATO CURRY

1 Tbsp olive oil
2 shallots, thinly sliced
2 sweet potatoes, peeled and cubed
3-4 cups fresh baby spinach
2-3 tablespoons curry paste
1 14-ounce can regular coconut milk
1 cup Chicken Turmeric bone broth
1/2 cup chopped peanuts and cilantro
soy sauce to taste

Heat the oil on medium high. Add the shallots and saute until soft. Add the sweet potatoes and stir to coat with oil. Add the curry paste and stir well. Add the coconut milk and bone broth and let it simmer over low heat for 15 minutes until thickened. Stir in the spinach until wilted. Add half of the peanut/cilantro mixture. Add a splash of soy sauce to the curry. Serve over rice and top with remaining peanuts/cilantro.

EASY RED CURRY PASTE

takes 5 minutes in a food processor
6 large red chilli peppers, deseeded
3 stalks lemon grass or zest of 1 lemon, sliced
1 thumb sized piece ginger, chopped
4-6 garlic cloves, peeled
2 tablespoons neutral flavoured oil



OCTOBER

Echo Bay Sauvignon Blanc 2017 Marlborough, New Zealand

Hey, you fans of New Zealand SB--here is a fun and fresh style full of gooseberry and grapefruit. It also has notes of white pepper, flowers, dried lemon peel, and figs. The finish is all green apple, melon, and mango. What a fun, zippy white! And it's perfect with shellfish, seafood, salads, and especially light, lively cheeses. Fresh herbs and goat cheese are especially lovely.

\$15.99

Chateau de la Selve Petite Selve 2017 Ardeche, France

40 Cinsault, 40 Grenache, 20 Syrah
Cedar, caramel, and spice are all over the nose. Flavors of blackberry, black currant, and vanilla are smooth yet tart, with long notes that last far after you finish the wine. Firm and masculine, there is a sandy texture to the tannin and an earthy/oakey note to the finish. Put this with any fall dishes--this kind of blend is a chameleon, blending nicely with almost anything.

\$15.99

Domaine des Hauts de Sanziers Saumur 2016 Loire Valley, France

100% Cabernet Franc
Smoky, full of black fruit, hints of green herbs, and hefty tannin like a good cab franc should. Textbook for the grape, with grass and bell peppers, balanced by plum and roasted dark berries. Tobacco, violets, and blackberries round out the palate. Minerals and spices round out the flavors on the finish. Tuna, game, pork, and smoked meats all make great pairings. Lamb and foods with chinese spices are perfect.

\$17.99



This Month's Feature:

Bielsa Garnacha VV 2016 Zaragoza Province, Navarra, Spain

Grenache & Carignane
40 - 60 year vines provide extra plumpness in this wine full of candied violets, lilacs, lavender, and purple fruit. Super ripe and rich without being overly viscous, it is smooth and slick at the finish. Fresh, with just enough earthy florals to balance the lush fruit and smooth finish. The wine is aged in concrete, which provides roundness without the oak, so it's lively--but it's unfiltered, so it's rich too. Put it with barbecue, braised lamb or sausages, or peppers.

\$15.99

Wine Club deal of the month = \$11.99!

Rosé of the month



Schnaitmann Evoie! 2016

Wurttemberg, Germany

Pinot Noir (possible Trollinger, Pinot Meunier, Lemberger, & Cab Franc)
Extremely difficult to get, we love the fresh, focused, saline-laced flavors. Floral, with dark currants and cassis, and herbs on the finish like laurel and sage, it has a tang that is palatable. Fresh with black fruits and a salty elegance--intense strawberry and blackberry, spice, and white pepper. Put this with middle eastern flavors, Asian food, picnics, and seafood. This family has been doing this for over 600 years and their organic practices shine through too. Hurry though, this won't last long!

\$24.99

rose club members = \$16.99!

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!



BV Rutherford Cabernet 2015

Napa Valley, California

This huge, smooth cab has smoky, woody, and green notes to the aroma. So much oomph to the flavor! 2015 was definitely a big year--I'd put more of this wine away to age for sure. Warm and cozy, it's rich like a fireplace on an autumn evening. The green bell peppers and dried sweet herbs are augmented and smoothed out with a marshmallowy texture. So ripe and pleasant, with a bold tannic backbone. Put this bad boy with some braised meat, pasta ragout, or balsamic root vegetables. It can handle lots of fat--so do your worst!

\$29.99

Cru red deal of the month = \$24.99!

(yes, this is our source of the awesome Tapestry blend)

Wine Club Cru Level WHITE!



Francois Pinon Vouvray 2016

Loire Valley, France

100% Chenin Blanc
A completely natural wine--absolutely nothing has been done other than throwing the grapes in a tank! Bready, full, and earthy aromas spiked with ginger and lime peel lead into a fresh and juicy, fleshy palate full of lime and ginger ale. Altogether refreshing and delicious. Sushi and other Asian dishes, salads, and anything with goat cheese, and even foie gras and other rich dishes are the perfect match for it's deep flavor and big acidity. Why not put it with coconut bone broth soup? That sounds insane!

\$29.99

Wine Club is the best deal in town!

This month, our wine club gets \$55 worth of wine and food plus half off each feature for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases!

Shiraz

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DIGITAL UPDATES

Facebook: Shiraz Athens, our fan page, has information on sales, specials, and events, as well as one FB only sale each week: Web Wednesday!! And our weekly updates are on Facebook now too, including our specialty food for sale and a wine of the week

Twitter: Shirazathens

Instagram: Shirazathens

cheese plates, wine specials, and gift ideas weekly

www.shirazathens.com

Our website now has updated pictures every week, including cheese plates available each friday!

WHY JOIN WINE CLUB?

Our wine club is the best deal in the wine business. We work hard every month to find wines that are special, hard to find, and great values. The reason people tell us they like wine club the most? All the great finds. The second best thing? Great discounts! For only \$50, members get \$50-65 worth of wine and food, plus tasting notes and recipes. Plus, there's an extra wine on sale for club members, and we have extra case discounts on top of everything.

And our monthly wine tasting is free for members (2 tickets per membership, another \$10 available at the ready!) Ask us about our wine club—it's an amazing deal with wonderful things to try every single month!

UPCOMING EVENTS



SATURDAY, OCTOBER 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room
\$5 per person; free for club members

THURSDAY, OCTOBER 18

A Preview and Special Coffee Tasting with Jittery Joe's

We are releasing a special Shiraz Wine & Dine blend with our favorite coffee roaster!!! The coffee will be available October 19... unless you come to our party. You can taste the new coffee, along with chocolate AND cheeses. Because who doesn't love coffee, cheese, and chocolate??

5-7 PM Shiraz tasting room

\$5 per person in advance, \$10 at the door.
please RSVP!

SATURDAY, NOVEMBER 3

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room
\$5 per person; free for club members

NOVEMBER 22-23

SHIRAZ IS CLOSED FOR THANKSGIVING

SATURDAY, DECEMBER 1

Holiday Market at Shiraz!

We will give you sneak peeks at some holiday specials, deals, special orders, and even the opportunity to get first dibs on holiday items!

1 - 5 PM at Shiraz

Wine tasting for \$10 free with RSVP

DECEMBER 25-26

SHIRAZ IS CLOSED FOR CHRISTMAS

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.