

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

NOVEMBER 2019

PRODUCT SPOTLIGHT

This month's featured product is our Holiday Box!! A favorite for a few years now, we work incredibly hard to fill a case with 12 wines that are perfect for Thanksgiving or any gathering. The box includes reds, whites, roses, and bubbles too. We have done all the work for you, so you can simply reach in and grab anything during your holiday dinners and parties and any of the wines will work perfectly. And, as always, we've put a huge discount on the box as well. They are first-come, first serve. No substitutions and cash or check only--more than 30% off! Only \$200 per box, tax included. And this year, we're featuring discount add-ons on select wines when you get the box! "for every holiday moment... or meltdown" Available starting November 12!

NOVEMBER CHEESE CLUB

CABOT, VERMONT

One of the oldest small co-ops in the US (since 1919), Cabot is often seen for its standard cheeses but we ship in all the fun, seasonal goodies.

Lamberton

One of the original recipes at the creamery, this is a British style cheddar--think of a caramelized tang to accent the buttery, creamy aged cheddar. Classic, it's a great addition to a cheese plate with nuts, fruit, and crackers. It's great melted into grits or pasta too. Simple but not basic!

\$7.99 / 6 oz

Orne Meadows

Another original in the 1919 collection, this is an Alpine-style farmstead cheese. Classic to serve simply with wine, fresh fruit, and crusty bread, I love it with a fig olive or black cherry confit--or go even more savory with tapenades. I love it in an omelet.

\$7.99 / 6 oz

Honey Clover Gouda

Raw cow's milk aged 2-4 months with notes of sweet, earthy, grassy freshness. This actually has the clover in the cheese, which makes it a great pairing for honey. It's also great with fresh apples, roasted nuts, and hearty crackers. Try it with a glass of Riesling or cider.

\$12.99 / 8 oz

CYPRESS GROVE, CALIFORNIA

One of THE American originals for goat cheese, they started in the 70s and have made some bold new changes in the past year.

Bermuda Triangle

This is Cypress's most rare cheese--both the perfect shape for a perfect cheese board with panache, and the perfect combo of a crumbly, earthy, dry texture on the inside and a thick, rich spicy paste on the outside. As it ages, the richness spreads to make it more brie-like. Fresh when new, ripe and beautiful with age, it's perfect in the center of a platter with nuts and dried fruit with crackers. Surround it with rayzins and pears!

\$12.99 / 6 oz

Sweet Dreams

A light and fluffy spreadable goat cheese warmed with vanilla bean, dark molasses, and salt. Filled with umami from the combo of sweet and savory together - It's perfect on pumpkin crackers, with french toast, and with fresh fruit. Dollop some on fresh pastry too! Want something special? Serve on poached pears or with pumpkin chocolate bread.

\$5.99 / 4 oz

Little Red Corvette

An intense roasted red pepper goat cheese accented with black garlic and a North African blend of spices. Super special and brand new, we're excited to spread this on sandwiches, add to deviled eggs, use a dollop on crudites, or just enjoy on a cracker or cucumber rounds. Or toss it in pasta with some veggies.

\$7.99 / 4 oz

This month, cheese club members get all 5 featured cheeses, plus l'Epicurien fig walnut confit for cheese and Raincoast Crisp pumpkin spice crackers. That's \$58 worth of food this month!

cheese club is only \$50 a month, and can be as low as \$40 with payment in advance

did you know cheese club can be shipped monthly? it makes a great gift!

SHIRAZ'S RECIPES FOR NOVEMBER

This month's featured food item is Edmond Fallot Provencal Dijon Mustard. Fallot makes true Dijon--no added colorings, traditional herbs added, and hand ground from the best seeds. They're a staple in our store and some of your favorites again and again. This month, we're adding a new one: Provencal has garlic, paprika, tomato, bell pepper, and herbs de provence. What a great way to add flavor to any dish that asks for mustard! This style is ideal on hot dogs or hamburgers, with fried potatoes, or on a grilled cheese with sliced apples.

-Glaze a ham with a mix of 1 cup honey, 1/2 cup mustard, and 1/4 cup brown sugar. Easy!

-Make a perfect spread for lamb or salmon with an equal mix of Provencal mustard and yogurt.

-Make a great aioli with half mayonnaise and half Provencal mustard and top a pita chip with a piece of smoked salmon or trout.

-Glaze meat with 1/2 cup white wine, 2 Tablespoons mustard, 1/2 cup water, 2 Tablespoons olive oil, and salt and pepper over meat. Pour over and baste twice while cooking.

-Or try any of our recipes below. Fallot Provencal Mustard is only \$5.99 a jar, and is automatically included in this month's wine club.

MUSTARD-ROASTED CAULIFLOWER

1 large head cauliflower, cut into 2-inch chunks

3 Tablespoons Fallot Provencal Mustard

1 Tablespoon olive oil

1/2 teaspoon each salt and pepper

Preheat oven to 425 F and line a sheet pan with parchment or aluminum foil. Combine mustard, oil, salt, and pepper and toss everything together. Roast for 15 minutes, stir, and roast another 15 minutes.

Optional: Drizzle with a sauce made of 1/2 cup harissa, 1 Tablespoon olive oil, and 1/4 cup toasted walnuts. Just puree the 3 together and serve.

PASTA WITH SAUSAGE IN MUSTARD SAUCE

Pasta of choice

1 package of pork or turkey sausage

2 Tablespoons butter

3 Tablespoons white wine

1/2 cup heavy cream

2 Tablespoons Fallot Provencal Mustard

salt and pepper to taste

2 Tablespoons cheese (optional)

Cook sausage on medium high for about 5 minutes on each side until browned; add 1/2 cup water and reduce the heat to medium. Cover and cook for 15 minutes, until the water evaporates and the meat is done. Cook the pasta according to the directions to al dente. In the sausage pan, after removing the meat, melt 2 Tablespoons butter on medium and then deglaze the pan with the wine, scraping up any browned bits. Add cream, salt and pepper, and mustard. Cook on low for 5 minutes. Slice sausage and serve with sauce over pasta. Add cheese, if desired.

GREENS AND EGGS OVER TOAST

5 teaspoons Fallot Provencal Mustard

2 Tablespoons olive oil

9 ounces spinach or other greens

3 Tablespoons cream or half and half

2 eggs

2 slices bread of your choice

Preheat oven to 400 F. Cut bread into cubes and toss in 2 teaspoons mustard and 1 Tablespoon olive oil, and bake the croutons for 7 minutes. In a small pan, put enough water to cover about an inch of the bottom. Bring to a boil and add greens, cook for 2 minutes, and press to remove water. Return greens to the pan and add 3 teaspoons mustard and cream on low and stir until thick, about 3 minutes. Add black pepper to taste. Remove greens and plate. Add 1 Tablespoon olive oil to the pan and fry the 2 eggs, keeping separated, for about 3 minutes on each side, adding a dash of salt and pepper to each. Serve eggs over the greens and top with bread crumbs.

TURKEY TIME IS HERE! ORDER YOUR TURKEYS NOW FOR THANKSGIVING! WE GET THE WORLD'S BEST TURKEYS--

Bell & Evans is known for all-natural birds raised on a diet of all grain & herbs. They are also air chilled instead of dunked in ice water, which means that you are not paying for water weight! Everything is TURKEY!! Also means more flavor and a crisper skin. And not only are they free of GMOs, they aren't injected with saline or fat like an average grocery turkey!

The birds come in these sizes:
8-10 pounds; 10-12 pounds; 14-16 pounds; 16-18 pounds;
18-20 pounds

Just \$4 a pound.

Whole turkey breasts: 4-8 pounds each, \$5 a pound.

**I'll be making my personal brine again this year! Which means instead of \$12, it's only \$5 for you if you order a bird!
Just add water!!**

EMILY'S WINE CLUB SELECTIONS FOR **NOVEMBER**

Pasqua "Romeo and Juliet" Bianca 2017 **Veneto, Italy** **100% Garganega**

Made in more of the Veneto style than most whites, it is dried for 2 weeks which leaves the wine in more of a medium bodied, waxy style--much more weight than most whites from the region. It is full and firm, with lots of stone fruits, lemon, and a note of almond--but a really zippy style, with lots of great acidity on the finish. This is a perfect white to slice through smoked fish, cream sauces, grilled foods, etc... the perfect example of a Soave with more brightness.

\$15.99

Daylight Sea of Red 2013 **Cabernet, Merlot from California**

An intense, mineral based backbone is the beginning of this big red blend with a masculine touch. Silty, all about the tannin, but in a smooth sense. There is a lot of vanilla to balance out the lean, dark palate of heavy black berries. As it opens, the vanilla mulberry softens into more orange peel and raspberry. There's a root beer note to the inky finish, along with pink peppercorn and blueberry. Put this with food on the grill or roasted foods. Heavy stews are perfect, and bbq is amazing. Try it with chocolate, too.

\$11.99

Zantho Blaufrankisch 2017 **Burgenland, Austria**

Balanced, with light spice and a little rustic nature. It's nicely knit, with a smooth texture. Winter spices like clove, nutmeg, and ginger are balanced by dark blackberry fruit. So easy to drink with juicy cherry notes, it's also laced with white pepper. The spicy, concentrated, tannic wine is fun and perfect for winter dishes. Braised meat, lentils, red peppers, wine compote, dried fruit, and smoked foods all are amazing with this.

\$19.99



This Month's Feature:

Manu Pinot Gris 2017 **Gisborne, New Zealand**

A nicely balanced, full, earthy style of our favorite porch white. It is clean, fresh, and bright, but it has a brown spice to balance the Asian spice adding depth. Green melon, peach pit, and nectarine have notes of lemon peel and cinnamon spice too. The acid slices through on the finish. It's a fun and vibrant wine, with lots of flavors jumping out of the glass. It's a great wine for Thanksgiving dinner, a pot luck, or smoked fish on the grill at the end of fall. Hard cheeses with apple butter or calvados jam are yummy too!

\$12.99

Wine club deal of the month = \$8.99!

****ANNIVERSARY SPECIAL EXTENDED!****

For only **\$15**, snag \$48 in value:

- a new Shiraz 24 oz metal water bottle
- a Shiraz tee shirt (3 designs, various sizes, first come first served)
- AND a Shiraz cooler bag!

Get a bundle, and add extra bottles for only \$10 and extra shirts for just \$5-10!

Rosé of the month



Charles and Charles 2018 **Columbia Valley, Washington**

67% Syrah, 14% Cabernet, 9% Grenache, 7% Mourvedre, 2% Cinsault, 1% Counoise

Charles Bieler (Bieler Cotes du Rhone) and Charles Smith (K Vintners) have put this project together--and we are FANS. It has crisp, concentrated aromas of citrus with notes of raspberry and cherry. There are hints of lavender and herbs de provence, with a lift of acid balanced by a little creamy texture on the finish. A lovely, balanced Rose--Old world dirt meets new world fruit. Put it with a potluck dinner, turkey, root vegetables, or just burgers.

\$14.99

Our price this month = \$11.99!

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!



Sterling Merlot 2015 **Napa Valley, California**

I know it's a big name, but they were the first to produce premium Merlot in Napa. A steady fave of Bordeaux-lovers, it has an inky, tarry nose of black fruit laced with violets and lavender. A big, brawny wine with girth from the alcohol and tannin, it's bold yet smooth. The finish is a little smoky, with hints of dried herbs and that purity that Merlot does so very well. Put this with game, planked or smoked salmon or tuna, roasted quail, or mustardy cauliflower (try that same recipe with brussels sprouts for a treat).

\$24.99

Wine Club Cru Level WHITE!



Gustavshof Orange Chardonnay 2016 **Rheinhessen, Germany**

This winery has been one of our favorites this year! The maker of our best-selling Riesling and geeky rose also offers an orange wine. Certified organic, it's a super natural, hard to get bottling. 6-8 weeks of maceration gives it orange peel and a woodsiness on the backbone, but a super dry and lean midpalate of honeysuckle, masculine, long, funkiness. Long and heavy, it is a huge wine with tons of character. Put it with things you normally think pair with red wine: strong cheeses, olives, and charcuterie.

\$29.99

Wine Club is the best deal in town!

This month, our wine club gets \$54 worth of wine and food for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases all month long!



675 PULASKI ST
SUITE 400
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HOLIDAY HOURS

THANKSGIVING HOURS

NOV 27 - OPEN 10 - 6

**NOV 28 & 29 - CLOSED FOR
THANKSGIVING**

**NOV 30 - REOPEN AT 1 PM FOR
SMALL BUSINESS SATURDAY**

CHRISTMAS HOURS

DEC 24 - OPEN 10-6

DEC 25 - 26 - CLOSED FOR CHRISTMAS

DEC 27 - REOPEN AT 11 AM

WE HAVE THE BEST CHRISTMAS DECORATIONS!

See us for any of your needs, from garlands to ornaments to wreaths to figurines. All of our holiday decorations are affordable and cute. They range wildly in price--feel free to ask us about any of them, and don't forget to take some home! Decorations are all out on display and are first come, first serve.

Check out pictures on our social media: shirazathens on Instagram, Facebook, and Twitter

UPCOMING EVENTS



SATURDAY, NOVEMBER 2

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

SATURDAY, DECEMBER 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

WEDNESDAY, DECEMBER 11

A special Growers Champagne tasting

back by special request!! this is one of our most popular events

Shiraz tasting room

Taste seven great Champagnes covering all matter of styles and regions and enjoy a cheese and antipasti plate.

\$30 per person *limited to 16 people per seating*

seatings at 4, 5, and 6 PM

4:00 for wine club members only

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.