

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

MARCH 2020

PRODUCT SPOTLIGHT

Gotze tools are the best thing I've discovered for helping in the kitchen in 6 years!

The peeler has been used every day in my house since I got it and is the easiest thing I've ever used. It has the most comfortable handle I've used, and more importantly, it has a double blade so it works to peel or shred or slice both back and forth. In addition, it can be converted to a great mandoline AND it makes quick veggie noodles too! There's a second peeler that makes the perfect julienne of vegetables (hello, easy potato hash) in an instant!! The mandoline attachment can also be used on its own for garnishes.

The original peeler is the only thing on the market that's so hearty it can easily take the skin off a pineapple and butternut squash--but it also is gentle enough to peel a tomato! It's truly amazing.

That's only box 1 of 3! The Gotze set also includes a wonderful pair of "scissors" that is actually a knife and a cutting board combo to chop up your veggies in an instant. You can even quarter the vegetables and then chop directly into a pot or bowl, saving steps and cleaning surfaces. Or chop fruit or dried or cooked meat!

And an extra: twin lemon and lime spritzers that are plugged in and twisted to make your citrus fruit its own authentic spray bottle, plus a rest to keep them from rolling off the kitchen counter.

Gotze stainless steel has a lifetime warranty, is easy to clean and dishwasher safe, and never needs sharpening!

Gotze's 5 piece set is \$329. Right now, we have the entire 8 piece set on sale for only \$200! check out gotzapeeler.com for videos and more information and ideas!!

MARCH CHEESE CLUB

COLD-WEATHER CHEESES

MARIEKE, WISCONSIN

Foenegreek Gouda

Fabulous dry, smooth Gouda made here and infused with spices from the family's homeland. The beautiful rich, clean cheese is accented by a warm, nutty note that's like maple from the seeds. It's the perfect thing for a cheese plate--it goes with everything but has its own special flavor. Ideal for a charcuterie platter to for the note of richness it brings.

\$9.99

MURRAY'S, NEW YORK

Fondue Blend

Gruyere, Emmentaler, and Gouda are blended together for a fabulous and easy meal. Just add white wine and garlic (optional) and melt it! The two most classic meals are bread, apples, pears, and broccoli or go even more savory with bread, cornichons, and salami for dipping. This makes me want to make an indoor picnic in front of the fireplace!

\$5.99

Don't want to waste your favorite wine?? We have a special on whites for cooking this month for \$3

SPICY CHEESES

CARR VALLEY, WISCONSIN

Cranberry Chipotle Cheddar Stix

White cheddar accented by fruit and dried pepper mix gives a flavor reminiscent of a big barbecue. Crisp on the front, spicy on the middle, and warm at the end. It's a great mouthful of cheese and we now have it in snacking form so it's even easier to eat and to enjoy. It's awesome with fresh fruit and a handful of nuts for a great snack or light lunch!

\$1.99

VERMONT FARMSTEAD, VERMONT

Maple Sriracha Windsordale

Ever pair maple with cheese? It's actually a pretty famous classic pairing. This adds a hint of spice for an even better balance. Wensleydale style cheese with a hint of sweetness and thai chili sauce marbled through it. I love to just eat this, but it's amazing melted onto sandwiches or burgers. And it's a great addition to a grilled cheese mix--or put it in an omelet.

\$10.99

All the cheeses this month are limited and special ordered for you!

This month, cheese club members get all four of the featured cheeses (3 of the chipotle stix!) Plus cornichons, and a loaf of Dr Pete's Rustic French Boule bread mix. That's \$46 of food this month!

SHIRAZ'S RECIPES FOR **MARCH**

This month's featured food item is Spotted Trotter cured Coppa Ham. I love this because it's super easy to incorporate: I have done this as the ham for biscuits at a brunch, used it in a frittata or omelet, or an eggs benedict! Or you can make a cheese plate even better. Why not make a charcuterie plate better by putting this on it? Try our great cheese fondue and skewer the coppa to dip in the cheese--that's actually a classic French take on meat and cheese. It's great on almost any sandwich! I have done a bread salad with pan-seared coppa to tie all the cheese, toast, and greens together nicely. It's good cold, room temperature, or hot. And you don't even have to refrigerate it until it's open! Coppa is only \$6.99 a pack, and is automatically included in this month's wine club!

COPPA PANINI

- 2 rolls or hamburger buns (we have gluten free)
- 1 Tablespoon mayonnaise (I add a teaspoon of harissa or other hot sauce)
- 1 cup shredded arugula or other salad greens
- 1/2 cup ricotta cheese
- 1/2 pineapple, sliced into chunks
- 1 package coppa ham
- 6 ounces of blue, goat, or gouda cheese

Spread mayo on the bottom half of each roll. Spread the top of each roll with ricotta. Top the bottom half with ham, greens, and pineapple. Spread the cheese on top of the ricotta. Put the two halves together and toast or use in a panini press. Slice in half and enjoy warm.

CHICKEN WITH HAM AND ROSEMARY

- 8 pieces of chicken
- 8 sprigs rosemary
- 1 package coppa ham
- olive oil
- lemon juice
- mustard

Preheat oven to 400 F. Cut slits in the chicken and stuff with slices of coppa. Brush the chicken with mustard and place the pieces in a roasting pan. Put a sprig of rosemary on each piece. Spray with olive oil (or duck fat) and with lemon juice, then sprinkle with salt and pepper. Bake for an hour and serve!

*Want the best spray citrus juice ever?? Get our Gotze set. It comes with sprays for lemon, lime, and orange!**

INDIVIDUAL MUFFALETTAS

- 2 burger buns (or pieces of ciabatta or baguette)
- 1/2 cup olive salad
(olives dressed with oil and vinegar is perfect--I add peppers)
- 4 slices of cheese of any kind of cheese that melts
- 1 package coppa ham

Divide all ingredients evenly among the bottom halves of the bread. Line a sheet pan with aluminum foil, add the sandwich halves and add the tops. Bake until the cheese melts. Or use a panini pan!

FOLLOW US ON SOCIAL MEDIA

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!

EMILY'S WINE CLUB SELECTIONS FOR
MARCH

Chardonnay de Maucoil 2016
Languedoc, France
100% Pecorino

A heavy, waxy wine with tons of depth but no sweetness or oak. There is a world of orange, kumquat, pear, and quince! The candied fruit notes are balanced with roasted carrot and fresh orange and hints of red fruit too. There is a mineral balance with a clean, fresh ending to it. Altogether tightly wound and pretty and fresh. But round at the same time. THIS is what I wish all everyday Chardonnay was. It's solid--but limited. And put it with heavy fish or charcuterie. Amazing with a muffaletta.

A Shiraz exclusive

\$13.99

Haut Cabut Blaye 2009
Cotes du Bordeaux, France

75% Merlot, 15% Cabernet, 10% Cab Franc

Only 25 acres here of vines--it's a small vineyard. Dark, slightly spicy, it has earthy and good dirty undertone. Dark chocolate with sasparrilla and a full and silty opaque heavy profile. There are lots of minerals, with cooking spice, pepper, mushroom, and TONS of sediment. It smooths out deep and soft with sasparrilla and cocoa. Put it with roasted ANYTHING or a rich stew. Also great with burgers or vegetables--why not try it with coppa and asparagus or rosemary chicken??

A Shiraz exclusive

\$19.99

Donnafugata Sedara 2017
Sicily, Italy

Nero d'Avola, Cabernet, Merlot, Syrah, plus "others"

Aged in cement and then a little more in the bottle, this is a great example of a Sicilian blend. I like the balance of heavy and smooth with cement fermentation and malolactic fermentation--pretty but rich at the same time. Heavy and ripe, it has a deep blackberry, blueberry and cocoa round out the intense, masculine tannin. Intense and lean, the muscle is rounded with the richness from the buttery texture. Put it with something on a grill or red meat. I love this with paninis or pizza.

\$15.99



This Month's Feature:

Purple Star Syrah 2013
Columbia Valley, Washington

Deep, pretty, earthy, and chocolatey Syrah. This showcases how smooth and deep Washington Shiraz can be compared to other areas. So rich, with juicy, smooth black fruit. It is ripe without being too extracted. And the finish is blackberries laced with lilacs--dark, ripe but very elegant at the same time. Beautiful with a charcuterie plate or with beef tips with mushrooms, or even goat cheese with fruit or smoked fish. Really anything middle of the spectrum. Try it with rosemary chicken this month and fall in love!

\$22.99

Wine club deal of the month = \$15.99!

Rosé of the month



Belstar Cuvee Rose NV Extra Dry Prosecco
Merlot, Pinot Noir, & Sauvignon Blanc
Valdobbiadene, Prosecco, Veneto, Italy

This Bisol family has been growing grapes in the heart of the Prosecco region for 5 generations. It's bright and fruity and makes me ready for spring; A juicy wine full of ripe red fruits and peaches. Strawberry, quince, and sweet green herbs round it out. And the perfect match for light salads, cheese and fruit, or cheese fondue. Also amazing with a charcuterie plate as an appetizer or just for dinner. A great brunch wine as well! I love a ham and cheese frittata.

\$12.99

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!



Folk Machine Charbono 2018 from Hobo Wine
Company

Suisun Valley, California

An almost extinct varietal, it's obviously hard for us to get ahold of! And it's background is uncertain--either from Italy or France originally. Ripens slowly on the vine--but the acid is definitely there for a world of food. It smells intense and fruity, but it's actually light and ethereal with a bright structure. There are notes of tart cherry, cola, violet, and a tannic hint of dried black tea leaf. Such a pretty wine to try with a coppa flatbread, asparagus, or chicken!

\$24.99

Wine Club Cru Level WHITE!



Michel Fonne Grand Cru Mambourg 2010
Mambourg Vineyard, Alsace, France

100% Riesling

Alsace Riesling is notorious for being bone dry, and this is no exception. Brisk and fresh, with pink fruit like mango and papaya, laced with lime curd, lemon, and green apple. Very tart on the finish! So lovely but bold at the same time. Rich, refined, and pretty with a green, flinty, mineral core. This is the kind of white I love putting with meat. It's also beautiful with smoked fish, vegetables, and all matter of things--just try it, you will love it with everything! Pair with ANY of our recipes this month!

\$29.99

Wine Club is the best deal in town!

This month, our wine club gets \$57 worth of wine and food for only \$50! PLUS, save even more on extra bottles, roses, and cru!!

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

DIGITAL UPDATES

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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



TUESDAY, MARCH 3

Closed for Vinexpo

Picking out new wines to import for you!

SATURDAY, MARCH 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

FRIDAY, MARCH 13

Girls Night In at Shiraz

We'll have lots one one-night-only specials also. Just a fun night out/ in with us at the store

\$20 per person at the door; \$10 with an RSVP by March 7

Price includes 2 glasses of wine and snacks, too.

SATURDAY, APRIL 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

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.