



PRODUCT SPOTLIGHT

We have the best Christmas decorations! See us for any of your needs, from garlands to ornaments and angels to dawgs. 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.

DECEMBER CHEESE CLUB VERMONT CREAMERY, VERMONT

Bonne Bouche

a Valencay-style ash-ripened goat cheese – more like a brie in style, not goaty at all. It is ripened 10 days, is creamy and clean, and gets more rich and intense if you let it age a little more. Amazing with Rose or Champagne, it's also good with chocolate, almonds, fruit, or honey. Oh—this is my FAVORITE cheese made in the USA

\$10.99

St. Albans

A delicate cows milk cheese with discs packed in a stoneware crock. Perfect to spread on bread - just let adjust to room temperature. Or heat in it's container for ready-to-eat fondue. Or warm topped with apple butter or jam.

\$7.99

SWEETGRASS, GEORGIA

Green Hill

Their riff on a Camembert is our best selling cheese. It's soft, mild, and the perfect size to command a cheese plate. You can bake it, top it, or slice it at your leisure. A killer double cream icon. Let it get to room temperature, add some honey, and add crusty bread. Amazing.

\$13.99

Pimento

Most pimento cheese is made with cheddar, but this is shredded Thomasville Tomme with 2 kinds of peppers instead of 1 and Duke's mayo to prove it's truly southern! It has a sharper bite than standard pimento, which is delightfully refreshing. Grab some crackers and declare summer open.

\$7.99

This month, cheese club will receive all 4 featured cheeses, plus New Canaan jam and crunchmaster multiseed crackers. That's \$56 worth of food!

SHIRAZ'S RECIPES FOR DECEMBER

This month, wine club members will receive \$12 toward food items on the shelves here at Shiraz! (as always, nothing in a refrigerator.) So grab a jar of one of your favorites or pick out something new... why not grab that food you've been eyeing but afraid to try? Below are a few things we love for inspiration.

SQUASH SOUP

3 Tablespoons olive oil
2 cloves garlic, peeled and minced
1/2 onion, chopped
2 Tablespoons California Citrus Vinegar
3 small squash, chopped in 1 inch cubes
32 ounces chicken or veggie broth
salt and pepper to taste
2 teaspoons sour cream (optional)
basil or chili olive oil (optional)
pickled jalapenos (optional)

Heat olive oil on medium heat until warm. Add onion and then garlic, and brown. Add vinegar, squash, and broth, and bring to a boil. Add salt and pepper. Turn down the heat and simmer (barely bubbling) for 20 minutes. Remove from heat and let cool about halfway—then puree with an immersion blender, processor, etc. Rewarm if wanted and top, if you like, with sour cream, oil, peppers, etc.

PERFECT CHICKEN TACOS

1 lb. chicken of your choice
2 Tbsp spices: garlic, paprika, cayenne, cumin, etc
salt and pepper to taste
6-8 tortillas, warmed
salsa verde
crumbled feta or grated hard cheese
pickled jalapeno slices
Tapas Sauces Mojo picon
lime wedges, cilantro, and diced onion (optional)

Dust chicken with all the spices, salt, and pepper. cook in 2 Tablespoons olive oil until browned on all sides and cooked through. cool and shred chicken. For tacos, fill with chicken tossed in mojo picon salsa. Add salsa, cheese, and jalapenos. Squeeze lime and top with extra toppings if desired.

FRIED FISH WITH PEAS AND GREENS

1 cup milk
4 to 6 fish fillets, like speckled trout or bass
1 Tablespoon olive oil
1 chopped onion
2 chopped garlic cloves
1 chopped red pepper
3 cups chopped greens of your choice
salt, pepper, and vinegar to taste
1 cup New Canaan Farms Hill Country Caviar
1 cup cornmeal
1 Tablespoon Dirty Dust seasoned salt
2 teaspoons black pepper
Vegetable oil for frying

Put milk in a shallow bowl and soak the fish. Heat olive oil on medium high and saute the onion until the edges brown. Add the garlic, peppers, and greens and cook until greens are wilted. Turn off the heat, add dashes of salt, pepper, and vinegar, and stir in the hill country caviar. Cover the pan. Season the cornmeal with dust and pepper in a dish and pour oil into a frying pan 1/4 to 1/2 inch high and heat on medium high. Coat fish with the breading and fry 3 to 5 minutes per side. Drain on paper towels. Serve the warm bean mixture and top with fried fish.

EMILY'S WINE CLUB SELECTIONS FOR DECEMBER

Manu Cabernet / Merlot 2014

Hawkes Bay, New Zealand

67% Cab, 33% Merlot

It's a full, deep, heavy red, but it has enough balance not to be overwhelming. It's full of chocolate and delicate dried green herbs like tarragon and basil. Rich and refined, the pretty finish has a minty backbone and a slickness of aloe to go with the dark red fruits. The age has given it wonderful depth and balance.

\$19.99

This month = \$15.99

Paris Valley Road Founder's Blend 2019

Paso Robles, California

30% Zin, 30% Syrah, 30% Petit Sirah, 10% Cab

A smokey nose of hefty blueberry and boysenberry fruit makes you think the wine's going to be super heavy. But the palate is dark chocolate, vanilla, and tannin with a little bit of heat and black currant. It has a well-knit backbone of hefty black fruit and a savory note of dried herbs. Put it with red meat, game, potatoes, and hard cheese.

\$15.99

Prime Cuts Red Blend 2020

Swartland, Western Cape, South Africa

Shiraz, Petit Verdot & Cinsault

This wine has none of the bite that is sometimes synonymous with South Africa. Instead, it is lively, with fresh raspberries and black cherry cola. Some dark spices and a smooth finish make it remarkably pleasant. It's good alone and is the perfect pizza or burger wine.

\$11.99



This Month's Feature:

SiurAlta Morat 2016

Montsant, Spain

100% Syrah

The wine is super earthy, laced with barnyard smells. It has notes of roasted lamb and rosemary. Open it up more for the ripe, dark, deep purple and black fruit to evolve nicely. It is rich and smooth, still tinged with enough funk to make it interesting. I paired it with lamb burgers, and it's excellent with winter vegetables (think stuffed squash)

\$27.99

Wine Club deal of the month = \$17.99!

UPCOMING EVENTS



SATURDAY, DECEMBER 3

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SATURDAY, JANUARY 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

Rosé of the month



Chateau Auguste Bordeaux Rose 2020

Right Bank, Bordeaux, France

Organic Merlot and Cabernet

Clean, fresh, and bright, this has an orange blossom undertone with red berries galore! It has vibrant red currants, strawberry, kumquats, and orange oil too. The finish is mouthwatering, with great acid balance. Put this with your smoked fish, goat cheese, and seafood appetizers this winter.

\$15.99

Wine Club Cru Level RED!



Bodegas Castillo de Mendoza Noralba Crianza 2015

Rioja, Spain

80% Tempranillo, 20% Graciano, all organic

This wine sees 18 months in new oak and over 5 years in the bottle! The result is a deep, earthy wine with depth and mouthfeel. Touches of ginger spice and olive brine open up into meaty black currant flavors. It is elegant and lush, and is great with ham, hard cheese, olives, and potatoes with aloli or bravas sauce. Brats with mustard aren't a stretch either.

\$24.99

Cru Red deal of the month = \$19.99

Wine Club Cru Level WHITE!



Salchetto Obvius 2019

Tuscany, Italy

Tuscany, Italy

Unfiltered Organic Trebbiano with 25% Vermentino

A lean and intense nose full of sea salt, lemon peel, and a meaty note are masculine and rich. But wow, the nose! Even more citrus, pink grapefruit, and shaved parmesan. Very aromatic and savory! Put it with rich white meat, fish OR steak tartare, french onion soup, spaghetti carbonara, or fried fish.

\$24.99

Cru White deal = \$14.99!

Wine Club is the best deal in town!

This month, our wine club gets \$60 worth of wine and food for only \$50! PLUS, wine club saves \$10 on every feature, plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks!

HOLIDAY HOURS

DURING THE WEEKS OF CHRISTMAS
& NEW YEARS 2022:

Open 11-7 Mon - Fri - Closed Sat Christmas week

Open 11-7 Mon - Fri - Closed Sat New Years week

NEW YEARS HOURS

Open January 5-7 during normal hours
Closed the week of January 9 for inventory