



## PRODUCT SPOTLIGHT

### POP'S BIRDING SWINGS

Pop's makes the original hummingbird swing. These amazing devices give those precious creatures a chance to rest—they actually need to perch and don't often get a chance near feeders. Those little beauties need constant food and have endless exertion, and the swings make their lives far easier. And up to 4 of them can share a swing at a time!

Hummingbird swings are only \$11.99 each, and we also have premade wildflower nectar in a ready to use pouch for only \$4.99!

Want to make gardening even easier?? Get our plant nanny stakes for only \$7.99—they water your plants consistently from an empty wine bottle!

## SHIRAZ'S RECIPES FOR MARCH

This month's featured food item is \$6 toward every wine club member's choice of cheese. We have a wide selection of goodies from all over the country, so let us help stock your fridge with delicious food! It's a great opportunity to make a charcuterie platter, try one of our recipes below... or just eat more cheese! \$6 toward cheese is automatically included in this month's wine club.

### ASPARAGUS-SALMON TART

- 1 pastry shell
- 12 ounces assorted cheese
- 2 Tablespoons milk
- 7 ounces butter
- 1.5 ounces cornstarch plus 2 Tbsp water
- 2 eggs
- 7 oz asparagus, cooked al dente and chopped
- 7 oz smoked salmon

Gently heat together milk, butter, and cheese until melted. Bring to a boil and add eggs and cornstarch mixture. Finely slice the salmon and place in the pastry shell. Pour over the cheese mixture and add the asparagus. Bake at 375 F for 5 minutes and serve hot or cold.

### SAVORY FRENCH TOAST

- 4 slices bread
- 4 ounces cheddar or other firm cheese
- 2 eggs
- 2 Tablespoons cream or milk
- 1 Tablespoon butter
- ¼ teaspoon cinnamon
- 2 Tablespoons jam

Heat butter over medium and beat eggs and cream together. Sop each piece of bread in egg mixture and place in pan. Flip bread when it browns; when second side begins to brown, grate cheese onto darker side, make a sandwich, and then complete cooking until all sides are evenly browned. Top each with a Tablespoon of jam and a sprinkle of cinnamon.

### MARINATED GOAT CHEESE CROSTINI

- 4 ounces fresh Chevre
- 2 Tablespoons olive oil
- 2 Tablespoons fresh or 1 Tbsp dried herbs
- 3 Tablespoons jam
- crackers and fresh berries as a garnish

Put cheese in a bowl or ziploc bag and add oil and herbs. Marinate in the refrigerator for at least 3 hours (and keep leftovers marinated until they've all been used) and then smear cheese, then jam, on crackers and serve with fresh fruit.

### STUFFED COLLARD GREENS

- 16 collard leaves the size of your hand
- 1/2 pound lean ground beef
- 1/4 cup chopped peppers
- 1/4 cup chopped onion
- 2 cups salsa
- 1 cup cooked rice
- 1 Tablespoon hot sauce
- 1/2 cup cheese, shredded

Boil the collards for 5 minutes to soften. Cook beef, peppers, and onion in a skillet until meat is brown and drain off the fat. Stir in half the salsa, rice, and hot sauce until warm. Preheat oven to 350 F. Divide the stuffing among the leaves and roll them: overlap 2 leaves slightly in the middle, add 2 T. of filling, fold sides in first and then roll down the middle. Put in a baking dish and cook, uncovered, for 30 minutes--add salsa and cheese for the last 10 minutes.

### ALMOND CHEESE LOG

- 4 ounces fresh Chevre
- 2 ounces almonds, crushed or chopped
- 2 Tablespoons honey mustard dip

Form goat cheese into a log and roll in almond pieces. Place on a serving plate and drizzle liberally with honey mustard. Serve with cookies or crackers, and fresh berries and/or more nuts, if desired.

## EMILY'S WINE CLUB SELECTIONS FOR MARCH

### Field Recordings Chenin Blanc 2023 Central Coast, California

In their normal style, this wine has no alterations--unfined, unfiltered, totally natural wine. Smooth on the palate, with flavors of apricot and pear are laced with citrus fruit. A soft, gentle wine that is lovely with young cheese, seafood, shellfish, and salads. Try it with fried shrimp or Asian spiced dishes for a treat.

**\$19.99**

### Poggio Gualtieri Grignano 2015 Chianti Rufina Riserva Tuscany, Italy

A hint of smoky earthiness on the nose leads to a smooth, dark, fruit-forward example of quaffable Chianti. It has blackberry, currant, lemon, and bitter chocolate. Notes of Italian dried herbs linger on the palate with elegant fruit and only a tiny bite of tannin. Pair with the classics: cheese & charcuterie, game, grilled fish, and pasta dishes.

**\$17.99**

### Proemio Red 2017

#### Maipu Valley, Argentina

**50% Malbec, 25% Cabernet, 25% Petit Verdot**

It's so hearty I described it as the beef stew of wine--it is ultimately savory, with dark and herbal notes. Just a little bite of spice, acid, and tannin to round the whole thing out. At the finish, it is smooth and dark, with notes of dark currant. The vanilla and cooking spice comes out and it turns into an easy and drinkable wine with time spent wisely.

**\$18.99**



### This Month's Feature:

#### Lena Filliatreau Saumur Champigny 2012

##### Loire Valley, France

**100% Cabernet Franc**

A pretty and ripe red wine full of red berries, black fruit, and cigar notes. Bright and precise, it has a red cherry palate laced with lemon peel and black licorice. It starts fresh and elegant and finishes with hints of smoky tobacco, earthy truffles, and juniper. It's a wine to wait 5 or 6 years for - so, you're welcome! Put it with all fowl, beef, roast peppers, mushrooms, and root veggies.

**\$25.99**

**Wine Club deal of the month = \$15.99!**

## UPCOMING EVENTS



### SATURDAY, MARCH 1

#### Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

### SATURDAY, APRIL 5

#### 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



### Mascaronne Folly Rose 2023

#### Cotes de Provence, France

**40% Cinsault, 35% Grenache, 15% Mourvedre, 10% Syrah**

A rose full of warm fruit and spice, with orange, cherry, and cranberry. Warm spice and dark fruit have ripe, dry flavors that coat the palate. It's complex but fresh--while young, it's easy, but it also can age for 5 years and gain even more character.

**\$22.99**

**Rose Club deal of the month = \$12.99**

## Wine Club Cru Level RED!



### This month, cru red gets to choose their own wine!

We have a small selection of higher priced, limited edition reds - while supplies last, you can have any of these special bottles in stock (and extras for \$25 each):

**-Testamento Petit Verdot Reserva 2010 (\$45)**

**-Rock Wall Monte Rosso Res Zinfandel 2014 (\$50)**

**-Jean Rene Germanier Grand Cru 2019 (\$40)**

**-Rock Wall Estate Pinot Noir 2016 (\$45)**

**-Dianeale Il Matto Sangiovese 2013 (\$45)**

## Wine Club Cru Level WHITE!



### Prosper Maufoux Pouilly Fuisse 2010

#### Maconnais, Burgundy, France

**100% Chardonnay**

An estate in the Beaune since 1860, they make elegant, strong wines. A focused and lean style Burgundy, it has yellow fruit like pears and crisp honeydew melon. The finish has hints of vanilla baked yellow fruit and a little length, not to mention a lemony floral lift to it. Put with simple roast chicken, sushi, smoked fish, salads, and raw vegetables.

**\$39.99**

**Cru White deal of the month = \$19.99!**

### Wine Club is the best deal in town!

This month, our wine club gets \$63 worth of wine and food for only \$55! PLUS, wine club saves \$10 on every feature, and an extra discount on all mixed cases. Not to mention early access to all our special sales and a potential free tasting every month. Try cru level -you save even more AND get an extra bottle for only \$25 more!

**Facebook:** Shiraz Athens

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**www.shirazathens.com • 706-208-0010**

### REMINDER:

Easter Sunday is April 20

don't forget to order supplies!

### SPECIAL CLOSURE:

**we will be gone May 12 - 17**

many of you know Michelle, friend, customer, and sometimes helper / wine tasting maven for many years... she is getting married! We will be closed to celebrate.