



SHIRAZ'S RECIPES FOR **APRIL**

PRODUCT SPOTLIGHT

Easter is Sunday, April 20

Order your turkey, ham, tenderloin, and lamb early

We get the world's best duck, goose, and other goodies too

Plus brunch options galore—we'll send emails with ideas but make any special requests you'd like

As always, we will feature our special Easter mixed 6 with wines perfect for Easter lunch or dinner.

And check out our new towels, mugs, and table decor too!

WEDNESDAY, APRIL 16 AT 3 P.M.

DEADLINE FOR ANY EASTER SPECIAL ORDERS

We will be emailing about dinner and brunch ideas, but send us any ideas you might have as well. 4/16 is the official last day for any orders. Cannolis, crab dip, appetizers, bacon, and sausage available. See us about fresh fish, crab cakes, and smoked salmon. We also will have fresh veggies, vegetable au gratin, and even limoncello cream-filled cakes.

THURSDAY, APRIL 17 - SATURDAY, APRIL 19

PICK UPS OF ANY EASTER SPECIAL ORDERS

WE HAVE LOTS OF NEW SPRING GIFT IDEAS!

We have things to spruce up your house and yard, teachers' gifts, grad gifts, and lots of things for Mother's day. Don't miss all our cute goodies for the upcoming holidays and celebrations!

This month's featured food item is Cooper's Small Batch Jamaica Killer Sauce. From my favorite hot sauce company ever, this is a special bottle with strawberries, lime, and hibiscus, along with moderate heat. It is the perfect sweet and spicy addition to fish tacos, fried tofu, artichoke dip, or any Thai or Mexican food. Add to lemonade to make it special. Blend in olive oil 50/50, toss with pecans and roast for 10 minutes for a wonderful addition to a springtime salad. Or try any of our ideas below. Jamaica Killer is \$7.99 a bottle, and is automatically included in this month's wine club.

SPICY FRUIT SALAD

2 cups assorted fruit, cut into chunks
1/4 cup Jamaica Killer hot sauce
1 small bell pepper, diced
1/4 sweet onion, diced
2 Tablespoons lime juice
1 Tablespoon olive oil
1 handful mint and/ or cilantro
salt to taste

Load fruit, onion, and pepper in a large bowl. Dress with the other ingredients and toss. Let sit in a refrigerator for at least 30 minutes up to overnight for the flavors to meld before serving.

Alternate ideas for fruit salad:

- use pineapple and zucchini instead of all fruit
- use peaches and tomatoes and serve with mozzarella
- put fruit on the grill before making for a smoky flavor

SPICY GUACAMOLE

3 avocados
1/4 cup Jamaica Killer hot sauce
1 small onion, diced
1 clove garlic, minced
juice of 1 lime
salt to taste
cilantro to taste

Mash the avocado. Stir in all other ingredients and taste to approve seasoning. Garnish with extra cilantro and diced tomato, if desired.

JAMAICAN BUTTER SAUCE

1/4 cup Jamaican Killer hot sauce
1/4 cup melted butter
Blend and pour over chicken, fish, or pork tenderloin

Shiraz

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SUITE 400
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EMILY'S WINE CLUB SELECTIONS FOR APRIL

Nastl Riesling 2017

Langenlois, Kamptal, Austria

A great example of Langenlois, with insane minerality and a dark, ripe, stony texture. The color is a bright yellow-gold, very clear and clean. Tight and bright, with lemon and other citrus in a fleshy, almost chewy way. But the finish is intense with wet slate, stones, and huge acid. Try it with spring salads, fried food, or hot, buttery seafood for a real treat.

\$19.99

Barocco Primitivo 2018

Puglia, Italy

Dried plums, roasted nuts, and blackberries are on the nose. The palate is more refined than most "Italian Zinfandels", with a robust core that is big enough for food on the grill but not too heavy for Spring. The finish manages to be lively and fresh. Put with hot (or cold) pasta, cheese, or game birds. Put something on the grill and add some Jamaican butter sauce.

\$15.99

Painted Wolf The Den Pinotage 2022

Western Cape, South Africa

Pinotage is a cross, not a blend, of Cinsault and Pinot Noir, so it has good attributes of both. The nose is gritty, with black fruit and an asphalt and pencil grip. The palate is much smoother, with notes of milk chocolate, red berry fruit, and toast. Soft and drinkable, it's a perfect match for bbq or mexican food.

\$13.99



This Month's Feature:

Domaine Tour Boisee Rouge 2016

Minervois, Rhone Valley, France

70% Grenache, 30% Syrah

Full of cola and red currant, the minerality and siltiness make it very earthy. It opens up nicely with black fruit - black currant and mulberry. It's plummy, with blackberry, mocha, and a hint of spice. It's the perfect pairing for casual but hefty foods, so try sausages, lamb shanks, pizza, and hard cheese.

\$14.99

Wine Club deal of the month = \$9.99!

UPCOMING EVENTS



SATURDAY, APRIL 5

Our monthly tasting is being replaced with a special Portugese wine tasting!! With new importer Cultivamos and featuring our friend Rui Abecassis (Rui was our very special guest at our 10 year anniversary party and this has his been his first trip back since--join us to welcome him after 10 years!)

1-5 PM Shiraz tasting room

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

SATURDAY, MAY 3

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



Domaine Tselepos Driopi Rose, 2022

Peleponnese, Greece

100% Agiorgitiko

Delicate pink, with strawberry, raspberry, and orange aromas and flavors. It's a crispy, elegant wine, with great acidity that makes it a perfect match for richer summer food. Put it with pasta, grilled fish, salami and charcuterie, and barbecue. Perfect with Thai or Asian food too.

\$19.99

Wine Club Cru Level RED!



La Torre Chianti Reserva DOCG 2011

Tuscany, Italy

100% Sangiovese

A super duty earthy wine, it is almost chewy with herbal dark red fruit and notes of prune fruit and sweet oak tannins. Dark, ripe, and big, it rounds out nicely. It is deeply silty and has aromas of barnyard. Put it with braised meats like hanger steak or pork cheeks, or with classic lasagna. A great excuse for meatballs or meat and olives.

\$29.99

Cru Red deal of the month = \$14.99!

Wine Club Cru Level WHITE!



Field Recordings Clouds 2.0

Paso Robles, California

80% Columbard, 20% cling peaches

This fresh, unfiltered wine is refermented with peaches for a refreshing, lightly sparkling wine. The cofermentation adds a beautiful flavor to a yeasty, very "cloudy" glass. Like a cider made a baby with Champagne. They say pair with warm days & lounge chairs... I'll add goat cheese, prosciutto, egg salad and strawberries for good measure!

\$24.99

Cru White deal of the month = \$14.99!

Wine Club is the best deal in town!

This month, our wine club gets \$58 worth of wine and food for only \$55! PLUS, wine club saves \$5 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

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010

REMINDER:

Easter Sunday is April 20
don't forget to order supplies!

REMINDER:

Mother's Day is May 11
don't forget to order food and gifts!

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.