



## PRODUCT SPOTLIGHT

We have carried Vance Kitira, THE original distress-textured candles for over 15 years now. The pure, clean wax and slow burning, unscented beauties are a favorite. We have just introduced his LED Glow! A flameless candle that is surrounded by the same hand-poured wax in the wick originals. The light looks authentic but the beauty of real flame leaves out the hassle. Practical meets stunning with a remote control to set amount of time, flicker, brightness... you can even put several lights on a universal remote and put them on auto-timer daily! A great way to create a soothing environment with no trouble.

**LED candles come in 6, 8, or 9 inch heights and are \$29.99 - \$39.99 each**

## CHEESE CORNER

This month, we are very excited to feature Rogue River Blue! This amazing cheese is made in the Rogue Valley of Oregon, from one of our favorite creameries of all time. And this one is so special it was named BEST CHEESE IN THE WORLD. Extremely hard to get, it's a limited release only made during the fall, when cow's milk is at it's best. First, Rogue makes excellent blue cheese and ages it in their caves for 9 to 11 months. Then, they wrap the wheels in Syrah grapes leaves that have been soaked in pear brandy made from fruit grown in local orchards. This is a truly remarkable cheese!

**GRAB A WEDGE AT SHIRAZ FOR ONLY \$9.99**  
*(the same size online is \$25 plus shipping!)*

## SHIRAZ'S RECIPES FOR MAY

This month's featured food item is Cornhusker Kitchen's Gourmet Duck Fat Spray. With 20% less fat than butter, plus omega 3 and 6, it's a good healthy fat that is easy to apply. Use it to grill, roast, saute, or air fry. It has a smoke point of 400F too, making it ideal for cast iron. It's perfect for a crisp skin, not just for good flavor. Make potatoes crispy and golden; spray on roast chicken for a super crisp but juicy bird; spray on meat or seafood to sear well; roast vegetables like a pro; make the perfect omelette or over easy eggs. And each can has 792 servings! Duck Fat Spray is only \$11.99 a can, and comes automatically in this month's wine club.

### DUCK FAT BEER CAN CHICKEN

whole chicken

rub of your choice

1 half-empty can of beer

Cornhusker duck fat spray

Put the beer can in a pan safe for the grill and large enough for the bird. Rinse the chicken and pat dry with paper towels. Spray liberally with duck fat. Rub with your favorite seasoning. Lower the chicken onto the beer can. Cook over indirect heat until a heat thermometer reads 165-175F. Move the entire chicken setup onto a cutting board to rest for 10 minutes. The remove the can, carve the chicken, and serve with the drippings.

### DUCK FAT ROASTED ROOT VEGGIES

1 lb carrots, peeled and sliced

1 lb sweet potatoes, peeled and cubed

1 lb parsnips or other veg, peeled and cut

Cornhusker duck fat spray

2 Tbsp fresh herbs, chopped

salt and pepper to taste

Preheat oven or air fryer to 400F. Put all root vegetables on a baking sheet. Spray liberally with duck fat, making sure everything is well coated. Season with salt, pepper, and herbs. Roast 30 - 35 minutes, turning halfway through. They should be tender and golden.

### HEALTHY STEAK FRIES

3 medium russet potatoes

1 Tablespoon salt

1 teaspoon pepper

1 1/2 teaspoon paprika

1 teaspoon dried thyme or oregano

1 1/2 teaspoon garlic powder

Cornhusker duck fat spray

Preheat oven to 450F. Cover a cooking sheet with foil and spray lightly with duck fat spray. Rise and dry potatoes and cut into wedges. Spray with duck fat spray for crispness and then toss in seasoning--mix well with your hands. Add potatoes to the cooking sheet and roast for 35 minutes, or until as crispy as desired. Enjoy!



675 PULASKI ST  
SUITE 400  
ATHENS GA 30601

## EMILY'S WINE CLUB SELECTIONS FOR MAY

### **Alma Calchaqui Torrontes 2011** **Cafayate Valley, Salta, Argentina**

Rich and tropical, let this wine breathe to get the most out of it. It coats the tongue with a velvety, creamy texture and finishes with passionfruit and mango. If you don't get it ice cold, the vanilla and coconut notes come out too. Put it with green spring vegetables or fish on the grill. Indian or Thai flavors are great with it-try it with tofu and noodles.

**\$11.99**

### **Flor D Baco Crianza 2012** **Rioja, Spain**

**85% Tempranillo, 10% Garnacha, 5% Graciano**

A silty, smooth, elegant style from Rioja. Give this time to open up to give you it's best! If you decant for an hour you won't be sorry. Hints of cinnamon, clove, and cigar lead into dense, almost chewy black fruit with an ashy, dusky finish of super long mushroomy inkiness. Upgrade your charcuterie or throw meat on the grill!

**\$16.99**

### **David Finlayson The Pepper Pot 2022** **Stellenbosch, South Africa**

**60% Syrah, 37% Grenache, 6% Mourvedre, 3% Tannat**

A spicy, peppery nose full of roasted, smoky green bell peppers. The palate is meaty and smooth, with beefy, cured meat notes. The finish is ripe with mulberry and other purple fruits and finishes up with forest floor and tannin. It's a big, bloody glass of a wine and works extremely well with anything on the grill or smoked.

**\$14.99**



## **This Month's Feature:**

### **Groundwork Counoise Carbonique 2022** **Central Coast, California**

Unfined and unfiltered, it uses native yeasts and minimal intervention to showcase the place and grape, not a winemaking style. Pure and fresh, it has aromas of cranberry, pomegranate, and hibiscus, with full red fruit on the palate and a finish of white pepper and violets. Serve it chilled with something hot of the grill. Great with beer can chicken.

**\$24.99**

**Wine Club deal of the month = \$14.99!**

## UPCOMING EVENTS



### **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

### **REMINDER:**

Mother's Day is May 11

don't forget to order food and gifts!

### **SPECIAL CLOSURE:**

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

A wedding of a dear friend / helper at Shiraz!

We will be closed to celebrate.

## Rosé of the month



### **Domaine Laporte Les Boursicottes Rose 2023** **Chavignol, Sancerre, Loire Valley, France**

**100% Pinot Noir**

The vines are the younger ones in the vineyard, but they produce wines that are structured and have the ability to age well. Flavors of lemon, orange, strawberries, and red currant have a lovely zip of minerality running through the center. This is the perfect wine for salmon, shrimp salad, or simple roast chicken. Get an extra bottle for when peach season begins for those recipes!

**\$29.99**

**Rose Club deal of the month = \$19.99!**

## Wine Club Cru Level RED!



### **Yllera Jesus Yllera 2016** **Ribero del Duero, Spain**

**50% Tempranillo, 50% Cabernet**

A big, brawny wine that deserves some air. The nose is both oaky and perfumed, with a powerful palate of tart black fruit and long impressive, silky tannins. It evolves nicely on the second day and has a few years left to set some aside. This is definitely a food wine, and is fantastic with simple steak frites or lamb, from brisket to burgers to boeuf bourguignon.

**\$42.99**

**Cru Red deal of the month = \$27.99!**

## Wine Club Cru Level WHITE!



### **Saronsberg Sauvignon Blanc 2017** **Tulbagh, South Africa**

A little grassy, but wow at all of the minerals! Gunpowder green tea aromas make it really heady, with a rich and distinctive palate of dark fruit. It's loaded with mango, black tea, and mouthwatering bright acid. Stony and fresh on the finish, it's a delightful wine with or without food. But try it with a shrimp and melon salad or sushi anyway!

**\$25.99**

**Cru White deal of the month = \$11.99!**

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

This month, our wine club gets a great deal on the special picks! 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! (This month, cru red, white, AND rose club all get discounts on added bottles too!) 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**

### **SATURDAY, JUNE 7**

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

### **JUNE 26 - JULY 5**

Closed for mid year inventory and food shows!

Shiraz will reopen Thursday, July 10