

PRODUCT SPOTLIGHT

HELLO MELLO ROBES

Hello Mello, our favorite pajama, has a new "dyes the limit" tie dye lounge robe! It's a hand dyed, signature soft robe where no two are exactly alike. They're lightweight and cozy, knee length with a 3/4 sleeve. They come complete with a belt, pockets, and even a gift bag. They are limited, so hurry in!

Hello Mello robes are \$29.99

Also this month, get 25% off any hello mello pajamas or loungewear that we currently have in stock-plus get a free \$13 tank top with every hello mello purchase!

SHIRAZ'S RECIPES FOR JULY

JULY 2025 www.shirazathens.com

CHEESE CORNER

Allison Hooper and Bob Reese founded Vermont Creamery in 1984, when few others were making fresh goat cheese in the US. 40 years later, Vermont Creamery is still the most popular brand of goat cheese in the US. Borrowing from goat cheese's past in France's Loire Valley, Vermont Creamery brought it into the future with clean, mild flavors that welcome even the pickiest eater.

Swap goat cheese for feta or mozzarella. Slather on a grilled steak with fresh-cracked pepper. Top fresh fruit with chevre, then drizzle with a dark chocolate sauce or honey. Add to brunch mixed with vanilla and honey as a dip for fruit or on cake. Level up a beet or tomato salad. Fold into scrambled eggs or mix into your favorite omelette, quiche, or frittata. Elevate breakfast toast with jam, or replace cream cheese on your bagel with a flavored chevre.

This month's featured food item is jam from Potlicker Kitchen. Choose from Pineapple Habanero, Blueberry Bourbon, or Carrot Cake. They are the perfect mix of sweet and savory, and are great on a charcuterie board or mixed with wine for a sauce to put on chicken or fish. Try the pineapple habanero on salmon! Or try any of the recipes below for inspiration. Potlicker jams are \$9.99 a jar, and are automatically included in this month's wine club.

BAKED BRIE "CAKE"

1 small wheel of brie or a large wedge 4 Tablespoons Potlicker Kitchen Jelly (I like carrot cake)

Preheat oven to 350 F. Put a piece or wax or parchment paper on a cookie sheet and place the brie on top. Spread the jelly evenly on the top of the cheese. Bake for 8 minutes, until it oozes (but before it melts). Serve with crackers - and fruit, if you please

make it even more like a carrot cake by serving with Effie's crackers

SUMMER SQUASH PIZZA

1 tablespoon extra-virgin olive oil, plus more for drizzling
1 garlic clove, minced
flour for dusting
6 ounces pizza dough
crushed red pepper, salt, and pepper to taste
1 teaspoon chopped herbs
1/2 onion, thinly sliced
1/4 cup shredded mozzarella
1/4 pound summer squash, thinly sliced
2 ounces fresh goat cheese, crumbled
2 tablespoons chopped toasted pecans (optional)

Preheat oven and pizza stone or cookie sheet to 500°. Combine 1 Tbsp olive oil and garlic in a bowl. On a lightly floured surface, roll the dough to form a 12-inch round, 1/4 inch thick. Transfer the round to a cutting board. Leaving an edge of dough, brush with garlic oil and sprinkle with the spices. Top with onion, mozzarella, then squash. Dot with goat cheese. Bake the pizza about 15 minutes, until the bottom is crisp and the squash is slightly browned. Transfer to a cutting board. Sprinkle with nuts and drizzle with olive oil. Cut into wedges and serve.

BOLD BLUE BURGERS

- 1 1/2 pounds ground beef or 4 Meats By Linz burgers
- 2 ounces blue cheese
- 2 Tablespoons Potlicker Blueberry Bourbon Jam
- 8 slices fresh onion
- 1 Tablespoon butter
- 4 slices bacon (optional)

Season the burgers with salt and pepper and cook according to your preference. Cook onions down for 10 minutes in butter and layer burger, 2 onion slices, 1 teaspoon jam, and 1/2 ounce blue cheese. If using bacon, brush the bacon slices with the jam and add to the burger.

PINEAPPLE-ONION CROSTINI

- 1 baguette sliced into 3/4 inch pieces
- 1 small red onion, halved and sliced
- 2 Tbsp. butter
- 6 oz Goat cheese
- 1 pear or peach, cut into very thin slivers
- Potlicker Kitchen Pineapple Jam

Preheat oven to 325 degrees. Melt butter in pan and add red onions. Cook until onions are translucent. Smear Jam on the bread slices; put goat cheese on bread and top with cooked red onions, then slice of fruit. Cook in oven until bread edges are brown. Remove and serve warm.



EMILY'S WINE CLUB SELECTIONS FOR **JULY**

Colleita de Martis Albarino 2013

Rias Baixas, Spain

This rare Albarino is more like a rich Burgundy than what you're used to. A deep golden color and a yeasty, fresh baked brioche nose has a baked apple and caramel flavor, but the finish isn't heavy at all. It kisses the palate with ripe pear, sea salt, and clementines. The perfect wine for a simple roast chicken, briny almonds, or a smoked fish appetizer. Fish on the grill would be a treat.

\$13.99

Testamento Malbec 2016

Luján de Cuyo, Mendoza, Argentina I described this as an "in your face" wine... It is full of manure, blueberry,

blackberry, and tannin to spare. Huge acid shores it up with musk and gravel on the finish. It's a big, brawny glass full of intense dark fruit. Earth and spice round it out. Put it with anything on the grill, and even better if you blacken your steak.

\$15.99

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 rounds 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

MONTHLY FEATURE

Hermitage de Combas Syrah 2007 Vin de Pays de Cotes de Thongue, France

It's got more a Northern Rhone feel to it, with a stony yet briary aroma. It's nice and earthy, with a classic Syrah underbrush tone to it, along with blackberry and black currant. Sage, bacon, and eggplant notes lie under the dark, dark fruit. Fennel seed and spicy peppercorn are on the finish. Lots of sediment is here... decant! Great with game birds, aged cheeses (especially with goat milk), and elegant cuts of beef.

\$29.99

Wine Club deal of the month = \$9.99!

Rosé of the Month

Ogio Sparkling Rose 2022 Puglia, Italy

100% Primitivo

Fresh and pretty, with a strawberries and cream fruity note. Pears, melons, and cherry give it some rich flavor with the bright bubbles. Crispy, with red fruit and just a little sparkle. Try it with soft cheese, shrimp, pasta, or chocolate. Great with brunch, especially eggs.

\$5.99 / 175 ml

Rose Club gets 4 bottles - a \$24 value!

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Wine Club Cru Level RED!

Tokyo Gomez-Rojo 2021 Murcia, Spain Monastrell and Garnacha

A huge red wine with bloody, meaty, charcuterie notes at the front. The flavors on the palate are rich with cigar, licorice, and briary tannin. A huge mouthfeel has a long, long, long chocolatey finish. Cloves and blackberries round it out. Put it with recipes with jammy notes to balance the intense flavors.

\$44.99

Cru Red deal of the month = \$24.99!

Wine Club Cru Level WHITE!

Blacksmith The Horsemen - The White Rider 2018 Paarl, Coastal Region, Western Cape, South Africa 100% Chenin Blanc

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I love this winery for finding an older, neglected vineyard and bringing it back to life. A rich and golden fruit-oriented wine, with honey, apricot, and minerals. The finish has lime and citrus to tighten it up a little. Green and orange melons are everywhere. Put this with grilled seafood, pork, and chicken. Awesome with goat cheese. \$29.99

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Wine Club is the best deal in town!

This month, our wine club gets \$59 worth of wine and food for only \$55! PLUS, wine club saves \$20 on every feature, more on extra cru wines... plus an extra discount on all mixed cases. Not to mention early

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access to all our special sales and other perks!

UPCOMING EVENTS $\hat{O}\hat{O}$ $\left(\bullet \right)$

THURSDAY, JULY 10

Shiraz reopens & Wine Club pickups resume

SATURDAY, JULY 12

Monthly tasting of Wine Club wines 1-5 PM Shiraz tasting room \$5 per person; free for club members in good standing

SATURDAY, AUGUST 2 Monthly tasting of Wine Club wines 1-5 PM Shiraz tasting room \$5 per person; free for club members in good standing

SATURDAY, SEPTEMBER 6

Monthly tasting of Wine Club wines 1-5 PM Shiraz tasting room \$5 per person; free for club members in good standing

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