



SHIRAZ'S RECIPES FOR **MARCH**

JOIN OUR WINE CLUB!

OUR WINE CLUB WAS THE FIRST IN ATHENS, AND, 20 YEARS LATER, WE'RE STILL CONSTANTLY WORKING TO MAKE IT BETTER AND BETTER. THE CLUB IS \$55 A MONTH, AND THOUGH IT'S A GUARANTEE TO GET \$55-\$70 OF WINE AND FOOD, SOMETIMES WE BREAK THE BUDGET. WE STRIVE TO MAKE SURE THAT OUR CLUB ISN'T JUST THE BEST DEAL IN ATHENS, BUT ANYWHERE AROUND! IN FACT, WE SHIP TO ALL 50 STATES - EVEN OUR CLUBS. FAQs ARE ON OUR WEBSITE, WWW.SHIRAZATHENS.COM

WANT EVEN MORE? ADD CRU RED OR CRU WHITE FOR AN EXTRA \$25, AND ROSE CLUB FOR ANOTHER \$15 - THEY HAVE MORE GREAT WINES AND SAVE EVEN MORE ON FEATURED SPECIALS AND ON CASES TOO!

- * TIME SPENT WRITING EACH MONTHLY NEWSLETTER:
2 DAYS
- * LENGTH OF TIME TO DECIDE THE MONTH'S WINES:
ABOUT 2 MONTHS
- * NUMBER OF WINES TASTED IN A MONTH TO DECIDE:
AT LEAST 80
- * RECIPES TESTED TO PICK THOSE IN THE NEWSLETTER:
8 ON AVERAGE

WE WON THE BEST OF GEORGIA FOR WINE STORES AGAIN THIS YEAR- THANK YOU TO EVERYONE WHO VOTED FOR US!!

EMILY'S FAVORITE MARINATED OLIVES

1 cup brine-cured black olives
 1 cup cracked green olives
 1 cup extra-virgin olive oil
 6 tablespoons fresh lemon juice
 5 garlic cloves, thinly sliced
 2 tablespoons chopped fresh parsley
 2 teaspoons grated lemon peel
 1 teaspoon dried oregano
 1/8 teaspoon dried crushed red pepper
 10 ounces feta or halloumi (or firm tofu)
 OR use creme fraiche or ricotta
 Pita bread, cut into wedges

Mix all olives, 3/4 cup oil, 3 tablespoons lemon juice, garlic, parsley, lemon peel, 1/2 teaspoon oregano and red pepper in resealable plastic bag. Chill overnight. Place feta on platter. Drizzle with 1/4 cup oil and 3 tablespoons lemon juice. Sprinkle with 1/2 teaspoon oregano and black pepper. Chill at least 2 hours or overnight. Place olives and marinade in bowl. Serve olives and feta with pita bread. Pair with a dry, aromatic white wine.

This month's featured food item is Georgia Grinders pecan or almond nut butter. It's so much better than processed butters: no sugar or oil added! Make the best PB&J ever; spread some on a bagel; replace tahini when you make hummus. Mix with soy and honey for amazing cold asian noodles, put in homemade smoothies, or try any of the recipes below. It's been a staple at the store and at my house for over a decade! Choose from Chocolate Bourbon Pecan or Maple Caramel Almond. So much flavor - and so good for you! Georgia Grinder almond and pecan butters are \$11.99 a jar, and one is automatically included in this month's wine club.

NUT BUTTER SMOOTHIE BOWL

2 frozen bananas
 2 tsp collagen, cinnamon, matcha, etc
 (i use beet powder)
 1 Tbsp chia seeds
 1 Tbsp cocoa powder
 1/4 cup nut butter
 fresh bananas, nuts, cocoa nibs, berries, etc as toppings

Add first 5 ingredients to a blender and blend well. Pour into a bowl and add desired toppings.

BROCCOLI SALAD WITH ALMOND DRESSING

2 Tablespoons chopped dates or raisins
 1 Tablespoon chopped fresh ginger
 2 cloves garlic, chopped
 1/2 teaspoon salt
 1 jalapeno pepper, seeds removed
 1/2 cup almond butter
 1 1/2 Tablespoons lemon juice
 1/3 cup water
 2 heads broccoli, cut into florets and lightly steamed
 1/2 cup shredded carrots
 1 red bell pepper, cut into thin strips

In a blender or food processor, purée dates, ginger, garlic, salt, and pepper until blended well. Add almond butter, lemon juice, and water and puree until smooth. Transfer dressing to a large bowl, add broccoli, carrots, and red pepper and toss well. Cover and chill for 30 minutes to 3 hours. Serve cold.

Lingenfelder "Fish Label" 2021

Mosel, Germany

50% Sylvaner, 50% Riesling

Sylvaner is only 5% of plantings in Germany, and it's balanced by the acidity of zippy, stony Riesling grown along the river in slatey soil. Refreshingly crisp and brisk with nectarine, limey citrus, elderflower, and honeyed minerality--it's like sunshine--or a pear sorbet on a steel plate. Perfect with healthy, light food... but also with hefty meat dishes like sausages or game. Organic.

\$18.99

Domaine Jean Yves Millaire 2021 • "Chateau Cavale"

Bordeaux, France

100% Merlot

The darkest purple color, almost black. Blackberry, black raspberry and white pepper. Smooth but intense, as the best Merlots are. Rich red fruit on the finish is absolutely pure and elegant. Fine and silky after time open. It starts out more chewy but it's chalky and spicy with air. Simple grilled dishes shine here. I dare you to find a better value in Bordeaux under \$30. Biodynamic.

\$22.99

Zillamina Monastrell 2021

Alicante, Spain

Ruby - purple power. The bold Mourvedre has mulberry, black cherry, and smoky bacon too. Meaty and chewy at first, it has pomegranate, dark currant, thyme, and warm spices. The strong finish has pomelo rind, pepper, cinnamon, and cranberry. It's a great match for red meat, anything on the smoker or grill, or aged cheese. I love it with fajitas, chili, and burgers. Organic.

\$19.99

MONTHLY FEATURE

Poggio Gualtieri Grignano 2015

Chaniti 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. Organic.

\$17.99

Wine Club deal of the month = \$9.99!

UPCOMING EVENTS



SATURDAY, MARCH 7

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

SATURDAY, APRIL 4

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

SPECIAL CLOSURE:

we will be gone
March 12 - 14;
Emily is a hosted buyer
at the largest food expo in
Southeast Europe.
Expect great
things to result!
We will reopen on Thursday,
03/19

REMINDER:

Easter Sunday is April 5
don't forget to order supplies!

Rosé of the Month

Johannes Trapl Uni6 2021

Stixneusiedl vineyard, Carnuntum, Austria

80% Blaufrankisch, 20% St Laurent

Super fun, juicy, slightly tart, and delightfully quaffable. Made of whole clusters foot trodden and aged in barrel AND amphora. Darkest pink with a slight fizz that blows off in minutes. Interwoven blackberry, peach, pear, and sour cherry flavors play on each other. The finish is strawberry and rhubarb. Try it with bbq, lamb, fresh cheese, or spicy Asian noodles. Grilled veggies and summer salads match the vibe. Biodynamic.

\$21.99

Rose Club deal of the month = \$11.99!



Wine Club Cru Level RED!

Vandal Combat Rouge Field Blend 2022

New Zealand

50% Pinot Noir, 35% Cabernet Franc, 15% Viognier

Unfined, unfiltered, and eclectic. The Loire Valley style delivers a pretty version of what should be huge, but strokes instead of punching you. Black peppercorn, earth, musk, and cedar backs up the red currant and black cherry. Elegant and delicious for 2 days open, and perfect with pork, grilled fish, or risotto. I love it with curry or tagines. Organic.

\$34.99

Cru Red deal this month = \$19.99!



Wine Club Cru Level WHITE!

Mustilli Falanghina 2017

Falanghina del Sannio, Campagna, Italy

The only winery in Sant'Agata dei Goti, and they were also the first winery to grow Falanghina. This elegant wine is round on the palate and crisp on the finish. Flavors of green apple, white peach, and meyer lemon are enhanced with aromas of vanilla, ginger, wet hay, and stone. Pair it with vegetable and pesto pasta, shellfish, and poultry. Organic.

\$26.99

Wine Club is the best deal in town!

This month, our wine club gets \$74 worth of wine and food for only \$55! PLUS, wine club saves \$8 on every feature, and an extra discount on all mixed cases. Not to mention early access to sales and tastings. Try cru level - you save even more AND get an extra bottle for only \$25 more! (this month, cru red and rose members can also save on additional bottles of their special)

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