



## **UGA GRADUATION IS MAY 8!**

CHECK OUT SHIRAZ FOR A GREAT COLLECTION OF GIFTS FOR GRADS! SOME OF OUR FAVORITE FOR HIGH SCHOOL GRADUATES INCLUDE RECHARGABLE FLASHLIGHTS, FIRST AID KITS, MULTI TOOLS, AND KEYCHAIN FOBS FOR SAFETY; AND WE HAVE UGA ORNAMENTS, COASTERS, TRINKET TRAYS, AND ALSO ATHENS MEMENTOS FOR THOSE LEAVING COLLEGE.

## **MOTHERS' DAY IS MAY 10!**

DON'T FORGET ABOUT ALL OF THE GREAT COOKWARE, SPA BASKETS, AND OTHER BEAUTIFUL THINGS WE HAVE FOR MOM! WE HAVE A VAST ARRAY FOR ANYTHING IN THE HOME, AS WELL AS DELICIOUS FOOD; YOU CAN ORDER FRESH THINGS FOR MOTHER'S DAY BRUNCH, LUNCH OR DINNER TO PICK UP ON MAY 7, 8, OR 9 AND WE WILL TAKE SPECIAL ORDERS THROUGH 3 P.M. ON MAY 6 TOO!

## **CHEESE CORNER**

EVER WONDER WHY WE ORGANIZE  
OUR CHEESE THIS WAY?

In "The Book of Cheese", Liz Thorpe classifies cheese into 9 categories... and insists that all kinds fall into those boxes. She explains that it doesn't matter where the cheese is made, what kind of milk it's from, or the technical classification I or any other expert would give it. She started with general, universally understood cheese - reference points and used them to establish what kind of cheese you like—what kind of flavors that jumping off point leads to? You can venture out with these guides to discover other cheeses that you are going to love! This takes the world of cheese from a technical (and, to be honest, boring to most people) realm into a tasty exploration of flavors. Our cheeses are divided into Liz's boxes of 9 different types of cheese. Much like our wines, separated into flavor profiles to help you explore things you might not have picked up, the cheese is now subdivided into the kind of taste it has. So do your best—pick up something you've never tried before!

## **SHIRAZ'S RECIPES FOR MAY**

This month's featured food item is a choice of Cooper's Small Batch Hot Sauce. From my favorite hot sauce company ever, choose your favorite spicy addition. It's just what you need for fish tacos, fried tofu, artichoke dip, or any Thai or Mexican food. 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. Grab one of the regular bottles, or take \$10 off a specialty bottle or a multi-bottle pack.

### **EASY GUACAMOLE**

3 avocados  
1/4 cup Coopers 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.

### **SPICY VEGGIE DIP**

2 Tablespoons Coopers Hot Sauce  
1/4 cup sour cream or yogurt  
1 teaspoon lime juice

Mix all ingredients together and serve as a dipping sauce for veggies, wings... whatever!

### **HOT BUFFALO SAUCE**

1/4 cup Coopers hot sauce  
1/4 cup melted butter

Blend and pour over chicken, fish, or pork tenderloin

### **SPICED ARTICHOKE DIP**

1 lb. artichoke hearts, drained  
1/4 cup sour cream or yogurt  
1/4 cup mayonnaise  
1/3 cup mild, firm cheese like parmesan  
salt and pepper to taste  
2 Tablespoons Coopers Hot Sauce

Pulse artichokes in a food processor until chopped well. Add cheese and chop until mixed well (about 1 minute). In a large bowl, mix sour cream, mayo, and artichoke mix. Add salt and pepper and fold in. Serve with crackers or crusty bread.

**Casa Segreta Tre Cipressi Orvieto Classico 2020**  
**Umbria, Italy**

A nose laden with minerals, wet hay, and grass seems pungent but it leads into smooth, rich, round and full notes on the palate. Lemon curd and a whisper of passion fruit with minerals laced throughout. This is the perfect wine for cured meats, white pizza, cheese, sushi, and anything with truffles.

**\$19.99**

**Our Price = \$14.99!**

**Orsumella Rubereto 2019**  
**Tuscany, Italy**

**Cabernet and Sangiovese**

Solid, brickish, and earthy. Inky, brooding and full of dark cherry and cola flavors, with undertones of licorice and currant. Blackberry, cedar, and mothy heaviness with warm cooking spices are full of balsamic and cherry wood on the finish. It's more Bordeaux-like than anything. The chewy tannins soften when decanted. Put it with a charcuterie plate, of course. Biodynamic.

**\$18.99**

**Casa Segreta Tommaseo Merlot 2019**  
**Umbria, Italy**

Dark and flinty, this wine is a pretty as the countryside it comes from. Elegant black fruit, full of dark plum and blackberry, has layers of ash, pencil, and ink on the black cherry finish. Very smooth but grounded in a leaded, tobacco-laced backbone. The perfect match for game, mushroom, and aged cheese. Great with rosemary and other herbs.

**\$13.99**

### MONTHLY FEATURE

**Alto Landon Rayuelo 2017**  
**Manchuela, Spain**  
**Bobal, Monastrell and Malbec**

Upon first opening, the wine is hugely jammy--super assertive. But with some time and air, the brawn comes out in the most pleasant way. Ripe cherry, blueberry, and strawberry fruit are accented with balsamic, herbs, underbrush, and creamy oak. Overall, it's powerful and spicy, with nice tannin. Perfect with chargrilled meats! And try spicy foods, loaded with paprika, cumin, peppers, etc. Organic.

**\$29.99**

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

### UPCOMING EVENTS



**SATURDAY, MAY 2**

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

**SATURDAY, JUNE 6**

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

**Fortitudo Cerasuolo Rose 2024**  
**Abruzzo, Italy**  
**100% Montepulciano**

A fresh, full, and deliciously intense summer wine! Fragrant with bold raspberry and pomegranate. Clean and fresh, yet powerful, its juicy nature is simple and a classic with both light dinners and fatty dishes. I love it with any soft cheese, light or heavy, and adore it with spicy seafood and creamy pastas.

**\$20.99**

**our price = \$17.99**



### Wine Club Cru Level RED!

**Vina Caric Plavac Ploski 2013**  
**Hvar, Dalmatia, Croatia**  
**100% Plavac Mali**

Aged in barrique for at least 2 years, it is firm, dark, and complex. Nutty, coffee, cocoa notes finish with wood and earth. In the middle, it has cranberry, tea leaf, and black cherry with power from alcohol and tannin. Warm and spicy, it has a lift of toasty vanilla lingering at the end. Try it with seafood risotto, grilled tuna, and winter stews. Try it with dark chocolate too!

**\$33.99**

**Cru Red deal of the month = \$23.99!**



### Wine Club Cru Level WHITE!

**De Cote Blanco Inedito 2022**  
**Queretaro, Mexico**

40% Verdejo, 20% Albariño, 20% Gewürztraminer, and 20% Viognier  
Greenish-yellow color and tropical fruit laced with citrus are super inviting. Pineapple, lychee, guava, and lime flesh out the textured palate. Orange blossoms, peaches, and pears are vibrant but easy drinking. Apples, grapefruit and fresh grass touch the mineral finish. Great with salads, fish crudo, and chicken dishes.

**\$29.99**

**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 half off of 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!

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