



WE NOW CARRY NECTAR & NEST!

SUPPLIES DESIGNED TO KEEP BREAD FRESH WHILE KEEPING YOUR KITCHEN PRETTY. THEIR BREAD BAGS ARE MADE OF COTTON LINED WITH BEESWAX TO KEEP HOME BAKED (OR STORE BOUGHT) BREAD AT ITS PEAK FRESHNESS. AND WITH A SIMPLE HAND WASH AND AIR DRY, THEY WILL BE PERFECT FOR AT LEAST A YEAR!

OUR BAGS ARE COMPLEMENTED BY BOWL COVERS FOR PROOFING YOUR OWN DOUGH OR NEED A COVERING FOR BOWLS ANY TIME.

AND WE HAVE AN ARTIST SERIES COLLECTION WITH A BREAD BAG AND A BOWL COVER.

CHECK OUT NECTAR & NEST!

AND TRY OUT OUR DR PETE BREAD MIXES IN FOCACCIA, BOULES, BREADSTICKS, AND OLIVE OIL CAKE!

CHEESE CORNER

IT'S CAPRESE SEASON!

We are at the height of tomato season. There is a plethora of fresh cheeses to make the freshest and simplest of summer salads: the Caprese.

6 ingredients and 5 minutes and you have one of the most delicious, easiest ways to enjoy summer's bounty.

Slice a few ripe tomatoes into 1/4 inch slices and season generously with your best salt. Do the same size slice for a few balls of fresh mozzarella. Layer slices of tomatoes on a serving platter. Tuck slices of cheese between tomatoes so both are visible then tuck whole basil leaves between the cheese and tomatoes. Arrange the slices so you can see every layer. Drizzle all over with extra virgin olive oil and drizzle with balsamic glaze to taste.

GREAT CAPRESE VARIATIONS:

- Add alternating slices of fresh peaches to the tomatoes for even more summer flavor!
- Replace regular Mozzarella with Burrata for an ooey gooey version of the dish.
- Slice basil and let it sit in the olive oil for an hour before serving so it infuses with more intensity.
- Put a handful of arugula or microgreens on the plate before assembling the salad.
- Make orzo or other pasta in advance, chill, and toss with the ingredients chopped up instead of layered.
- Brush a thick slice of rustic bread, brush with olive oil, cut into cubes, and toast well. Chop other ingredients and mix.

SHIRAZ'S RECIPES FOR JULY

This month's featured food item is Shiraz Rosé Honey Mustard Vinaigrette. It's a delightful combination of fruity rose, olive oil, and citrus vinegar with light seasoning, honey, and mustard. It's a great all-purpose dressing with any salads, grain bowls, or to deglaze a pan with braised foods. It can be used as a marinade too! I particularly love it over tomato salad and with roasted salmon. Our special Rosé Vinaigrette is \$9.99, and is automatically included in this month's wine club.

FRENCH POTATO SALAD

2 pounds small potatoes
pinch each salt and pepper
1 cup chopped green onion
1/4 cup chopped fresh parsley
2 Tablespoons dijon mustard
1 cup Rosé vinaigrette

Clean potatoes and slice thinly. Cover with water in a saucepan with a dash of salt. Bring to a boil and then put at a simmer for 15 minutes. Drain and rinse with cool water. Season with salt and pepper. Whisk mustard into vinaigrette and pour over the top. Throw in fresh herbs and toss well, seasoning to taste.

LEMONY SUMMER FRUIT SALAD

1 canteloupe or other melon, cut into balls
4 peaches, peeled and cut into large chunks
8 ounces tomatoes in 1 inch pieces
1/2 onion, in a dice
1/2 cup Rosé vinaigrette

Toss all ingredients together. Before serving, toss again and season to taste. Serve over greens, if desired. Also great over fish.

SUMMER PORCH SALAD

1 bag prewashed baby Spinach leaves
4 oz. Strawberries, washed and hulled
1 cup red Grapes, destemmed and washed
1/3 cup chopped walnuts or almonds
4 oz. fresh Goat Cheese, cut into 8 rounds
Fresh cracked black pepper to taste
House Rosé Dressing

Divide spinach among salad bowls, top with fruits and nuts, drizzle dressing over the salad, and top with goat cheese. Crack black pepper over the salads to taste.

Calipaso Chardonnay 2022

Central Coast, California

A big, zippy white. It has loads of ripe yellow apple flavor and a squeeze of lemon. A chard for all palates, it has touches of oak without that pat of butter. Tropical fruits dance around to tempt you. Put this with roast chicken, smoked fish, lobster (do it grilled!), or with with cream sauce or buttery pasta.

\$15.99

Palagetto Chianti Colli Senesi DOCG 2023

Tuscany, Italy

Sangiovese, Merlot, Canaiolo, Colorino

An intense ruby color leads to a fresh, bright wine. It's balanced and elegant, with notes of coffee, tobacco, and cocoa. Cherries and raspberries are on the soft finish. Try it with red sauce, spinach lasagna, game, and semi hard cheese. Fun with pizza and burgers too.

\$17.99

Villa Rocca Pinot Nero 2018

Pavia, Lombardy, Italy

Light and structured--give it time to open up and flesh out. A dusky, brooding wine that has notes of mineral and a smoky, woodsy note. Notes of orange, clove, and cigar complete this value gem. Try with any simple roasted bird. Mushroom or seafood risotto, brown butter sauce, or aged cheese suit it well.

\$15.99

MONTHLY FEATURE

La Mozza Mammolo 2020

Costa Toscana, Italy

100% Mammolo

Finessed wine from a grape traditionally to blended into Chianti and Vino Nobile. It's brooding and dark, with earth and underbrush to ground the unmistakable violet and rose aromas. Incredibly peppery and laced with tobacco, there's meaty smoke and mint on the finish. It slices through lighter foods with some fat, so try duck breast, tuna, swordfish, olives, and rich cheeses.

\$22.99

Wine Club deal of the month = \$12.99!

UPCOMING EVENTS



SATURDAY, AUGUST 1

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

SATURDAY, SEPTEMBER 5

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

Mascaronne Folly Rose 2024

Cotes de Provence, France

Cinsault, Grenache, Mourvedre, Syrah

Full of texture and minerality. Incisive and vibrant, with nectarine and tangerine fruit that coat the palate. It's complex but fresh--perfect with salads or shellfish or by itself, but it also can age for 5 years and be enjoyed with roasted salmon or chicken or rich pasta.

\$13.99

Wine Club Cru Level RED!

Ktima Biblia Chora 2022

Mount Pangeon, Greece

Merlot, Cabernet, Agiorgitiko

Bordeaux-styled wine done right! If you love big Cabs, drink right away; For those who like aged French wine, decant and enjoy! Super oaky on the front, it softens into a plush, pillowy pile of dark red fruit and silty, silky tannin laced with cedar and vanilla. Put with BBQ, root veggies or roasts, especially with lemon or herbs. Mushrooms, steak, and lamb shine.

\$37.99

Cru Red deal of the month = \$22.99!

Wine Club Cru Level WHITE!

Ventisquero "Tara" 7 Viognier N,V,

Atacama Valley, Chile

Stones, saltiness, and focus from a cold area instead of the world's driest desert. Super aromatic, there's orange, lime, and sweet baked goods. Lovely candied citrus is balanced with delicate flowers. It's a white that will age well--if you can keep your hands off! Try with poultry cooked with peaches, spicy food, or shellfish.

\$44.99

Wine Club is the best deal in town!

This month, our wine club gets \$60 worth of wine and food for only \$55! PLUS, they save \$10 on every feature, and early access to all our special sales and a free tasting the first Saturday of every month. And while the case discount is 10%, wine club saves 15% and 20% off for Cru level! Ask us about Cru--it's a way to drink better AND save more!

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