

JOIN WINE CLUB!

Want to be a part of the in crowd?? Wine Club members get first dibs on any limited wines that we get in the store. We also occasionally have wine club-only tastings, special prices for events, or early admission for dinners and tastings. Plus Wine Club members get extra special glasses whenever they taste wine. Cru level has even more perks than wine club, so if you're a member and want more information, just ask us!

UPCOMING EVENTS



SATURDAY, JULY 11
MONTHLY TASTING OF WINE CLUB WINES
1-5 p.m. Shiraz tasting room

WEDNESDAY, JULY 15
DOBBES FAMILY ESTATE TASTINGS
Josh Morrison will be guiding 2 tastings! Josh is cellar master for one of our favorite wineries in the Willamette Valley of Oregon, Dobbes Family Estate:

Drop-in tasting, 4:30-6:30 at Shiraz
5 wines from Jovino and Wine by Joe, only \$5 per person

- Wine By Joe Pinot Noir \$18.99
- Wine By Joe Pinot Gris \$13.99
- Wine By Joe Pinot Blanc \$13.99
- Jovino Pinot Noir \$19.99
- Jovino Pinot Gris \$13.99

THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

VIP tasting, 6:30-8:00 in the Shiraz tasting room
5 limited wines from the Dobbes label, \$30 per person includes a ticket to the drop-in tasting

- Grand Assemblage, Pinot Noir \$28.99
- Grenache Blanc \$27.99
- Quailhurst Pinot Noir \$64.99
- Patricia's Cuvee Pinot Noir \$59.99
- Eola-Amity Hills Pinot Noir \$41.99

SATURDAY, AUGUST 1
MONTHLY TASTING OF WINE CLUB WINES
1-5 p.m. Shiraz tasting room

Call us for reservations at 706-208-0010.
Our tastings on the first Saturday of the month are from 1 to 5 p.m. and run every 20 minutes. The tastings are \$5 per person; the fee is waived for wine club members in good standing.

www.shirazathens.com

JULY 2015

Wine Club is the best deal in town!

This month, our wine club gets \$70 worth of wine and food for only \$45! Plus, they save on each feature!

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

Cellar Pinol Portal Blanco 2014
Terra Alta, Spain

85% Garnacha Blanca, Sauvignon Blanc, Viognier, Macabeo

Pinol is the standard-bearer in Terra Alta: fourth generation, family run in a coop area, and the highest ratings of their peers. A full wine with loads of grip. Fresh peaches and pears are enhanced with spicy minerals for a bold, clean wine. Try it with a salad or chutney paired with beehive cheese.

\$18.99
this month = \$15.99

Jonata Paring Pinot Noir 2011
Santa Barbara County, California

From the Screaming Eagle folks: A deep, extracted Pinot with some bold blueberry and blackberry fruit. The palate is fleshy, with soft acid and a rich mouthfeel, but the finish has a leathery structure and tannin. Currant and black raspberry finish off this little bottle of rich fruit. Big enough to pair with fried eggplant and soft enough for salmon, I love it with cheese and chutney.

\$29.99
this month = \$22.99

Perazzeta Mercurio Rosso 2014
Maremma, Tuscany, Italy

50% Sangiovese, 30% Cabernet Franc, 20% Alicante Bouchet

This wine is huge--bold, drying, tannic wine. California lovers rejoice! With dark, lean fruit, cigar smoke, and the heftiness of oak make for an intense and mouthfilling wine. Pair it with steaks with balsamic reduction, fried eggplant, or black and blue burgers.

\$12.99

This Month's FEATURE:

Grandi Gabana Bianco dello Stella 2012
Venezia Giulia, Italy

60% Friulano, 40% Malvasia
"The White Star" is a full but fresh wine with grassy gunpowder and roasted lemons. Pepper and clean citrus are bold and rich, with a long, firm finish. It is a white that pairs remarkably with food with lots of flavor, like onions, salmon, gravy, and charred food.

\$15.99
Wine Club deal of the month = \$11.99

CRU LEVEL WINES

For club members who upgrade to cru, an extra \$25 a month gets you wine club PLUS an extra special bottle, more discounts, and extra perks!

Wine Club Cru Level RED!

Montefalco Contrario 2009
Umbria, Italy

100% Sagrantino
Though Sagrantino is the calling card of the region, this 100% young vine can't have the name by law because it doesn't have the oak aging necessary (hence "contrary"). Inky intensity and bold black fruit is masculine with juicy black licorice, powerful tannin, and gravelly depths. Put it with something on the grill, for goodness' sake!

\$27.99

Wine Club Cru Level WHITE!

Liquid Farm Rose 2014
Vogelzang Vineyard, Santa Barbara, California

95% Mourvedre, 5% Grenache
A beautiful French style Rose, made from neutral barrel fermentation and aging to give it roundness and depth. Black cherry and orange peel are masculine but not overpowering. The full tannin has crispness on the finish, making it affable for any food or a sunny day.

\$27.99

Beer Club's Picks for JULY



In the month of July, Beer Club members will be able to choose their own beers!

Members will receive 4 unbreakable Govino glasses plus \$10 towards beer purchases of their choice in the store.

We have an entirely new beer selection - come enjoy it!



SHIRAZ IS NOW ON: INSTAGRAM, TWITTER, FACEBOOK, YOUTUBE, PINTEREST, AND BLOGGER!!

FOLLOW US ON TWITTER IF:

- you want to see what tastings Emily does through the month
- you'd like ideas of what to do with food items, fish, and meat
- you are interested in what industry folk we keep up with
- clips of wineries we travel to interest you
- you like Emily's sense of humor

Why Follow us on Facebook?

- exclusive weekly promotions
- here today, gone tomorrow sales
- what's on the tasting bar every day
- picture recaps from events
- it's a great way to keep an eye on our pulse!

ASK US ABOUT WINE CLUB!
706-208-0010 OR
EMILY@SHIRAZATHENS.COM

LE CREUSET "SUPPER CLUB"

Starting in February 2015, we will draw a name of a wine club member in good standing as the winner of our Le Creuset "supper club" for that month! The winning member can pick up our 5 1/2 quart enameled cast iron french oven for the loan of 3 weeks when they pick up their wine club, the first day of the month that we are open. During those 3 weeks we encourage you to cook to your heart's content!

On week four, we ask that you return the (clean) pot to the store, along with the recipe for your favorite dish you cooked in it that month--and we'll publish it in the next month's newsletter for everyone to enjoy! If you decide to keep the french oven, simply let us know and we'll charge your card on file--AND give you a 10% discount on your new Le Creuset.



TASTE WHAT THE WINE CLUB ALREADY KNOWS--
OUR PICKS ARE DELICIOUS!

THE FIRST SATURDAY OF EACH MONTH, THE WINE
TASTING WILL STAR THE WINE CLUB PICKS!

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

SHIRAZ'S RECIPES FOR JULY

This month's featured food item is Beehive Barely Buzzed cheese, handmade in Utah. It's an American original: a unique espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel. Full-bodied, it has a smooth, creamy texture. A cheese with this much flavor is obviously fabulous on its own with a chutney and crackers, but it is also an amazing topping for macaroni and cheese or a potato gratin. Try one of our recipes below for something out of this world!

Barely Buzzed is only \$7.99 a wedge, and is automatically included in this month's wine club.

APPLE PIE WITH CHEDDAR CRUST

Crust

- 1 1/2 cups all-purpose flour
- 1 stick butter
- 8 ounces Cheddar cheese (try Barely Buzzed)
- 3 T. cold water

Filling

- 1 1/2 pounds green apples
- 1 1/2 pounds red apples
- 1/2 cup sugar
- 1 t. ground cloves, allspice, or nutmeg
- 1 T. polenta or cornmeal
- 1 egg, beaten

Sift the flour and combine with butter til crumbly. Add cheese and enough water to make dough that leaves the bowl clean. Wrap dough in plastic wrap and chill for 30 minutes. Meanwhile, core, peel, and quarter apples and cut into thin slices into a bowl. Preheat oven to 425 F. Take half the pastry and roll out for a 9 inch dish. Trim and line the pan; sprinkle with cornmeal. Pack the apples into the pie dish and sprinkle with sugar and spices over each layer. Roll out the rest of the dough and lay the crust over the top. Cut slits in the crust and brush all over with the egg. Bake for 10 minutes at 425; lower temp to 375 F for 45 minutes. Serve warm or cold with a glass of Tawny Port!

check this out on our youtube channel, Around the World in 80 Bottles--with new recipes this month!

BARELY BUZZED APPLE & BACON PIZZA

- Pizza dough or crust
- Pizza sauce - store bought or homemade
- 2 Tablespoons butter
- 1/2 yellow onion cut into rings
- 2 Tablespoon pine nuts
- Pinch of salt
- 4 slices bacon
- 1/2 an apple sliced in 1/8 inch wedges
- 4 Tablespoons of cornmeal (if using dough)
- 1 cup Beehive Barely Buzzed, more or less

Preheat the oven to 450°F. Toast the pine nuts. Cook bacon until crisp. Let cool and then chop to 1/2" x 1/2" chunks. Meanwhile, heat butter in a saute pan on medium-high. Add onion and stir to coat. Spread onions out evenly and let cook, stirring occasionally. Cook on medium-high heat for a minute, then lower to medium-low until onions turn a translucent brown. After 10 minutes, add salt. Cook for 15 minutes longer. And set aside. Sprinkle corn meal on the baking sheet to prevent sticking if making your own crust. Place the dough or crust directly on the baking sheet.

Spoon and spread pizza sauce over dough. Add as much or as little sauce as you like. Sprinkle Barely Buzzed cheese to desired cheesiness. Add the pizza toppings: apple slices, bacon, caramelized onions and pine nuts. Bake pizza at 450°F for 12-16 minutes depending on the dough thickness, until crust and cheese are a golden brown.

Courtesy Beehive staffer Katie Johnson

SUMMER KALE SALAD

- 1 bunch fresh kale
- 1 Tablespoon olive oil
- 1 Tablespoon lemon juice
- 1/4 teaspoon salt
- 1/2 cup fresh pecans, toasted
- 2 peaches, washed and cut into chunks
- 4 ounces Beehive Barely Buzzed

Remove the hardy stems from the kale and tear into bite-size pieces. Massage with the olive oil, lemon juice, and salt (making a circular pattern with your thumbs to break down the membranes) for about 5 minutes. Top with pecans and peaches. Shred barely buzzed and top the salads.



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