

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

JULY 2016

SUMMER HOURS

During the months of June and July, Shiraz will be open 11-8, Thursday - Saturday only. Regular hours will resume in August.

GEORGIA PRODUCTS SPOTLIGHT

It's Peach season, y'all!

Starting mid-May, we will be featuring a selection of fresh-picked Georgia Peaches from Peach County each week. These amazing Peaches are from the same family farm we showcase each summer. Deliveries come each Friday!!

Our deliveries this year will include delicious Elliot Pecans also!

JULY CHEESE CLUB

In July, we are excited to feature two specialty cheeses from Georgia's own Sweetgrass Dairy! A 140 acre farm in Thomasville owned by our friends Jeremy and Jessica Little, Sweetgrass has garnered over a dozen ribbons from the American Cheese Society. Known for their Thomasville Tomme, the dairy produces a small amount of Gouda every year. Our fastest selling cheese from Sweetgrass is Lil Moo, a spreadable cow's milk cheese that tastes like chevre and mozzarella had a romantic encounter. For the first time, we're getting our hands on the limited Garlic & Chive Lil Moo! It's perfect to eat with crackers, warm on flatbread, or make a dip.

Georgia Gouda: tart and tangy, try it with Chenin Blanc or Cotes du Rhone
Lil' Moo Garlic & Chive: stuff peppers and serve with Chakoli for a light dinner
Jasper Hill Moses Sleeper: Grenache is ideal if you serve this with jam
Apricot Spoon Fruit: wonderful preserves with no sugar added
Red wine crackers with black pepper plus hot & spicy chipotle beer biscuits

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 Eat Well Enjoy Life Edamame Hummus. It's a great twist on ordinary hummus, with edamame added to the chickpeas. Enjoy it with chips or raw vegetables the old fashioned way; replace mayonnaise in deviled eggs; put in mashed potatoes instead of butter; use as a spread for sandwiches; or make a flatbread with hummus, olives, tomato, cucumber, onion, & feta with hummus as the base. Or try one of our recipe ideas below. Eat Well Edamame Hummus is only \$5.99 a tub, and is automatically included in this month's wine club.

Beer Club's Picks for JULY



ANCHOR SAN FRANCISCO, CA

Liberty Ale

First brewed in 1975 to celebrate the bicentennial of Paul Revere's ride; clean pale ale with notes of grapefruit and toast. Hints of earth and apple with a dry, easy to drink style. Liberty is the beer that re-introduced dry hopping in the US.

\$9.99 / 6 pack

Odeprot Limited Release Ale

Introduced this year as the result of new innovations to continually filter the beer during the dry-hopping process, extracting all the oils and resin for big forest and citrus zest flavors and aromas. Hundreds of pounds of hops make it fruity but earthy.

\$6.99 / 22 oz
essential

CHIMAY SCOURMONT ABBEY, BELGIUM

Red

Dubbel: Plum, brown sugar yeastiness, and a woody undertone. Rich and full, firm from a touch of ginger and rosewood.

92= Beer Advocate
\$19.99 / 4 pack

White

Tripel: Apricot, biscuit, clove, and flowers. Pretty and drinkable, with a sweet midpalate and a bitter finish to keep it in check.

91= Beer Advocate
\$20.99 / 4 pack

Blue

Strong Dark: Very deep, with molasses, fig, and toast. Hints of orange, coconut, and cinnamon add depth. This beer ages insanely well, and might be the best beer ever for red wine drinkers.

95= Beer Advocate
\$22.99 / 4 pack

This month, beer club will receive 3 bottles of Anchor Liberty, a bomber of Anchor Odeprot, and 1 bottle each of Chimay Red, White, and Blue!

SUMMER VEGETABLES

1 pound broccoli, cut into florets

1/2 small red onion, diced

1 pint cherry tomatoes, cut in half

1 can chickpeas, drained

1 cup edamame (optional)

Boil water with a steamer insert and steam broccoli for 5 minutes. Strain and put in a bowl with onion, tomato, and chickpeas. Toss all vegetables together. Serve with edamame hummus dressing drizzled over the top.

EDAMAME HUMMUS DRESSING

1/2 cup Eat Well Edamame Hummus

2 Tablespoons lemon juice

1 Tablespoon olive oil

1 Tablespoon water

Mix ingredients well. Pour over the salad of your choice.

KALE CEVICHE

1 bunch kale, stripped and chopped roughly

1/4 cup Edamame hummus

1 Tablespoon lemon juice

1/4 teaspoon salt

1/2 bell pepper, finely chopped

1 small carrot, grated

1/2 small onion, diced

3 peaches, pitted and diced

Throw kale leaves in a large bowl with hummus, lemon, and salt. Massage the hummus into the kale with your hands until the "dressing" is spread evenly throughout. Stir in pepper, carrot, onion, and peaches. Let salad sit for 30 minutes before serving.

Serves 4

JULY

Senorio de Astobiza Zollo 2014 Biscaiko Txakolina, Spain

For years you've heard me say that there's no such thing as a cheap Chakoli--well, this is as close as I've seen! It has a little more weight to it, with clean flavors of lemon and pear and an herbal, grassy quality. This wine tastes like sunshine, with a lovely tartness and dried fruit. Low alcohol, fresh, it is perfect with summer vegetables and fish.

\$15.99

Domaine Boisson Cotes du Rhone 2013 Cairanne, Rhone Valley, France

60% Grenache, 20% Syrah, 10% Carignane,
5% Cinsault, 5% Mourvedre

The super savory side of the Rhone. This wine is full of underbrush, olives, and other woody notes. Currant, anise, and cherry has notes of white pepper and herbs for a little more complexity. And it's delicious with all food--try it with tuna and summer vegetables with hummus dressing.

\$14.99

Quinto do Pinto Vinhas do Lasso 2011 Lisboa, Portugal

60% Aragonez, 25% Touriga Nacional,
15% Alfrocheiro

Firm and dark, the brambly wild mulberry and blueberry flavor also has notes of mocha, tobacco, and vanilla. Hefty and dry on the finish, with a clean backbone from the maritime region where it's grown. This super-smooth wine's silkiness is great with simple roasted pork or beef.

\$16.99



This Month's FEATURE:

Corvo Nero d'Avola 2013 Sicily, Italy

Nero is the signature grape of Sicily, and is the perfect wine for rustic fare, grilled foods, and game. Dark, pretty, wine with a smooth, clean line to the flavor. Extracted without being jammy--it's full of black cherry and laurel bushes. The hint of bay leaf adds an elegance to the dark raspberry and blackberry.

\$13.99

Wine Club deal of the month = \$9.99

Wine Club is the best deal in town!

This month, our wine club gets \$54 worth of wine and food for only \$50! Plus, they save big on each feature!

Rosé of the month



Stoller Pinot Noir 2014

Willamette Valley, Oregon

Special because these grapes are specifically grown to be Rose. Bright but pretty, it is lovely and balanced in its warm, ripe red fruit accompanied by an animalistic bite with some frisky acid. The crispy rome apple fruit has heft and a bite of tannin at the end. Drink all summer!

\$17.99

Rose club special = \$12.99!

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!



Dashe Les Enfants Terribles Grenache 2013 Dry Creek Valley, California

Made in the style of Beaujolais, the winemaking technique lightens up the rich, robust, earth and currant notes and accentuates the velvety red raspberry, pomegranate, and strawberry flavors. All in all, super pretty with great backbone of minerals and clear acidity. Fresh and juicy, pair it with cedar plank salmon and kale ceviche.

***very limited**

\$26.99

Wine Club Cru Level WHITE!



Folk Machine Chenin Blanc 2014 by Hobo Wine Company

Mendocino County, CA

This wine, utilizing stainless steel and concrete, is all about the texture of the beautiful Chenin Blanc grape. Drier than Vouvray, its tannins balance the refreshing lightness of flavor. Minerals and green apple freshness complete this white to pair with food or drink alone--try it with seafood crudo or creamy cheese for something magical.

***very limited**

\$24.99

Cru white deal = \$17.99!

Shiraz

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GO DIGITAL WITH US!

Facebook: Shiraz Athens, our fan page, will have information on sales, specials, and events, as well as one FB only sale each week

Twitter: Shirazathens has quick notes of things that are coming, what Emily's trying, and wine article links

Instagram: Shirazwineandgourmet has lots of ideas of what to make for dinner with our fish, meat, and bottled food items, as well as pictures of wineries and vineyards

Youtube: Shirazathensga has great new recipes and wine tips coming! Lots of easy to follow recipes inspired by wineries around the world with pairings are on the way!

Grapier Wit: our blog, will have constant updates from now on with information, pictures, and stories. Links will be in our Friday weekly emails!

Our website, www.shirazathens.com, is also getting a facelift to better serve you!

JOIN US FOR FROMAGE FRIDAYS!

**\$5 CHEESE PLATES ON FRIDAY, 12-7 PM
ENJOY THE OUTSIDE PATIO OR TASTING ROOM
PLATES CAN BE TAKEN TO-GO ALSO**

**REMEMBER:
WE HAVE 8 WINES BY THE GLASS DAILY!**

UPCOMING EVENTS



SUMMER HOURS

DURING THE MONTHS OF JUNE AND JULY, SHIRAZ WILL BE OPEN 11-8, THURSDAY - SATURDAY ONLY. REGULAR HOURS WILL RESUME IN AUGUST.

WE WILL BE CLOSED TO CELEBRATE THE FOURTH OF JULY THAT ENTIRE WEEK. WE WILL BE OPEN THROUGH JULY 2 TO HELP YOU PREPARE FOR THE HOLIDAY WEEK. WE WILL REOPEN ON THURSDAY, JULY 14.

SATURDAY, JULY 16

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

SATURDAY, AUGUST 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

SATURDAY, SEPTEMBER 3

Closed for Labor Day

SATURDAY, SEPTEMBER 10

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

plus

\$2 glasses of bubbly at noon kickoff for the first UGA home game!

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.

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.