

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

FEBRUARY 2017

PRODUCT SPOTLIGHT

This month, we are bringing back NaturAlmond!! One of our favorite food items of all time, this company makes incredible butter out of 2 ingredients: roasted almonds and sea salt. Incredible stuff, we've brought in the original, a maple caramel version, peanut butter (from GA peanuts!), AND a new cashew butter!! Dig in!

FEBRUARY CHEESE CLUB

This month, we are featuring my favorite creamery in the United States, **Vermont Creamery!**

Cremont is cow and goat milk, with a touch of creme fraiche. It is ripened for 2 weeks to give it a marshmallowy type richness and is smooth and creamy. It's great with fig spread, charcuterie, and a glass of Riesling! I baked it recently and it was incredible with dessert wine.

Bonne Bouche is a Valencay-style ash-ripened goat cheese and is THE one that made me realize the resource that is the American dairy farmer. It is ripened 10 days, is creamy and clean, and gets more rich and intense if you let it age a little more. Amazing with Rose or Champagne, it's also good with chocolate, almonds or cashews, melon, or honey.

Quark is one of the coolest thing ever! It was always on the table instead of butter when I was in Germany, sometimes sprinkled with whatever fresh herbs were at hand. It is also amazing on a bagel as a low-fat alternative to cream cheese, or make a parfait or top pancakes or granola!

St Alban is Vermont Creamery's first 100% cows milk cheese, and is spreadable cheese that comes in a ceramic crock. It makes a natural fondue when it's baked in the crock, and is amazing with fingerling potatoes, crusty bread, or apples. Satiny, buttery, and citric cleanliness on the finish.

Both Cremont and Bonne Bouche have won Good Food Awards AND gold medals at the World Cheese Awards! (The Good Food Award is not only the best tasting but sustainable and socially outstanding behavior).

Cheese club also gets Dr. Pete's Cottage Rose scone mix and a balsamic vinegar-olive oil-herb blend to complement both the pasta and sauce and the quark and creamy cheeses! Bon Appetit!

CHECK OUT OUR RENOVATED CHEESE SECTION!!!

We are very excited to have a new, expanded selection--with a continued dedication to American farmers and a focus on the Southeast and particularly Georgia dairy farmers.

Check out all the new goodies!!

"Love the Wine You're With!!"

- Emily

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 FEBRUARY

This month's featured food items are a duo of Ciccarelli Bucatini pasta and Dal Cuore Passata Tomato Sauce with Basil. Soon to be staples in your kitchen, these are incredible imports from a local with strong Italian ties. We save money because he eliminates the middle man--so enjoy the pasta for only \$1.99 and the large jar of sauce for \$2.99. They are included automatically in this month's wine club.

Beer Club's Picks for FEBRUARY



This month we feature one of our all-time favorite breweries, **ABITA!**

Mardi Gras Bock

A seasonal brewed with pale, pilsner and caramel malts and German Perle hops. Similar to German maibocks with its rich malt flavor and full body. A perfect choice during Carnival season in New Orleans. Gruyère, Emmental and Swiss are nice cheese choices with Bock. Great with roasted beef or pork. Try it with Mexican food, too.

\$8.99 / 6 pack

30-year Anniversary

A Belgian-style IPA brewed with pale, pilsner, and wheat malts. Dry hopped with German Hallertau Blanc hops, it has a strong but pleasant bitterness and an aroma of lemon and tropical fruit. A Belgian yeast imparts a fruity and yeasty aroma. The result is a pale IPA that is hoppy but still has that banana bread ripeness.

\$4.99 / 22 oz

"Sweet" Orange Lager

Louisiana oranges have a rich flavor and zest that naturally complements the pilsner and wheat malts in this smooth brew. The oranges are added in the brewhouse to give the beer a sun-kissed citrus aroma and flavor. Like the strawberry lager, it's light, easy drinking, and certain to be the best lawnmower beer ever.

\$8.99 / 6 pack

Bourbon Street Imperial Stout

Aged in small batch bourbon barrels! Brewed with pale, caramel, chocolate and roasted malts. Oats are added to give the beer a fuller and sweeter taste. The roasted malts give the beer its dark color as well as its intense flavor and aroma. Cold aged for 6 weeks for the flavors of the malt and hops to balance and smooth out; Aged for another 8 weeks to absorb all of the flavors from bourbon barrels. The result is a stout that brings out the roasted, warming, toasted, vanilla, and bourbon flavors.

\$9.99 / 22 oz

Big Easy IPA

40 IBUs for a big hoppy flavor with lemon peel that is also intended to be sessionable. Dry hopped with Cascade, Amarillo, Centennial, and Simcoe. Citrus, fruit, and pine - the gang's all here. Try it with seafood over pasta for a lovely afternoon meal.

\$8.99 / 6 pack

This month, beer club gets extra value! Enjoy 3 each of the 12 oz bottles and 1 each of the 22 oz bombers.

PASTA A LA ROMA

(this is an easier version of a favorite from years ago)

6 oz chicken breast, julienned
2 cups fresh spinach
1 cup Dal Cuore Passata sauce
2 cups cooked Bucatini pasta
2 oz balsamic vinegar

Saute chicken in olive oil, and add all other ingredients. Cook until spinach is tender and pasta is hot. Serve immediately, with fresh parmesan cheese, if desired.

DAD'S FISH STEW

(this is what we have served for years at Christmastime)

6 Tbsp olive oil
1 cup chopped onions
2 large garlic cloves, chopped
1/3 cup dried herbs: parsley, oregano, etc
(or use Emily Says in Green Goes with Everything)
1 cup Dal Cuore Passata sauce
2 cups vegetable or fish stock
2/3 cup dry white wine
1 1/2 pounds fish, cut in 2 inch pieces
(halibut, cod, bass, etc)
pinch of hot sauce, pepper, and thyme

Heat oil in a large pot or dutch oven. Add onion and garlic and saute 4 minutes. Add herbs and stir 2 minutes. Add tomato sauce, stock, wine, and fish. Simmer until fish is cooked, less than 10 minutes. Add seasoning and salt to taste. Ladle into bowls and serve.

Serves 4

MEDITERRANEAN EGGS

2 teaspoons olive oil
1 1/2 cup chopped onion
1 cup green bell pepper strips
1 minced garlic clove
1/2 teaspoon ground cumin
1/2 teaspoon paprika
2 1/2 cup Dal Cuore Passata sauce
1 14 oz can artichoke hearts, drained and cut in half
4 large eggs
1/4 cup chopped kalamata olives
1/4 cup grated parmesan cheese
4 slices french bread, toasted

Heat oil in a large nonstick pan over medium-high heat. Add onion, bell pepper, and garlic; saute 5 minutes. Add cumin and paprika, reduce heat to medium, and add tomato sauce and artichokes. Cook 5 minutes, stirring occasionally. Form 4 indentations in mixture with a spoon or ramekin. Break 1 egg into each indentation. Cover and cook 8 minutes until eggs are done. Sprinkle with parsley, olives, and cheese. Spoon over bread and serve.

Serves 4

FEBRUARY

Chateau Peneture Bordeaux Superieur 2008 Blaye, Bordeaux, France

Some sort of combo of Merlot, Cab, Cab Franc, Malbec, & Petit Verdot

Word to the wise: THIS WINE NEEDS TO BREATHE! When I first tried it, it was okay, but kind of light and weak. Just cherry notes. Day 2, it had a deep, medium-bodied, currant, black cherry, and red fruit sweetness. Smoky but dry, rich, deep and firm notes support it all the way through. It has a lot of bang for the buck, especially if you consider where it is from. Put this with pizza, pasta, lamb, beef, or grilled veggies. And moral of the story? Decant, baby!

\$12.99

Domaine des Moirots Bourgogne 2002 Cote Chalonnaise, France

100% Pinot Noir

We are back to our roots, people! How about doing some original burgundy with some age on it?! This is light and lean, with aromas of cedar chest and underbrush underpinning the flavors of bay leaf and black cherry skins. Very herbal, this fleshes out prettily with some air... so decant away, friends!!! Sage, limestone, and underbrush flesh out the currants and super gamey notes. intense, but stony. With fish? yes sir!

\$15.99

Avinyo Petillant 2015 Penedes, Spain

Macabeo, Petit Grains Muscat

A perennial favorite, this is especially delightful in the spring. Super clean, frisky, and stony--floral, perfumy, and musky. It's perfectly balanced with natural fermentation and the flavor of that clear stream in the mountains!! Wow with the flavors of kumquat and wild strawberries, along green melon.... it is a great aperitif, wine for cheese, or salad course. Also amazing with asparagus, anchovies, and shellfish.

\$16.99



This Month's FEATURE:

RadiRadicl White Hawk Vineyard Syrah 2007 Santa Barbara County, California

The fruit from this vineyard goes to famous wineries like Ojai, Sea Smoke, and Sine Qua Non. And what fruit! Smooth, dark, rich fruit is balanced out by herbs and acidity. Flavors include dark berries, cocoa, and chocolate. Backbone plus depth = a delicious, rich, mouthful of juicy, inky Syrah. Perfect with salmon or pork served with avocado salsa. *super limited*

\$24.99

Wine Club deal of the month = \$19.99!

Wine Club is the best deal in town!

This month, our wine club gets \$51 worth of wine and food for only \$50! Plus, they save big on each feature!

Rosé of the month



Kir Yianni Akakies 2014

Nagoussa, Greece

100% Xinomavro (zee-no-maph-roe)

Such a fun, bold, dry example of why we love Rose in all seasons. Firm dark pink with almost a purple hue. Full and deep, it has dark red cherry, lots of tannin, and a pretty note of rose petals to offer. Amazing with Mediterranean or Asian food. Med eggs, anyone? Also killer with salmon poached in tomato sauce with roasted peppers.

\$15.99

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!



Lucas and Lewellen Cabernet 2012

Valley View Vineyard, Santa Ynez Valley, CA

Small amounts Merlot, Cab Franc, Petit Verdot, and Malbec

The first time I ever bought this wine was 15 years ago for another wine shop I ran after an amazing trip out to meet the Lucas & Lewellen families and experience their winery and vineyards firsthand. It is FINALLY available in the state again (well, not REALLY... I bought it all!) And was well worth the wait. It is in true Bordeaux style, with dark and dusky tannins that belie a more expensive wine than what you're paying for. Chocolate, leather, spicy oak, and a smattering of exotic spices like anise, cardamom, and nutmeg combine for a smooth, elegant and impressive Cabernet. Drink it with surf and turf, dark chocolate, or prime rib. And bonus: you can cellar it for another 7-8 years for a special treat or two in the future! I recommend one for now and a couple for later...

\$24.99

Cru red deal of the month = \$19.99

Wine Club Cru Level WHITE!



Domaine Lafond Lirac Roc Epine Blanc 2015

Tavel, Rhone Valley, France

50% Grenache Blanc, 30% Roussanne, 20% Viognier

To be brief: amazingly delicious. Freesia and lime peel back pineapple and peach with a delicate efficiency. It has perfect balance, with lithe fruit against a palate that would be voluptuous were it not for the tight minerality and stony, round freshness. Fish with mushrooms, eggplant and trout... take a difficult dish and PAIR IT.

\$24.99

Cru White deal of the month = \$14.99!

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!

VALENTINES SURF & TURF OUR BEST OFFERING YET!!

Available for pick up Feb 11, 13, & 14
Dinner for 2 • Only \$50, tax included! Everything you need for the perfect dinner:

2 Maine Lobster tails, 6 oz each
2 Chicago Filet Mignons, 4 oz each
8 ounces of fresh seasonal vegetables
plus flavorful garlic, basil, and parsley compound butter and herb-infused salts for cooking & seasoning

AND Tiramisu for Two!

Lobsters and Filets also available separately.

Also available on Valentines:

Fresh paddlefish caviar! See us for details.

We've even picked out the perfect wines to pair with your surf & turf (& caviar)

UPCOMING EVENTS



SATURDAY, FEBRUARY 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

special guest pourer!

COMING IN APRIL:

Juanjo Galcera Pinol of Pinol wines visits us from Spain!!

Details to follow

VALENTINES GIFT SHOP UPSTAIRS

OPEN WEDNESDAY, FEB. 1 - TUESDAY, FEB. 14

create a wish list or do your own shopping;

call-ahead service and complimentary gift wrap available

FROMAGE FRIDAYS ARE BACK STARTING EVERY WEEK AT NOON!!!

SATURDAY, MARCH 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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.