

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

MARCH 2017

PRODUCT SPOTLIGHT

We are thrilled to announce that after a 3 year hiatus, Cucina Fruits & Passion soap, dish detergent, and lotion are back! We jumped on board immediately, of course, as we have all missed it so much. We have the best seller and 2 new scents.

Starting Tuesday, March 14 we are rolling out **One Stop Shop Tuesdays!** Each Tuesday, we will receive a grocery order with fish, meat, yogurt, milk, juice, bread, and vegetables. You can order ala carte weekly or as a standing order. Pickup can happen on Tues, Wed, or Thurs--and if you order in advance we will have your basket waiting for you to make checkout super fast! Thursdays will continue as always. See us for details!

MARCH CHEESE CLUB

Black Swan is a limited edition from Sweetgrass Dairy. First created 10 years ago, this incarnation is made with Blackberry Farm's Abbey Brune Dark Ale. A malty, earthy, fruity firm yellow cheese that also melts brilliantly. Only 40 wheels made--we got 2!

Thomasville Tomme is the flagship cheese of the creamery. An alpine-style cheese made to eat alone, with charcuterie, or as a melt, it will be a new fave if you love swiss, gouda, and cheddar.

Sartori Black Pepper Bellavitno is a firm aged cheese rubbed with cracked black pepper which adds a touch of pep to the mellow flavor. Wonderful on eggs or with jam and toast.

Cypress Grove Sergeant Pepper is fresh goat cheese with 4 peppers and pepper threads in soft deliciousness. Amazing on anything from a gem lettuce salad to a burger with flair.

Brandied cherries are a delicious boozy add-on for the cheeses (or a cocktail).
Fantastic ouzo cookies are a great accompaniment too.

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!!

"Be a flamingo in a flock of pigeons."
- Shilpa Hill, Michel Design Works and Home Essentials rep
(visiting us on March 24)

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 MARCH

This month's featured food item is Serious Foodie Calimyrna Fig & Orange Finishing Sauce. Particularly good with fish, eggs, and cheese, it is a beautiful topping for anything that needs a boost of flavor. Great both glazed on ham OR as a great add-on to a ham sandwich. Put on tofu or duck or other game. Put it over ricotta or quark and serve with fresh baked bread. Toss beets, carrots, and quinoa in it for the best roasted vegetable salad ever. Use as both the binder and glaze for turkey or venison burgers. Glaze any meat or vegetables, or try one of the recipes below for inspiration. Serious Foodie is only \$9.99 a jar, and is automatically included in this month's wine club.

Beer Club's Picks for MARCH



MONDAY NIGHT BREWING ATLANTA, GEORGIA

Dad Bod Black Saison

Saison is designed to be an easy drinking beer, with a lower hop profile to make it thirst-quenching. The addition of dark roasted malt and black tea gives it espresso, tea, herbaceous, citrus additions to the flavor. A dark beer to pair with shellfish.
\$9.99 / 6 pack

Bourbon Barrel Drafty Kilt

Why not put a Scotch Ale in bourbon wood? Roasted barley, cherrywood malt, and Kentucky bourbon barrels add a lot of heft and char to this already heavy and heady ale. It's great with strong cheese or dark chocolate. Or a cigar...
\$8.99 / 22 oz

AVIATOR BREWING RALEIGH, NORTH CAROLINA

3 Bones Kolsch

At a lovely 5.2% abv, Kolsch is so crisp that in Germany, it's served in small glasses so it won't possibly get warm. It's full of melon and cucumber, with flowers and raspberries to flesh it out, Perfectly dry and bracing, I could drink it all day.
\$5.99 / 4 pack

Chop Shop IPA

A sessionable pale ale, it has low alcohol, fresh flavors, and a larger can! Super fresh, it has lime, lemon, and lemongrass flavors in addition to the classic hoppy brightness with the pine and orange peel you expect.
\$5.99 / 4 pack

This month, beer club gets 4 each of the cans, 3 each of the 12 oz bottles, and a bomber – that's the equivalent of over 16 beers!

SPRING RISOTTO

1 1/2 cups arborio rice
1/2 cup chopped onion
3/4 cup white wine
4 cups chicken broth
1/2 cup grated parmesan cheese
2 Tablespoons butter
12 oz dry packed scallops
8 oz fresh asparagus, cut into 1 inch pieces
2 Tablespoons Serious Foodie Orange & Fig Finishing Sauce

In a medium saucepan, heat oil over medium heat. Saute onion 5 minutes. Add rice, stirring, 2 minutes. Add wine, stirring, 1 minute. Season with salt. Add 1 cup of warm broth. Stir frequently until absorbed. Continue adding broth, 1 cup at a time, stirring until most of the liquid has been absorbed, about 25 minutes total. Add asparagus with the 3rd broth addition. (Meanwhile, after 4th broth addition, heat butter and sear scallops for 1 minute on each side.) Remove pan from heat. Stir in Parmesan; season with salt and pepper. Serve immediately and top with scallops and orange fig sauce. Serves 4--rather well, we think!

ANTIPASTI PIZZA

1 pizza crust
8 oz Maplebrook Ricotta or Sweetgrass Lil Moo
3 oz prosciutto
1/2 cup red onion, in thin slices
1 cup arugula
1 Tablespoon olive oil
2 Tablespoons honey
2 Tablespoons Serious Foodie Orange & Fig Finishing Sauce
1/4 cup almonds, sliced or chopped

Toss arugula in olive oil and honey and save. Spread ricotta over the cooked pizza crust and top with red onion and prosciutto. Drizzle with fig orange sauce and top with almonds. Bake on 350 F. for 15 minutes and top with arugula salad.

CHICKEN BURGERS WITH FIG AND ORANGE

1 egg
3 teaspoons Serious Foodie Orange & Fig Finishing Sauce
1/2 teaspoon black pepper
1 1/2 pounds chicken, cut into chunks
2 ounces prosciutto
8 ounces fresh goat cheese or feta
4 hamburger buns
lettuce and tomato (optional)

Mix chicken and prosciutto in a food processor until chopped up. Whisk together eggs, sauce, and pepper in a bowl, add chicken mixture, and stir until blended. Form into 4 patties and heat a nonstick pan on medium high. Add a splash of oil and heat the burgers for 5 minutes on each side. When you flip the burgers to the second side, top with cheese to melt. Serve on a warmed bun, with lettuce and tomato, if desired.

MARCH

Taken Wine Co. Complicated Red 2014 Central Coast, CA

64% Grenache, 34% Syrah, 2% Carignane

We love a good GSM. And this one is plump and plush--round for a California red, especially one made by two sons of the Napa Valley. Smoky red raspberry is accented by white pepper, laurel, and eucalyptus. Fresh, pretty, and good with a massive range of dishes, including anything fig and orange.

\$21.99

this month = 19.99!

Miravinos Venta El Loco 2010 Ribera del Duero, Spain

100% Tinto Fino (Tempranillo)

Medium-bodied, smooth, and chocolatey structure makes a leaner, softer wine. A little raisined fruit and firm tannin has a little spice and a punch of tannin at the end after the long black currant and black cherry palate, finishing with olive branches and a touch of barrel. Put it with pork, game, or beet and quinoa salad.

90 = Vinous

\$16.99

Folk Machine White Light 2016 California

50% Tocai Friulano, 30% Riesling, 20% Verdelho

Winemaker Kenneth Volk didn't have enough Tocai, so he blended a mere 600 cases of this fresh, lively wine.

Honeysuckle, canteloupe, and honeydew are elegant with crisp acid, anchored by the viscosity of apricot and apple.

An ideal wine for savory fish dishes, green vegetables, or a pretty spring day.

\$16.99



This Month's FEATURE:

Chateau du Cayrou Cahors 2001 Cahors, France

100% Malbec

A beautiful, brilliant, elegant wine from the home of Malbec!

This has lots of silty currant and mulberry. A gorgeous interpretation of the top slopes around the Lot river. Did I mention I've been to this estate and it's one of my favorites??

Enjoy! and try with vegetables or roasted meats, as well as heavy fish dishes, risottos, or foie.

\$14.99 375 ml

Wine club deal of the month = \$10.99 375 ml!

Wine Club is the best deal in town!

This month, our wine club gets \$66 worth of wine and food for only \$50! Plus, they save big on each feature!

Rosé of the month



Sokol Blosser Rose 2016

Dundee Hills, Oregon

100% Pinot Noir

Sokol Blosser was one of the founders of the Willamette Valley in 1971, and they also carved a niche when they became one of few wineries in the world to grow grapes specifically for Rose, instead of using grapes intended for reds--plus, they are a B-Corp!

It is a more elegant style, with a focus on the minerality of the wine instead of just fruit. I like the flavors of strawberry and lime. Have it with fresh fruit, sushi, or shellfish risotto.

\$19.99

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!



Taken Red 2014

Napa Valley, California

60% Cabernet, 40% Merlot

A bold, modern wine made with respect for a classic Bordeaux--this has all of the black cherry, blueberry, and blackberry fruit you'd expect from Napa, along with some cedar, licorice, and incense of the old world. Grounded with pencil lead, coffee, with vanilla sugar, and a touch of bitter chocolate. Taken '14 is their best since their first vintage, '07.

Drink it now or keep for up to 10 years.

93 = Robert Parker

\$36.99

this month = 34.99!

Wine Club Cru Level WHITE!



Clos Cibonne Rose Cru Classe 2015

Cotes de Provence, France

90% Tibouren, 10% Grenache

One of those wines that's about the structure instead of the fruit--I want along for the ride! Smooth, full, and savory salmon-colored deliciousness has a cult following for a reason. It has saline notes along with earth, spice, and orange peel. It's aged under flor for a year in 100-year oak barrels! More popular than the red, in an area with only 18 Grand Crus.... Tibouren is unique to the region and synonymous with Cibonne.

\$28.99

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

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!

LE CREUSET "SUPPER CLUB"

We 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

UPCOMING EVENTS



SATURDAY, MARCH 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

SPECIAL GUEST POURER!

TUESDAY, MARCH 14

Starting ONE STOP SHOP TUESDAYS!

Each Tuesday, we will receive a grocery order with fish, meat, yogurt, milk, juice, bread, and vegetables. You can order ala carte weekly or as a standing order.

FRIDAY, MARCH 24

SPECIAL BRIDES EVENT AT SHIRAZ

10 AM - 2 PM

We're hosting a great event for future brides! Food, wine, giveaways, and door prizes: a great way for the girls to register and get free things; to pick out wines for the reception; to taste food from caterers; and just general wedding merriment!

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.

SATURDAY, APRIL 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

FRIDAY, APRIL 21

HUGE SPRING WINE TASTING AT SHIRAZ!

Save the date. Details to follow.

SATURDAY, APRIL 22

WE WILL BE CLOSED FOR THE DAY FOLLOWING THE TASTING FOR THE WEDDING CELEBRATION OF OUR OWN COURTNEY MCLEOD!

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

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.