

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

APRIL 2017

PRODUCT SPOTLIGHT

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!

APRIL CHEESE CLUB

Sweetgrass Dairy Yeti

As part of their new experimental program, this raw cow's milk cheese is made in the style of a French farmhouse table cheese. Prior to molding the curds, they poured Great Divide Brewing Company Yeti Stout in the cheese vat to add earthy and malty flavors. After aging a minimum of 60 days and forming a natural rind, this firm cheese still has the grassy characteristic of all Sweet Grass Dairy cheeses, but with an added complexity. Perfect with a porter or stout!

Sweetgrass Dairy Mystic

Mystic Blue is the first cheese of the EXP (experimental) Program! It has an extremely fudgy, creamy texture but minimal bluing. The rind is extremely thin and the minimal blue veins are a little more grey than blue. That being said, this cheese is delicious. It has a sweet, milky flavor with that earthy blue kick.

Sartori Montamore

This sweet, creamy and fruity cheese finishes with a tangy bite. It is named for the gorgeous Dolomite mountains above the Sartori hometown of Valdastico, Italy. It melts beautifully! Or serve alone with fruit and crackers.

Sartori Bellavitano with Merlot

A rich, creamy cheese soaked with the berry and plum notes of Merlot, it's a marriage of flavors. If you add toasted nuts, prosciutto and chocolate, the honeymoon never has to end.

Organic almonds, spicy salame, and a cheese pairing of cheese crisps with vegetable chips makes for a great party!

"Drinking wine was not historically limited to people who could afford it. Western and European culture turned it into an elite thing. Winemakers were farmers and field workers. Everyday people. And that's who should enjoy and have access to wine."

- Andre Hueston Mack (winemaker of OPP)

**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 APRIL

10 years ago, we first released Classy Delites Pistachio & Roasted Pepper Dip. It quickly became one of our top sellers, as did Classy Delites--our most-featured Food Vendor of all time! (5 different jars of goodness. We can't get enough, and clearly, neither can you--they are always in our top sales of the year!). It's great with Classy Delites Coconut and Flax Seed Chips, or try it in one of our featured recipes - it's addictive! Only \$6.99 a jar and comes automatically in the Wine Club.

Beer Club's Picks for APRIL



RED HARE MARIETTA, GEORGIA

Red Hare was the first brewery in Georgia to "bottle" in cans!

Gangway IPA

Serious IPA with a good bite of hops, this is a flagship from Red Hare, amber-colored and as much an English style as American. It has all the classic notes: grapefruit, lemon peel, pine needle, and caramel.

\$8.99 / 6 pack

SPF 50/50

An IPA Radler made up of Gangway beer and grapefruit juice. Super refreshing and clean, it tastes like freshly supremed citrus with a zesty, zippy flavor and a lightly creamy finish.

\$8.99 / 6 pack

GUINNESS IRELAND

Stout

A misnomer, this is actually a porter in technical terms. And one of the coolest things about a Guinness: despite the misleading dark color, it's one of the lowest calorie beers out there! (low carbs too...)

\$7.99 / 4 pack (16 oz)

Blonde

An "American Lager." What does that mean? It uses Guinness malt, and 2 American hops. It's brewed in Pennsylvania and it's an super drinkable Lager with enough stuffing to suit even non-lager people.

\$8.99 / 6 pack

*This month, beer club gets 3 each of the IPA and IPA Radler, plus 4 stouts and 6 lagers!
That's the equivalent of 16 beers!*

PISTACHIO-BLACK BEAN QUESADILLAS

olive oil or avocado oil

4 flour tortillas

1 c. grated cheese - I like cheddar or jack

1 can black beans, drained

1/2 c. Classy Delites Pistachio Roasted Pepper Dip

Combine cheese, black beans, and pistachio dip. Heat 2 pans over medium heat. Mist the pans with oil and put one tortilla in each until warm. Divide cheese mixture evenly between the two. When warm, top with another tortilla and flip over. When warm, cut each quesadilla into six pieces with a pizza cutter or scissors.

STRAWBERRY PEPPER CHICKEN SALAD

2 T. olive oil or avocado oil

1 1/2 lbs. chicken breast, boneless and skinless

1 red onion, peeled and cut into slices

1 green bell pepper, chopped

1/2 c. Classy Delites Pistachio Roasted Pepper Dip

1 head green leaf lettuce, rinsed and chopped

1 c. fresh strawberries, hulled and sliced lengthwise

Heat oil in a skillet over medium heat. Season the chicken with salt and pepper to taste, and then cook chicken and onions until chicken is cooked through and onions are slightly caramelized, adding the bell pepper near the end so that it is cooked but crisp. Toss chicken, onions, and peppers in pistachio dip. Divide lettuce onto 4 plates and top with strawberries and chicken mixture.

LAYERED MEXICAN DIP WITH STYLE

Classy Delites Balsamic Black Bean Dip

Classy Delites Pistachio Dip (or guacamole)

salsa, your choice

lettuce, chopped finely

sour cream

shredded cheese

Layer ingredients in order listed. Cut corn tortillas into wedges and toast in a 350 degree oven for 15-20 minutes or until crisp, or serve with bought corn chips. This recipe plus a bottle of rosé make for the easiest, most guilt-free girls' night ever!
Just add a movie

APRIL

Vina Reboreda Mencia 2014

Ribeiro, Spain

A ripe, focused version of a juicy, meaty grape. Smoky strawberry and an earthy, nutty richness give it a big, chewy mouthful of grapey goodness. The granite slopes show on the intense finish, with a bright, stony ending that makes it a great match for food with lots of flavor. Throw something big on the grill and get to it!

\$17.99

Our price this month = \$15.99

Hamilton Russell Vineyards White 2015 Walker Bay, Western Cape, South Africa

80% Sauvignon Blanc, 20% Chardonnay
Tons of bright, firm, full flavors: green bell pepper, lavender, earl grey tea, lemon peel, and lilac. It opens up with apricot, thyme, grass, and green tea--it's like a party in your mouth. The finish has rose petal, cream, and black pepper. Decidedly African, it's a natural with complex seafood, pasta, or barbecued dishes.

\$19.99

Bodegas Olarra Crianza 2004 Rioja, Spain

100% Tempranillo
Easy, soft, with dark, smooth fruit; flavors come through of fig, olive, orange, and black cherry. Overall a plummy, medium-bodied wine, but the finish delivers nutty, ashy, licorice-laced flavors with a touch of integrated tannin. Good with a wide range of food, from fish tacos to grilled salmon to sirloins to charred greens.

\$24.99

Our price this month = \$14.99



This Month's FEATURE:

Bodegas Olarra Reserva 2001

Rioja, Spain

The big brother of the Olarra spends even more time in oak barrels to round it out and soften any corners. Soft, rich, and earthy, with good tannin and heft despite the years. Salty and savory too, it has a limey-citrus bite, vanilla & bergamot, spice, and a large dose of cedar. Firm and herbal, somehow the finish is refreshing, despite the oomph. Pair with chili topped with pistachio dip, smoked fish, or egg dishes.

\$39.99

Wine Club deal of the month = \$19.99!

Wine Club is the best deal in town!

This month, our wine club gets \$70 worth of wine and food for only \$50! AND wine club saves \$20 on every feature!!

Rosé of the month



Lafond Tavel Roc Epine 2016

Tavel, Rhone, France

60% Grenache, 10% Cinsault, 5% Syrah, 5% Carignane, Clairette, Picpoul, Bourboulenc, Mourvedre

From the only region in France that ONLY produces Rose. It's a super deep pink color because of all of the ripe, heavy tannic grape skins used, and it has a nutty, ripe raspberry-pear flavor. Mulberry and cherry skins, orange peel, and heft! Super full and masculine, this is a rose you can age! (give it 5 years for a whole another kind of wow factor). Have it with creamy fish, antipasti, Asian food, or barbecue.

\$17.99

also available = half bottles! \$9.99

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!



Cesari Jema 2011

Verona, Italy

100% Corvina

Here the primary grape in Amarone and Valpolicella stands on its own (and it's the first to have done so) and has enormous strength. With tannic grapes that are dried for 20 days before making the wine, it has tons of backbone and dark, juicy flavors. Blackberry, currant, cassis, and mulberry are accented with citrus acidity.

Corvina is like the Petite Sirah of Italy!

\$39.99

Cru Red deal of the month = \$34.99

Wine Club Cru Level WHITE!



La Marea Albarino 2016

Kristy Vineyard, Monterey County, CA

Albarino is definitely one of the most interesting grapes on the planet, and this twist (it comes from California but tastes more like Spain) is no exception. A good bit of fruit, with mandarin, lime, and pineapple, along with a cool and frosty backbone. More lithe than lean, it's fantastic with summer dishes.

\$25.99

Shiraz

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DIGITAL UPDATES

Facebook: Shiraz Athens, our fan page, will have information on sales, specials, and events, as well as one FB only sale each week: Web Wednesday!! And our weekly updates are on Facebook now too

Twitter: Current! Shirazathens

Instagram: Current! Shirazwineandgourmet

Youtube: New updates coming soon...

Grapiert Wit: New updates coming soon...

Our website, www.shirazathens.com, is also getting a facelift to better serve you!
Almost there!! Coming in April!!

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, APRIL 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room
\$5 per person; free for club members

SUNDAY, APRIL 16 IS EASTER SUNDAY

Ask us for all your needs! we would love to supply your food and wine.

FRIDAY, APRIL 21

Huge Earth Day Spring Wine Tasting at Shiraz!

Over 30! Organic, Biodynamic, and Sustainable Wines. A large array of food including wild salmon, wild shrimp, pasta salad, and quinoa and vegetables, plus Georgia cheese and honeycomb Live music too by String Sessions by Bob & Todd! Weather permitting, outside on the sidewalk; rain plan = inside.

5:30 - 7:30 pm (wine club early admission 4:30 - 5:30)
\$30 per person, all-inclusive, with RSVP by 4/15 = \$20

SATURDAY, APRIL 22

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

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.

MONDAY, MAY 1

A wine and beer cocktail party with Owl's Brew at Shiraz with special guest brand ambassador Ashleigh Reeves

Owl's Brew is a tea crafted for cocktails, and we will be serving 6 different drinks made with wine, beer, sake, and sherry.

Upscale bar snacks will also be served.

5:30 - 7:30 (wine club early admission 4:30 - 5:30)

\$15 per person. all-inclusive
with RSVP by 4/29 = \$10!

FRIDAY, MAY 5

Our annual Cinco de Mayo shenanigans at Shiraz

Take home the makings for tacos for 2 or chips and queso, and get a deal on beers by the bottle in the store or 6-packs to take home.

SATURDAY, MAY 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room
\$5 per person; free for club members

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.