

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

JUNE 2017

PRODUCT SPOTLIGHT

Vermont Creamery Creme Fraiche is something I can't do without in my fridge. So much more than something to put on top of smoked fish, it is amazing with fresh fruit on pancakes or waffles, an alternative to sour cream on fish tacos or veggie nachos, or substitute it for yogurt or mayo in a recipe. It really lightens up a potato salad! It also doesn't separate when you add it to hot soup (try it on cold soup too this summer!) or pasta. Vermont Creamery's is the best, and it's just \$5 a tub.

MAY CHEESE CLUB

Proper Pepper Pimento Cheese

A 2015 Flavor of Georgia winner, this is a small batch Pimento cheese that is simply better because the ingredients are better: Cabot aged sharp cheddar cheese, Duke's mayonnaise, and a blend of roasted red pepper. \$7.99

Green Dirt Farm Tuffet Sheeps' Milk Cheese

Tuffet tastes of bread dough with a yeasty aroma. It is grassy, tangy and has a delicate honey nectar flavor and a delicate cheesecake-like texture to the paste. Its rind has a transparent, gossamer layer of white powder and a wrinkled surface, with its peachy-tan rind peaking through. It pairs well with sparkling wine, rosé, lactic stouts, berries, shortbread, and jalapeño jam. This cheese creates a spectacular cheesecake. \$11.99

Green Dirt Farm Fresh Spreadable Sheeps Milk Cheese

A lactic style, fresh meaning un-aged cheese. The cheese ripens for only 48 hours, keeping it bright and lemony, with a clean milky note on the finish. For people familiar with Fresh Chèvre, that is a good comparison; but without the gaminess sometimes associated with goat cheese. Fresh Plain is simply the milk, cultures, and a touch of salt. It has a creamy, bright flavor and pairs well with crisp and acidic white wines, strawberries, and honey. \$6.99

Sweetgrass Dairy Storm King

EXP 111 (Jeremy's experimental program, which we are proud members in) used the same recipe as EXP Yeti, but used Victory Brewing Company's Storm King Imperial Stout to wash the curds before molding this cheese. Only 2 batches were made, so we were lucky to get some--grab yours soon while they're still here!**Yeti was, to date, my favorite cheese from Sweetgrass. \$9.99

Sweetgrass Dairy Lil Moo

Lil' Moo is a fresh spreadable cow's milk cheese. Soft and creamy, it's most similar to a German Boursin-style cheese while its texture can best be compared to cream cheese. However, the Lil' Moo distinguishes itself with its faint yellow coloring and delectable taste which comes from our grass-based cow's milk. Fresh & tangy, it has endless possibilities. Lil' Moo spreads better than butter on warm French bread or layers on a cracker with jam or capers. \$7.99

This month, cheese club gets all 5 of these great cheeses, plus a jar of American Spoon Chocolate Fudge Sauce and Carr's Table Water Crackers. The only thing missing for an amazing weekend would be some ice cream of some of our fresh organic Georgia peaches!

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 JUNE

This month, wine club members get \$10 to spend on any food items on the shelf in Shiraz!! (that means non-refrigerated items) We have so many great things to look for--you like the Serious Foodie Fig and Orange Sauce but haven't tried the other 6 flavors? You adore the Classy Delites Pistachio dip but haven't had any of the others? You were dying to try my favorite condiment, chili jam, but didn't want to splurge for \$12? Well, here is your chance, wonderful customers! You have \$10 to spend wherever you want on the shelves, whether it is revisiting something that has become a favorite in your home or an excuse to try something that you wouldn't have done otherwise.

Beer Club's Picks for JUNE



WICKED WEED, NORTH CAROLINA

Pernicious IPA

Wicked Weed's flagship beer. So excited to finally be working with one of our fave Asheville brewers. This is a "typical" IPA, with the tropical and hoppy notes, minimal malt, and resin for days. It's a clear American IPA, with a bold 7.3% ABV! Hop heads, unite!

Silver = Great American Beer Festival

\$11.99 / 4 pack

Coolcumber Golden

Inspired by a Hendricks gin basil cooler, it's made with the incorporation of cucumbers, basil, and juniper. The basil stands out, making it a delicious summery beer, despite how serious the structure is. A golden ale, it isn't sweet--more of a vegetal, herbaceous flavor and a crispness that is refreshing in a summertime quaffer that manages to be complex but drinkable.

\$12.99 / 4 pack

ISATEGI CIDER, BASQUE REGION, SPAIN

What is a classic Basque Cider, you might ask? Well, it is earthy, funky, sparkly... and totally unique. It's amazing alone on a hot day or with food, especially green veggies or seafood. The Isategi is delightfully dirty and grassy, with a briny nature that keeps the apple, pear, and peach flavors from even considering a hint of sweetness. Crisp and refreshing!

\$6.99 / .375 ml

this month, beer club gets 3 bottles each of Wicked Weed beers, plus a bottle of the Basque Cider. AND, beer club gets 20% off an extra cider feature this month:

Maley Cidre Du Saint Bernard Methode Ancestrale D'Aoste, Savoie, France

(rumor has it some of the apples might be from Switzerland) Rich, full, and creamy on the front end, it has a hint of butterscotch flavor to really give the appley flavors serious depth. Peppercorn, pink flowers, and spiced honey are all in cahoots to give the glass in front of you nothing but pleasure. This beer and spicy food is a match made in heaven!

Pepper-crust fish or apple with pork, anyone?

\$21.99

Here are some suggestions from the past year:

ALMOND SESAME NOODLES

8 oz. noodles, cooked al dente and drained

1 Tablespoon pecan oil

2 Tablespoons soy sauce

4 Tablespoons almond butter

2 Tablespoons vinegar

1 Tablespoon sesame oil

1 cup mushrooms, sliced

1 1/2 cup bok choy, sliced

1 cup sliced green onions

2 Tablespoons Bourbon Barrel Togarashi

Heat pecan oil on medium high and add mushrooms.

Once they start to brown, add bok choy. Cook until vegetables are soft and lightly browned. Add green onions and turn off the heat. In a large bowl, whisk together soy, almond butter, vinegar, and sesame oil. Add pasta and vegetables. Toss to coat noodles thoroughly with sauce. Sprinkle with togarashi and serve.

ZUCCHINI STEAK RELISH

1/2 cup Leann's Zucchini Relish

1 Tablespoon olive oil

1 Tablespoon vinegar

1/4 cup olives, finely chopped

Mix all ingredients together and refrigerate for 1 hour. Serve over steak.

THOUSAND ISLAND SAUCE

1/4 cup Leann's Zucchini Relish

1/2 cup mayonnaise

1/4 cup ketchup

Mix all ingredients together. Top burgers or hot dogs or use as a dip or dressing.

CARROT CAKE PARFAIT

2 cups Vanilla ice cream

2 Tablespoons Potlicker Carrot Cake jam

1 Tablespoon Allgood Maple Cashews

Layer 1 scoop ice cream, jam, and another scoop of ice cream.

Crush cashews and sprinkle on the top. Serve and enjoy.

JUNE

Villa Symposia L'Amphora 2014 Languedoc, France

50% Cinsault, 50% Syrah

Stainless steel Amphoras really soften up these peppery, spicy grapes. Aromas include lavender, lilac, and violet, and the red and black fruit is rich and juicy on the palate. The finish is gripping and earthy, with notes of graphite and tar, but if you give it time, it rounds nicely into a lush, blackberry sorbet mouthful with some good tannic grip but a lot of elegance. The estate is biodynamic and certified organic.

\$16.99

Leitz Dragonstone 2015 Rudesheimer, Rheingau, Germany

100% Riesling!

This is one of my favorite wineries. Their flagship wine, from the Drachenstein Vineyard, has been a huge hit in America for a long time, but it is drier than ever! The texture of blue slate is enhanced by lilacs and violets. The quartz soil gives the rich passionfruit, melon, and rhubarb a distinct saltiness in the texture, which is a unique and crisp turn to a gloriously fruity, acidic grape. What chef doesn't want salt with their fruit and citrus?

\$18.99

91 = Wine Advocate

Mas Sorrer 2014 Montsant, Spain

50% Garnacha, 50% Tempranillo

A nose full of smoke and spice, with blackberry and other black fruits on the palate; charred and dark on the finish, with pepper and acid too. More of an old-world feel, with tar, leather, and dried fruit as it opens up instead of jam and alcohol.

\$16.99

This month = \$12.99



This Month's FEATURE:

Porcupine Ridge Merlot 2011 by Boekenhoutskloof Franschoek, South Africa

Plums, blueberries, and cherries are balanced by ginger, clove, mint, and anise, along with the smell of a baked warm spice cake with notes of cedar and blackberry. Cold soaks add to the silky tannins and a small amount of French oak aging adds to the length on the palate. Smooth, ripe, and balanced, this showcases what can come from South Africa once you get past the Pinotage. The wine is named for the Crested Porcupine which lives on the property--they're involved in the conservation of the cute critters. *very limited*

\$13.99

Wine Club deal of the month - \$10.99

Rosé of the month



Hans Wirsching Rose 2016 Franken, Germany

50% Pinot Meunier, 40% Portugieser, 10% Domina

One of the top 4 estates in Franconia, Wirsching has been making wine since 1630. The rose is full of strawberry flowers, orange peel, orange blossom, pears, green apple, and honeydew. It has a rich, luscious texture with an acid balance that completes the fabulous mouthful with a brisk, thirst-quenching bite. Vegetables on the grill, mojo chicken, or poached seafood would knock your socks off. Amazing for the money, amazing for the summer... just plain amazing.

\$20.99

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!



Piedra Creek Winery San Floriano 2011

50% Lagrein, 50% Syrah

Deep, tannic, and earthy, it has mulberry, violet, tar, and licorice. Very bold! It's a little gritty, earthy, and musky from the Syrah, but the elegant Lagrein keeps it in check. It's amazing, and as rare as Lagrein is in Northern Italy, it's even harder to find in the U.S. Worth the effort to find, it's worth the splurge to taste.

\$45.99

**Cru red deal of the month = \$35.99
(*can get as low as 28.80!*)**

Wine Club Cru Level WHITE!



Stolpman Vineyards Viognier 2014 Ballard Canyon, Santa Barbara, California

This wine was originally made to blend with the Syrah, Cote-Rotie style, but the Stolpmans quickly discovered that it was a quiet cult fave among the winery regulars. Today it's an allocated sleeper, with geeks like me clamoring for more. Luscious, apricot-laced and tropical, it manages to be elegant as well (still maintaining that Northern Rhone sensibility)--it has orange julius and papaya notes, anchored by a lean streak with green apple and wet stones. Fresh as a daisy, it's a wonderful pairing for grilled lobster, pasta and cream sauce, and the like--but, OH, this wine with Asian spiced fish!

\$24.99

Wine Club is the best deal in town!

This month, our wine club gets \$63 worth of wine and food for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases!

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

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**, has undergone a massive facelift! It goes live June 5 with complete updates--we are really excited to make it easier than ever to connect!

Please give us feedback on the new format.

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, JUNE 3

Monthly tasting of Wine Club wines

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

SATURDAY, JULY 15

Monthly tasting of Wine Club wines

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

COMING IN AUGUST:

A meet and greet wine tasting with Ama Waterways, showcasing wine cruises through Europe and a special Shiraz cruise in 2018.
Details to be announced.

SUMMER HOURS IN JUNE AND JULY

We will be open Tuesday - Saturday from 11 a.m. - 5:30 p.m.
Hours of 11-8 will resume in August

SHIRAZ SUMMER BREAK / FOOD SHOWS

We will close, as always, for July 4.
This year, Shiraz will be closed June 27 - July 8
(Wine club pickup will start Tuesday, July 11)

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.