

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

JULY 2017

PRODUCT SPOTLIGHT

Our **WINE CLUB** has been the best deal in town for over a decade! For \$50 a month, members receive 3 wines and a food item valued at \$50-65 for the set, along with tasting notes for the wines, cooking ideas and recipes for the food, and a fourth wine on sale for members only. Extra perks include occasional happy hours, monthly free tastings, and special case discounts.

Ask us for more information on our most popular program!

JULY CHEESE CLUB

Sequatchie Cove Cumberland

A 120-day aged raw cows milk cheese, it is semi firm, earthy, fruity, and tangy. Approachable and versatile, it works from anything from a cheese on the table to salads to melted on sandwiches.
\$6.99

Rio Briati Provolone

One of the best sandwich cheeses ever, my favorite is provolenta (below).
\$7.99

Cabot Extra Sharp Aged Cheddar

A flagship cheese from one of the country's longest continual co-ops. It is rich, smooth, and nutty--the perfectly balanced cheddar.
\$5.99

Jasper Hills Cabot Clothbound Cheddar

Back when Jasper Hills started as a cellar, they housed this extra-special cheese for Cabot. It spurred them to start making their own cheese, and remains my favorite cheddar from the USA.
\$7.99

This month, cheese club gets all of these great cheeses, plus a bag of allgood banana chips, a jar of American Spoon whole grain mustard and a box of multigrain crackers.

PROVOLONTA (from our youtube channel)

- 1 round provolone
- 1 Tbsp olive oil
- 1 Tbsp fresh herbs
- 1 tsp each salt, red pepper flakes and sesame seeds (or 1 Tbsp togarashi)

Drizzle the cheese with oil and sprinkle the herbs and spices on top.
Put directly on a grill or grill pan or put in an oven on broil.
Cook until the cheese is brown, bubbly, and melting. Serve!

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, members get a choice of either Pecan Ridge Plantation Truffle Oil or Pebeyre Truffle Mayonnaise. Both are amazing additions to your pantry! Use them to cook, to drizzle, to spread... truffles add such a rich and amazing flavor to any recipe! Try one of our recipes or use your imagination. A little truffle oil on pasta is magic, and the mayo is amazing with deviled eggs or french fries. The oil is \$14.99, and the mayo is \$24.99--take your pick for July wine club's food item. And take \$5 off any bottle or jar of extras for wine club members this month.

TWICE BAKED TRUFFLED POTATOES

- 1 pound new potatoes
- 2 slices of bacon, cut into 1 inch pieces
- 1/2 cup plus 1 Tbsp grated parmesan
- 1 Tablespoon of fresh herbs
- 2 teaspoons truffle oil
- salt and pepper to taste

Preheat the oven to 375 F. Bake 30 minutes on the center rack. Cook bacon on medium high for 5 minutes and cool. Slice potatoes in half, lengthwise, and scoop out the center. Mash the potato centers and add 1/2 cup cheese, salt and pepper, bacon, and herbs. Fill the shells until very stuffed. Sprinkle with remaining cheese and bake for 15 minutes. Drizzle with truffle oil and serve.

STEAK TRUFFLED BAGUETTE

- 8 oz flank steak
- 1 baguette
- 2 cups of loose fresh spinach
- 1 cup red onion, in ribbons
- 1 cup roasted peppers
- 2 Tablespoons truffle mayonnaise

Season the steak on both sides with salt and pepper and sear on medium high for 4-5 minutes on each side until medium rare. Rest the steak for 10 minutes. In the meantime, add the onions into the pan and turn temperature down to low. Stir occasionally. Slice the baguette lengthwise and cut into 4 sandwich sections. When onions are cooked, spread truffle mayo on each sandwich and layer with peppers, onions, and steak. Press spinach into the top of the sandwich and place on top.

TRUFFLED COD WITH SALAD

- 4 cod fillets or other white fish
- 3 Tablespoons bread crumbs
- 6 garlic cloves
- 1/2 cup olive oil (or 1/4 cup and 1/4 cup truffle oil)
- 3 tomatoes
- 4 sprigs of fresh thyme
- 2 Tablespoons truffle mayonnaise
- thinly sliced radishes and microgreens

Preheat oven to 400 F. Simmer the garlic cloves in 1/4 cup of truffle or olive oil on low for 20 minutes. Cool and slice. Keep the oil. Meanwhile, cut the tomatoes into thin slices and put them onto 4 foil-lined sheets--drizzle them and fresh herbs with remaining oil and season with salt and pepper. Spread a teaspoon of mayo on each fish fillet and top with bread crumbs. Add a fillet to each foil and fold into a packet. Bake for 12 minutes and cool enough to handle the foil. Serve with tomatoes in the center of the plate, topped with salad tossed in garlic oil and then fish and sliced garlic.

Beer Club



**WE ARE IN THE PROCESS OF REBUILDING
AND RECONFIGURING OUR BEER SECTION.**

**THIS MONTH, BEER CLUB CAN SELECT THEIR
OWN LIBATIONS--WITH A \$30 CREDIT
TOWARD ANY BEER, CIDER, CHEESE, AND
COCKTAIL MIXERS. TAKE YOUR PICK!**

OUR HOURS WILL CHANGE IN AUGUST

**OUR PERMANENT HOURS AT SHIRAZ
WILL NOW BE 11 AM - 7 PM, TUESDAY -
SATURDAY**

JULY

Bastianich Refosco 2014 Friuli Colli Orientali, Italy

Fresh and brisk, it smells summery but has more character than you'd expect. Clean and clear on the palate, it has flavors of black raspberry and tons of dried herbs, while having a tarry, heavy, long mouthfeel. The great grip has a Petit Verdot tinge with all of the graphite in the mix. The finish is super long, lean and gentle too. A lighter red without sacrificing.... anything, really. Try it with roast game or bird, charred vegetables, or hard cheeses and antipasti.

\$18.99

Zestos Rose 2015 Vinos de Madrid, Spain

100% Garnacha
Bright and SUPER dry, with flavors of strawberry flowers, limestone and seashells, and even grapefruit. A little tart, with crisp and mineral-focused acidity, it is the briskest white I can think of for the hot summer months. Like Sauvignon Blanc? Vinho Verde? Vermentino? You'll flip out over this--especially for the price. Put it with goat cheese or fish with truffles.

\$9.99

Mountain View Merlot 2013 Central Coast, California

A beautifully structured medium-bodied red with light spice and a juicy, meaty texture. Slick, with a hint of roasted peppers, vanilla, and curried spice. Hints of bitter chocolate and black fruits maintain structure with a freshness on the finish. Cranberry, mulberry, and black cherry provide depth. It's great with fish on the grill, chicken, mushrooms, truffled potatoes, or a steak sandwich.

\$13.99



This Month's FEATURE:

Domaine Michel Briday Cuvee Axelle 2014 Bouzeron, Cote Chalonnaise, France

100% Aligote
Aligote, 6% of Burgundy's wines, has a more elegance and more acid than Chardonnay. Pear, lemon, lychee, and guava have spikes of wet hay, wet stones, and green melon. Baked bread and cashew butter make the finish creamy, but the bright citrusy notes prevail. Its silky structure and flinty backbone make it a perfect match for mushroom dishes, quiche, and poultry, as well as lighter fare like fresh goat cheese and oysters. Try it with roast chicken with truffle oil or fish with truffles and garlic sauce.

\$29.99

**Wine Club deal of the month = \$19.99
(that gets it down as low as 15.99!)**

Rosé of the month



Becker Petit Rose Trocken 2016 Pfalz, Germany

Friedrich Becker's wines are known for strength and finesse--no surprise, knowing that his land is on the border of Alsace. His Pinot has been rated top in Germany by experts for years. Citrus peel backed by strawberry, raspberry, and cassis makes it rich and full without losing any complexity or elegance. Picnic food, seafood, or spicy food are amazing. And it's only 11% alcohol, so you don't have to sweat it!

\$21.99

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!



Herve Villemade Cheverny Rouge 2016 Loire Valley, France

Gamay & Pinot Noir
This is fresh as a daisy but so, so elegant! Linear and clean, with black fruit and flowers, vibrant with mulberry, red fruit, and bing cherries, it has lemon peel and flowers, along with intense stones. There's a meaty texture, like expensive Spanish iberico. Minerally and silty, it stays with you long after you taste it. Try something on the grill or use an excuse to cook a fancy Friday night dinner.

\$24.99

Cru red deal of the month = \$19.99

Wine Club Cru Level WHITE!



Wente Eric's Chardonnay 2015 Small Lot, Livermore Valley, California

An unoaked and restaurant-only offering, it's made to go with food, which makes it the kind of Chard I embrace. Smooth and deep, it has great texture. Clean and lovely, it is medium bodied and has all of the kiwi, yellow apple, and peach you want in a full summer wine. Much more of a European feel, it works with seafood and cream sauces, as well as clean raw vegetable dishes.

\$24.99

Cru white deal of the month = \$19.99

Wine Club is the best deal in town!

This month, our wine club gets \$58-68 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, JULY 15

Monthly tasting of Wine Club wines

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

SATURDAY, AUGUST 5

Monthly tasting of Wine Club wines

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

MONDAY, AUGUST 21

Ama Waterways reception with special guest Kathy Brock
price includes 2 glasses of wine and cheese & charcuterie
\$10 at the door-- free with an RSVP by Saturday, August 12
Kathy will answer general questions about cruises, and also about a Shiraz trip we are planning next summer in Europe. Come eat, drink... and ask!

We will be closed Tuesday, August 22

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, SEPTEMBER 2

Monthly tasting of Wine Club wines

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

FRIDAY, SEPTEMBER 22

A drop-in "dirty dozen" 12-year anniversary party for Shiraz.
At the store. 5-8 pm

MONDAY, SEPTEMBER 25

A formal "dirty dozen" 12-year party with food pairings.
Sit down and limited. 5-8 pm

We will be closed Tuesday, September 26

SUMMER HOURS

In July, we are open Tuesday - Saturday from 11 a.m. - 5:30 p.m.

HOURS IN AUGUST

Our normal hours will commence--which are now 11 a.m. - 7 p.m.

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.