

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

AUGUST 2017

PRODUCT SPOTLIGHT

The Bacon Gourmet Jams! You asked for it, folks, you got it! We have finally found a Bacon Jam that is worthy of the shelves next to our other amazing foods. We have the classic flavor, as well as a sweet chili (with just a touch of spice). These jams are amazing on a sandwich, a burger, a quesadilla... or as a spread for baked brie. It's great with vegetables, over cream cheese, or on pancakes. Why not try it on some potatoes or scrambled eggs, put with roasted brussels sprouts, or use on a cheese board? The jams are \$11.99 each--and we also have a maple bacon sugar rub!

AUGUST CHEESE CLUB

CYPRESS GROVE, CALIFORNIA

One of the first and best goat cheese dairies in the USA, owner Mary started with one principle: treat the goats well and the cheese will be delicious.

- Truffle Tremor** is marbled with black truffles throughout, making it one of the most rich and decadent cheeses out there while still maintaining a fluffy, ethereal texture. \$9.99
- Lamb Chopper** is one of the few sheeps milk cheeses made in the country, and is flown to Holland and made in the style of Gouda. It's firm, mild, and very nutty. \$11.99

COWGIRL CREAMERY, CALIFORNIA

Another flagship creamery in the US, the woman-owned dairy has been around since the early 90's, before Americans really appreciated cheese. I don't know how these ladies do it.

- Mount Tam** is an amazing nugget that is a Sonoma County take on triple creme cheese. Absolutely buttery, it has a sweet and mushroomy core to the flavor. Spreadable too! \$15.99

NEW BRIDGE, WISCONSIN

This company was founded by one of our colleagues in Georgia who was looking for some great everyday cheese that was affordable but a step up from the grocery store shelves.

- Pepper Jack** is a "snacking cheese" with a slight kick, making it perfect for crackers and jam, grilled cheese sandwiches, or baked pasta dishes. It's a classic. \$4.99
- Co Jack** is a newer cheese New Bridge invented to combine a sweetly mild Colby with a spicy, sharp Jack cheese for a perfect table cheese. It adds a smoothness to a cheese plate or baked gratin. \$4.99
- New Bridge also has a great sliced party pack, with these two fun cheeses joined by a mild cheddar and swiss for only \$8.99*

This month, we are all about the cheese! We are giving cheese club all 5 of these amazing specialty cheeses, plus a sleeve of sesmark sesame thins. Enjoy with a jam, mustard, pickle, or vegetable of your choice.

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 AUGUST

This month's featured food item is Nature's Kitchen Jerk BBQ Saucinate. From a food mashup echoing a real marriage between Jamaican and Indian cooks, this sauce adds an extra dimension of their home in Georgia. A great local marinade, condiment, or flavor enhancer (use before, after, or while cooking), this is perfect for dishes that are natural pairings for barbecue... and some that just need an extra punch of flavor. Don't be afraid, though--it's more of a mild to medium kick. Jerk BBQ Saucinate is only \$9.99 a bottle, and comes automatically in the wine club this month. Try owner Rory's recipes for potato pepper hash or slow cooker pot roast--they're at natureskitchen.com and in the wine club box this month. Or try these ideas!

JERK VEGETABLE SKEWERS

1 eggplant
3 mushrooms
2 bell peppers
8 brussels sprouts or artichoke hearts
1/2 cup Nature's Kitchen Jerk BBQ Saucinate
fresh cilantro and/or mint to taste

Cut veggies into 2-3 inch chunks and mix them in a bowl with marinade and herbs; toss to coat. Cover and chill for 30 minutes or up to 3 hours. Grill until vegetables are tender or roast on an aluminum foil-lined sheet pan in the oven. Serve with couscous or rice.

Beer Club's Picks for AUGUST



KONA BREWING, BIG ISLAND, HAWAII

Hanalei IPA

An homage to the island... with a gorgeous balance of passionfruit and guava with orange peel and hops. A sessionable IPA with full citrus and tropical flavor.
\$8.99 / 6 pack

Big Wave Golden Ale

Light bodied, with a tropical flavor balanced by caramel and a citrus hint. Bright and clean, with a fresh, light finish. Refreshing a smooth, with a little island note thrown in.
\$8.99 / 6 pack

SOUTHERN BREWING, ATHENS, GEORGIA

Rouge Noir Bomber

This is a one-time-only barrel aged beer, made in a dark sour style. It has tart, cherry, rich, deep notes with some spice and that hint of oak. Try it while you can--it's aged in Pinot Noir barrels!
\$16.99 / 750 ml

We also have
Rosewood Bombers
for \$14.99 each / 750 ml
This beer is a one-time-only too. only made once!
another oak barrel aged sour beer.
Beer Club members get it for only \$12.99

COMPLETE BBQ FROM A BOTTLE

End of Summer Chicken

Glazed potato salad

Jerk corn on the cob

Fresh garden salad of your choosing

1 bottle Nature's Kitchen Jerk BBQ Saucinate

Serves 4. Recipes below:

END OF SUMMER CHICKEN

4 pieces of chicken, skin on
marinate the chicken in 1/2 c. of Jerk BBQ Saucinate for at least an hour or overnight. Cook on a heated grill rubbed with olive oil, skin side down, turning several times over the course of 30 minutes (or until juices run clear when you cut into the chicken). For the last 10 minutes of cooking, baste the chicken with any marinade left over after making the salad and corn.

GLAZED POTATO SALAD

1 pound potatoes cut into 1 inch chunks
12 oz. green beans
8 oz. cherry tomatoes
Bring water in a small stockpot to a boil; add 1 T. salt and potatoes. Boil, uncovered, for 10 minutes. Add beans and boil 6 more minutes. Drain potatoes and beans in a colander and then put them in an ice bath. Drain again and add cherry tomatoes and 1/2 cup of Chili Ginger Honey Marinade. Toss well.

JERK CORN ON THE COB

4 ears corn, rid of all husks and silk
4 T. butter
In a small bowl, combine 2 T. Jerk BBQ Saucinate with the butter. Boil enough water to cover all the ears. Add the corn and cook for 5 minutes. Then transfer the corn to the grill, basting with the butter mixture.
Cook about 5 more minutes, until the corn is tender and starting to brown. Serve with remaining chili butter

SPANISH GARLIC SHRIMP

1 pound peeled raw shrimp
1/4 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon cayenne
1/2 teaspoon chili powder
1/2 teaspoon nutmeg
1 1/2 teaspoons paprika
1/2 teaspoon cumin
1/4 teaspoon sugar
salt & pepper
1 clove peeled fresh garlic, sliced
1/4 cup chopped parsley
1/3 cup olive oil

In a cast iron skillet, add olive oil and garlic to a cold pan. Turn heat to medium-low, and cook garlic for 2-3 minutes, or until garlic is softened, not brown. Remove from pan and set aside. Turn up heat to high; Season raw shrimp lightly with salt & pepper. Add shrimp to pan and sear one minute on each side. Toss in spices, cooked garlic and half of the parsley. Stir briefly, about 30 seconds more. Serve in cast iron skillet or remove to a serving dish. Top with remaining parsley. Serve with toasted french bread.

AUGUST

Tarantas Sparkling White 2013

Requena, Spain

Macabeo and Airen, all organic

A delightful white for summer or fall, with lots of citrus-fruity notes balanced by a backbone and some substantial bubbles. Meyer lemon and orange marmalade are fleshed out with beautiful silky pear flavors, and enhanced with dried tarragon and basil. Overwhelmingly pretty, with savory rather than sweet or fruity notes--it's a serious little wine. With a little chill, this is amazing with fried foods, seafood, light salads, and brunch. Ideal with Spanish Garlic Shrimp. Treat yourself!

\$12.99

wine club deal of the month = \$9.99!

Ricardo Santos Malbec 2015

Mendoza, Argentina

Santos was the first person to export Malbec to North America (and his colleagues thought he was crazy!) Super herbal, with grass, gunpowder green tea, and menthol lacing the black fruit. A slick, smooth version of the grape, it has a good amount of grit underneath the elegance--it is more of a French style in it's masculinity. Look for plums and bitter chocolate with earth and blackberry. It holds up extremely well with decanting or cellaring. It is also great with red meat or root vegetables on the grill. Try some stuffed peppers with jerk bbq or the same sauce over chicken.

\$19.99

Ercole Monferrato Rosso 2014

Piedmont, Italy

100% Barbera

A charmer--this wine, named for the importer's dog, is delightful. Deep soft black cherries, raspberries, and mulberries have only a touch of the musky cellar room to make it more serious. Cool, damp earth balances the blue and black juicy, fruity texture. The back end has enough acid to make you rush back for another glass. The perfect balance of stones and that plush Northern Italian fruit - Perfect with food on the grill and any roasted meat, jamaican seasoning, or bbq sauce.

\$18.99

Rosé of the month



Wagner Stempel Rose 2016

Rheinhessen, Germany

50% St Laurent, 50% Pinot Noir

Only 650 cases!

Wagner Stempel is one of my favorite estates I've ever visited--such warm, unassuming, kind people - but they are serious about dry wine, quality farming, and organic vineyards! Amazing smoky complexity with a lime and cranberry touch to the dark currant and red apple flavors. I like the white pepper and white floral background to go with the crushed gravel, grounding this ethereal, clean wine with a backbone. Amazing with aged cheese, shellfish, pork, fruit, and aged charcuterie. Amazing, flexible, but super limited.

\$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!



JC Cellars Broken Compass 2012

Saitone Vineyard, Russian River Valley,

Sonoma County, CA

100% Old Vine Carignane

130 year-old vines can lend some complexity to a big, burly wine, it's true... this one is a rustic, cranberry and raspberry bramble monster when it's young, but has cleaned up its act a bit over time. Rustic still, it has pepper and meat with tarry black fruit on the nose; it is smoother with a chocolate, roasted, dark ripe berry midpalate. Big but rich and long, it is beautifully soft on the finish, with a great acidity to keep the heft in check. Juicy, intense, and amazingly ripe. Lusciously gorgeous, with a silky, silty, bold flavor. Put it with roasts, stews, or barbecue. Brisket, steak, chicken, and sweet potato-eggplant casserole all are amazing.

\$44.99

Cru red deal of the month = \$34.99

Wine Club Cru Level WHITE!



Clemens Busch Trocken 2015

A winery known for dry wines of power and complexity--and this wine is no exception. Bright and full of flavor, it has gingerbread, lime, raspberry, pepper, and poppies. So frisky and bold, it has a rick mouthfeel while managing to be spicy and crisp at the same time. Trocken MEANS dry, and without vineyard designation usually denotes a more entry-level clean wine. This goes far and away beyond the expectations with long lees aging, a liveness from low alcohol, late bottling, and a salinity to the finish that it might be your new favorite.

\$24.99

Wine Club is the best deal in town!

This month, our wine club gets \$62 worth of wine and food for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases!



This Month's FEATURE:

Neil Ellis Aenigma 2014

Elgin, South Africa

54% Cabernet, 39% Shiraz, 7% Merlot

Neil Ellis was a pioneer in South Africa, and Aenigma is his latest project, started in 2012. It's a deeply aromatic red, with cinnamon, spice, bay leaf, and lavender punctuating the inky, dark black fruit. As the wine opens up, it evolves with a peppered, herbal, elegant blackberry note. The finish is long but clean, and has some refined tannin. A great steak wine and something that can match up to hefty sauces as well. Absolutely amazing with hard or melted cheeses. Put it with some Indian spices for something unusually delicious.

\$16.99

Wine Club deal of the month = \$12.99

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, 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, 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

5-7:00 pm Presentations at 5:30 and 6:00 pm
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

SATURDAY, SEPTEMBER 9

Monthly tasting of Wine Club wines

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

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.

FRIDAY, SEPTEMBER 22

A drop-in "dirty dozen" 12-year anniversary party for Shiraz.
At the store. 5-8 pm \$10 per person

MONDAY, SEPTEMBER 25

A formal "dirty dozen" 12-year party with food pairings.
Sit down and limited. 5-8 pm \$40 per person

We will be closed Tuesday, September 26

SHIRAZ NEW HOURS

Tues - Fri 11 am - 7 pm
Sat 1 pm - 7 pm

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.