

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

NOVEMBER 2017

PRODUCT SPOTLIGHT

HOLIDAY MIXED CASE

Want to make your planning for Thanksgiving and Christmas even easier? We are here to help! Due to its huge popularity, we are bringing back the Holiday Mixed Case!! 12 bottles from around the globe, specifically selected for their quality and ability to pair with a wide range of food items will be available in Shiraz starting November 10 and will be here until availability runs out.

The box will include 2 sparklings, 3 whites, 5 reds, and 2 roses.

All wines will be dry. The case is 25% off with cash or check, for a total of \$200, tax included!
(no substitutions)

NOVEMBER CHEESE CLUB

This month, we are featuring rich and fresh cheeses that are throwbacks to old-school European classics!

ROGUE CREAMERY, OREGON

Cacow Belle - From one of our favorite creameries ever: rich cheddar marbled with chipotle and cocoa. Try this on a cheese plate, melted on a turkey sandwich... I went to a seminar where we shaved this over the Rogue blue cheese--it sounds outrageous, but it is AWESOME together! Add some honey and you're in heaven.

\$13.99 *limited

Blue Heaven - This unique blue cheese powder is a blend of all the Rogue blues in a shaker that makes it easy to add anywhere. I love it with scrambled eggs, pasta, or popcorn, but you can also add it to mayo, butter, or sour cream for a quick and easy blast of beautiful flavor.

\$9.99

SIANO, CHARLOTTE, NORTH CAROLINA

Burrata - A Mozzarella stuffed with Stracciatella--which is like a fresh cream. Not super gooey, it still oozes out of the balls of cheese for the freshest fresh cheese you've ever had. Put it with roasted tomatoes and go crazy!

\$7.99

Bufala Mozzarella - This family comes from the heart of the Mozzarella region in Italy, and makes this fresh cheese DAILY, which would explain why it's so darn delicious. This is the standard (as in not filled with cream).

\$8.99 *limited

(We also have a small amount of Flor de Latte, a cow's milk mozzarella)

*This month, cheese club gets one of each of the cheeses, plus: Rustic Bakery olive crackers (\$7.99)
and Divina roasted red tomatoes (\$5.99)*

\$55 worth in cheese club! why aren't you a member yet??

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 NOVEMBER

This month's featured food item is RayZyns dried wine grapes. Packed with antioxidants, polyphenols, fiber, and bioavailable nutrients. High in fiber, low in fat and cholesterol, and have more antioxidants than wine (or pomegranate, grapes, green tea... you name it!) They have no artificial flavors, no preservatives, and are naturally sweet. They are a simple whole food and one of the best superfoods on the market. The secret ingredients for this magic food? Dried wine grapes with seeds and stems. Did I mention they are flat-out yummy?!? Delicious on their own, they're amazing in your favorite recipes. They add a sweet and crunchy bite to everything from salads to baked goods to savory dishes. They're also an excellent topping, pairing with wine cheese, and lots more! We have RayZyns in Cabernet, Merlot, and Chardonnay. We are featuring a variety pack with all 3! The set is \$10.99, and is automatically included with this month's wine club. (We have these in larger bags as well--and even chocolate covered!)

TOP 5 ROSES FOR THANKSGIVING!

Each year we like to select wines that are perfect with turkey, dressing, gravy, and cranberry; not to mention sweet potato, brussels sprouts, and pumpkin. As always, our Roses are dry--and these are extra flexible for the wide array of dishes at your Thanksgiving table. Pink wine isn't just for summer! Enjoy one of these delicious bottles during the holidays, while they last:

5. Vina Zorzal Rosado 2015 (100% Pinot)

Tupungato, Argentina

From the highest vineyard in Mendoza--the grapes are picked early, maintaining the freshness of watermelon, oranges, and even figs.

\$15.99 This month = 11.99

4. Nortico 2016 (Vinhao, Alvarelhao, Pedral)

Minho, Portugal

A slight fizz occurs naturally in this Provencal style rose. Salted melon, red fruit, and a clean, fresh finish make this the perfect aperitif.

\$15.99

3. Martin Sepp Zweigelt 2016 Weinviertel, Austria

Bright citrus, strawberry and rhubarb lend a tartness made more clean by the stony Austrian texture. Plus, it is easy to drink, affable, and in a party size.

\$16.99

2. Dom La Florane-Visan Cotes du Rhone Villages 2015

Cinsault, Grenache, Syrah, Mourvedre (Organic)

A beautiful floral, complex, and musky yet fresh. Taut and tense, this is a fresh style Rhone with an elegant structure balanced by raspberry and cherry.

\$15.99

1. Meyer Nakel Spatburgunder 2016 (100% Pinot)

Ahr, Germany

Rich, from the saignee method to produce fuller wine--it has spicy cherry, peach, blueberry and apples with honey. It can handle even a fried or Cajun turkey, but doesn't overwhelm oyster stuffing or squash. I love it with my kimchi.

\$34.99. This month = \$27.99

This month, Rose club members get a case discount on the #1 pick... Plus any of the other picks for Thanksgiving they want to add to their box!

Beer Club's Picks for NOVEMBER



This month, beer club gets \$30 to spend on any beer we have in the store!

Choose your own adventure...

BAKED CAULIFLOWER WITH CAPERS

1 large head of cauliflower, cut into 2" florets

Olive oil, salt, and pepper

3 garlic cloves, chopped

2 tablespoons capers

3/4 cup breadcrumbs

1/2 cup chicken broth

1/3 cup ChardonnayZyns

1 Tbsp Champagne vinegar

2 Tbsp chopped parsley and basil Preheat oven to 425°F. Toss cauliflower florets with olive oil and roast about 45 minutes. Set aside and let cool.

Brown garlic in saucepan and then cook capers until they pop. Add breadcrumbs and cook until they are golden. Set aside.

Add chicken broth to saucepan. Bring to a boil. Add ChardonnayZyns and Champagne vinegar and cook until almost all liquid is absorbed. Transfer cauliflower to a serving bowl. Toss in ChardonnayZyn mixture and then top with breadcrumbs mixture and herbs.

KALE CABERNAYZYN SALAD

8 oz CabernayZyns

1 bunch Kale, cut in ribbons

1 cup arugula

2 roasted beets, diced

1/2 cup feta cheese

1/2 cup toasted walnuts

black pepper to taste

Toss with the following dressing:

3 Tbsp olive oil

1 1/2 Tbsp fresh lemon juice

splash of honey

1 pinch salt, pepper, & ground mustard

EVERYDAY GRANOLA

3 cups oats

1 cup walnuts or almonds

1 cup pecans

1 cup brown sugar

1/2 tsp sugar

1 cup CabernayZyns

1 cup dried bananas (or favorite dried fruit)

Combine first 5 ingredients in large bowl and mix together with 1/2 cup of agave syrup, 1/4 cup of vegetable oil, and big splash of vanilla extract

Bake in 300 degree oven uncovered for around 30 minutes.

Remove from oven and mix in 1 cup of CabernayZyns and 1 cup of dried bananas.

Continue to bake for another 10 minutes.

NOVEMBER

Muller Grossman Gruner Veltliner 2016 Kremstal, Austria

This winemaker gave birth and was back in the barrel room the next day! The wine is equally badass, with a super mineraly, spritzy, silty, limestone core--green melon, tea leaf, pear, and aloe. Very lean, pretty, and long with green flavors that so rightly deserve the term "winter white". Put it with seafood or bisque, foie, fish with butter, or any green vegetables.

\$19.99

Colonia Las Liebres Bonarda 2013 Lucan de Cujo, Mendoza, Argentina

From Malbec producer Altos Las Hormigas is this bottling of the second most popular grape in Argentina. The boldness is softened by aging in concrete. A face full of cooking spices greets you, with orange peel, clove, and nutmeg. It's followed by a soft texture and juicy, black, inky fruit. Put it with roasted or grilled red meat, of course!

\$10.99

El Mozo Herrigoia 2016 Rioja Alavesa, Spain

100% Tempranillo

A dark purple color and a ruby rim--deep, pretty fruit! You'd NEVER guess it's Tempranillo. Lush boysenberry, blackberry, and cassis are lightened up by carbonic maceration (a lighter mouthfeel, beaujolais-style!). The finish is tart, tight and clean like wet stones. Elegant but super long. Pair it with absolutely anything.

\$14.99



This Month's FEATURE:

Baptistery Cuvelier Cuvée de Colosses 2009 Languedoc, France

54% Carignane, 28% Syrah, 18% Grenache

A Bordeaux family living in Argentina got back to their roots: Masculine and tannic when released, it's now softened with richness and aromatics. Black currants, strawberries, and black olives lace the palate with a mocha-lavender finish that is long and luxurious. Put it with roasted veggies, Asian spices, or truffled potatoes.

\$16.99

Wine Club deal of the month = \$10.99

Rosé of the month



This month, Rosé club members get a case discount on the #1 pick of Rosés on page 2... Plus any of the other picks for Thanksgiving they want to add to their box!

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!



Mateo Pinot Noir 2014

Santa Rita Hills, California

Slick, full red fruit from cult vineyards. Made with a Spanish friend to celebrate son Mateo, he held back a few cases and we have one shot at it!! Rustic, with underbrush and moss plus gorgeous ruby red fruit. Bold on the front, with a finish of glycerin that rounds out the bright, intense dishes. No wonder the French Laundry pours it by the glass!

\$47.99

Cru red deal of the month = \$33.99!

Wine Club Cru Level WHITE!



Tinhof Neuberger 2015

Burgenland, Austria

A cross of Roter Veltliner & Silvaner

Clear, dark, and beautiful wine. It has depth plus green fig and gunpowder tea. Fresh as a daisy, with grassy brightness at the finish with spicy, cardamon-laced intensity. It's amazing with food! The 11th generation that makes this has a deft hand, making this one of the more interesting and complex wines I've had in a long time. Put it with oysters, shellfish, soft cheese, and grilled, smoked, or blackened fish.

\$24.99

HOLIDAY HOURS

THANKSGIVING HOURS

NOV 22 - OPEN 10 - 6

NOV 23 & 24 - CLOSED FOR THANKSGIVING

NOV 25 - REOPEN AT 1 PM FOR

SMALL BUSINESS SATURDAY

CHRISTMAS HOURS

DEC 24 - 26 - CLOSED FOR CHRISTMAS

DEC 27 - REOPEN AT 11 AM

Wine Club is the best deal in town!

This month, our wine club gets \$57 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, has 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: Shirazathens

Instagram: Shirazathens

www.shirazathens.com

GIFT CERTIFICATES!

GET YOUR GIFT CERTIFICATES!

They are available in any denomination and never expire. What a great way to give people what they really want.

GIVE THE GIFT OF A CLUB!

You can give the gift of wine or cheese club for Christmas! A minimum of a 3-month gift will give your loved ones all the benefits of wine club. A delicious way to show your care.

CHRISTMAS DECORATIONS!

Don't forget--all of our beautiful Christmas decor in the store is actually for sale! Let us help you make your house even more lovely for the holidays.

REMEMBER US FOR ALL YOUR HOLIDAY GIVING!

- Wine club, beer club, and cheese club all make excellent presents
 - Cheese club can be shipped
 - We can ship food and gift items
- We do gift baskets with a wide array of prices and styles
 - Gift certificates are available in any amount
 - We do corporate gifts too!

UPCOMING EVENTS



SATURDAY, NOVEMBER 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

BELL & EVANS TURKEYS ARRIVE THE WEEKEND BEFORE THANKSGIVING!

THE BEST TURKEY YOU'LL EVER HAVE--THERE ARE A FEW LEFT UP FOR GRABS, FIRST COME, FIRST SERVED!

ALSO ASK US ABOUT HAM, OYSTERS, BEEF TENDERLOIN, SMOKED SALMON, OR ANY OTHER NEEDS YOU HAVE FOR THANKSGIVING!

SATURDAY, DECEMBER 2

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.

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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.