

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

DECEMBER 2017

PRODUCT SPOTLIGHT

HOLIDAY MIXED CASE

Want to make your planning for Christmas and the holiday season 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)

DECEMBER CHEESE CLUB

RISING SUN FARMS GORGONZOLA CHEESE TORTA, OREGON

An awesome combination of blue and cream cheese, with pears and cranberries blended in, plus more cranberries and hazelnuts on top. It's perfect for a centerpiece on a cheese plate or a holiday table.

\$10.99

NETTLE MEADOW KUNIK, NEW YORK

A mixed milk cheese, it is made of cow and goat milk. It has a tangy white rind and a mild, buttery flavor. It's soft and creamy, a perfect little button to put with a cheese board or a little bit of jam.

\$5.99

NETTLE MEADOW HONEY LAVENDER FROMAGE BLANC

Small production, hand packed, and unsalted, this is the perfect touch for a baguette or your breakfast bagel. It's amazing with fruit, granola, or a light touch to dessert.

\$6.99

BOXCARR ROCKET'S ROBIOLA, NORTH CAROLINA

Named after one of the farm's favorite mommy goats, it has a wrinkled, ash-dusted rind. Chalky, silky, lush, and zingy-- it has flavors of almonds and mushrooms. A gateway into the stinkier cheeses without being too intense.

\$11.99

This month, cheese club gets one of each of the cheeses, plus Castleton Alehouse Cheddar crackers and an Emily G's jam of love of their choice!

\$52 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 DECEMBER

This month's food item is \$10 toward any food item on the shelves at Shiraz! What a great excuse to grab a jar of one of your favorites or try a bottle of something you've had your eye on! Here are some of our favorite recipes from the past year:

Beer Club's Picks for DECEMBER



MONDAY NIGHT BREWING, ATLANTA

Han Brolo Pale Ale

An unfiltered pale that has a creamy, silky texture to it. Malty, with notes of tangerine and grapefruit. The kind of light beer I can drink in cold weather (or while I watch a movie, maybe...)

\$8.99 / 6 pack

Dust Bunny Hazy IPA

Tons of citrusy, juicy fruit-honeyed orange, lemon, and peach form a hazy, unfiltered, rich style IPA with a little more going on. Great with roast chicken or spicy food.

\$8.99 / 6 pack

SOUTHERN BREWING, ATHENS

Midnight Train Porter

The same velvety richness that we expect from their Southern Porter, with a little more heft for the wintertime. We'd rather drink in Southern's world than drink without them in ours...

\$9.99 / 6 pack

Maui New Zealand Double IPA

Great hoppiness and a whopping 8.3% alcohol for all of you who crave that big, American style beer. 6 different hops, dry hopped, definitely a West coast orange peel and gooseberry, resinous type beer.

\$10.99 / 6 pack

This month, beer club gets 3 bottles each of the 4 beers, plus a piece of beer memorabilia!

TRUFFLED COD WITH SALAD

4 cod fillets or other white fish

3 Tablespoons bread crumbs

6 garlic cloves

1/2 cup olive 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 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 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.

BROCCOLI SALAD WITH ALMOND DRESSING

2 Tablespoons chopped dates or raisins

1 Tablespoon chopped fresh ginger

2 cloves garlic, chopped

1/2 teaspoon salt

1 jalapeno pepper, seeds removed

1/2 cup almond butter

1 1/2 Tablespoons lemon juice

1/3 cup water

2 heads broccoli, cut into florets and lightly steamed

1/2 cup shredded carrots

1 red bell pepper, cut into thin strips

In a blender or food processor, purée dates, ginger, garlic, salt, and pepper until blended well. Add almond butter, lemon juice, and water and puree until smooth. Transfer dressing to a large bowl, add broccoli, carrots, and red pepper and toss well. Cover and chill for 30 minutes to 3 hours. Serve cold.

GEORGIA FRENCH TOAST

Serves 4

For Toast:

4 large eggs

1/2 cup milk

1/2 t. salt

1 t. sugar

1/2 t. ground cinnamon

1 t. vanilla extract

olive oil spray

8 pieces bread (I like French bread cut into 1-inch slices)

For Topping:

1 cup Ricotta Cheese

2 t. Cinnamon

1 T. Honey

4 T. New Canaan Peach Amaretto Pecan Jam

or American Spoon Apricot - no sugar added

Heat a skillet over medium heat and spray lightly with olive oil. Beat the first 6 ingredients in a shallow bowl and place one slice of bread in at a time, turning to coat well with egg mixture. Place pieces side by side in the skillet, turning as they brown lightly. In a separate bowl, combine ricotta, cinnamon, and honey. Serve two pieces of toast to each guest, topping with a quarter cup of cheese mixture and a tablespoon of jam.

EMILY'S WINE CLUB SELECTIONS FOR

DECEMBER

**House of Mandela Sauvignon Blanc 2014
Western Cape, South Africa**

Grassiness with hints of olive and sweet sage. Slick and super green, with a tangerine undertone to carry it. The herbal nature, with weight on the midpalate, make it a perfect pair for some smoked fish or pate. Mango chutney and duck liver, crab legs, aged cheeses, and dark chocolate with orange are great too.

\$12.99

**D'Esther Les Copains d'Abord 2016
Bordeaux, France**

100% Merlot

The most elegant kind of Bordeaux. Clean, brisk, with flavors of fresh picked herbs and flowers in the sun. Medium-bodied, with a dark cherry, bitter chocolate, and just a hint of spice. The finish is pretty, with a super smooth, silky texture. Put this with root veggies or a roast, or just enjoy with friends--after all, the name means "friends first."

\$19.99

**Pasqua Passione Sentimento 2014
Veneto, Italy**

30% Corvina, 30% Croatina, 40% Merlot

Made in a Ripasso style: The grapes are dried together for a month and then spend time in stainless steel and cherry wood to round out the flavors. Earthy, rich, ripe flavors of red raspberry and chocolate, with a woody, cigar finish. Excellent with hard cheese, beef, prosciutto, and pasta.

\$14.99



This Month's FEATURE:

**Besitos Red Blend 2014
California**

Cabernet, Syrah, Merlot

This wine is meant to be a wine that you can open at any time for a dinner at home, a party, etc. It's extremely fruit forward and jammy, with juicy, lip-smacking fruit. Hefty and full of strawberry, boysenberry, maple, raisin, brown sugar, blackberry, and a hint of black olive are in-your-face with flavor. This is California juice at it's richest. I like it best with burgers, pizza, pasta... big flavors go so well together!

\$15.99

Wine Club deal of the month = \$7.99

Rosé of the month



**Krauthaker 2016
Krnjija, Croatia**

50% Cabernet, 25% Zweigelt, 25% Merlot

Deliciously refreshing. A super clean, easy drinking Rose. It has flavors of strawberry, bright red berry, orange, and green melon. Soft and juicy, it is bright but round, with full and very ripe flavor. The finish is extremely clean--I love this wine with seafood and with vegetable dishes. Beet and goat cheese salad with fresh herbs is a personal favorite.

\$13.99

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!



**Bonny Doon Le Cigare Volant Red 2011
Central Coast, California**

37% Mourvedre, 34% Grenache, 20% Syrah, 9% Cinsault

A more earthy, French styled wine, appropriate because it's fashioned after Chateauneuf du Pape. The light age on the bottle adds to the complexity and dusty tannin, making this the perfect wine for those of us who love dark, brooding wines with a leathery backbone. Black pepper, pencil, carrots, tomato, and black fruit. Herbal and Rhoneish (for real!) Why we love bacon... lots of umami. Mature and gorgeous.

93 = Wine Enthusiast

\$39.99

Cru red deal of the month = \$34.99!

Wine Club Cru Level WHITE!



**Le Morette Lugana 2016
Lake Garda, Italy**

100% Turbiana

The Zenato family's better wines they keep for themselves are truly surprising. Deep and pretty, with rich aromas of almonds and roses. Honeydew, orange peel, and white flowers are there too. Pretty, lush, and smooth, with apple, pear and peach balancing out the toasted bitter almond notes that make it such a savory wine and such a great food pairing. In a word: seafood. But try chowders, lemon sauce on chicken, mediterranean appetizers, or egg dishes too.

92 = Wine Enthusiast

\$24.99

Cru red deal of the month = \$19.99!

HOLIDAY HOURS

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 \$58 worth of wine and food plus half off each feature 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, DECEMBER 2

Monthly tasting of Wine Club wines

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

HOLIDAY HOURS

CHRISTMAS HOURS

DEC 24 - 26 - CLOSED FOR CHRISTMAS
DEC 27 - REOPEN AT 11 AM

Closed December 31

MONDAY, JANUARY 1

NEW YEAR'S HANGOVER BRUNCH

Great brunch options for only \$10 suggested donation for a mimosa and a plate; extra mimosas \$2; extra plates \$5
Options include a smoked salmon flatbread, brandied french onion quiche, and molten chocolate cake
Have an awesome brunch from 12-5

SATURDAY, JANUARY 6

Monthly tasting of Wine Club wines

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

JANUARY HOURS

EARLY WINE CLUB PICK UP ON 1/1 WITH BRUNCH RSVP
OPEN JANUARY 2-6; JANUARY 16-31
(CLOSED JANUARY 7 - 15 FOR INVENTORY AND CLEANING)

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.