

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

JANUARY 2018

PRODUCT SPOTLIGHT

Wine Club is the best deal ever for both people who are new to wine and those who have been drinking for a while and are stuck in a rut. Or maybe you're just adventurous and want to see some of the fun new things that are out there tried and approved by a certified wine specialist! Either way, the club is a wonderful way to taste a great assortment every month and save at the same time. For only \$50, members get a lot more wine and food, tasting notes and recipe ideas, and a free wine tasting 1 day a month. There is also an optional feature and other discounts for club members. Our wine club remains our most popular thing we do at Shiraz. If you haven't tried it yet, you should make it your new year's resolution!!!

JANUARY CHEESE CLUB

SARTORI, WISCONSIN

Citrus Ginger Bella Vitano

This limited edition is one of my favorite winter cheeses. The ginger gives it a spicy bite, and the citrus note softens it up on the finish with a creamy, smoky mouthfeel. Amazing with charcuterie, grated over pasta, or with sesame dressing on a salad. \$5.99

Balsamic Bella Vitano

One of Sartori's staples: they soak the rind of this cheese made like a cross between Cheddar and Parmesan in balsamic vinegar of Modena to further mellow it out and add length to the deep flavor. The result is fruity and tangy. Eat with pasta, fruit, or olives. \$5.99

SWEETGRASS DAIRY, GEORGIA

Thomasville Tomme

A French Pyrenees Tomme, which is an Alpine style cheese meant to be elated alone in the center of the table or melted. And it makes a great grilled cheese with some whole grain mustard and cornichons! Aged at least 60 days, it has a light tang and a salty finish. \$9.99

Griffin

A new release to stores, Griffin is a version of the Tomme where the curds are washed in beer--Terminus Porter from Gate City Brewing in Roswell. The result is the classic farmhouse-style cheese with an extra malty, hoppy note in the paste. The finish has a bit of a bold kick. \$9.99

VERMONT CREAMERY, VERMONT

Fromage Blanc

On a health kick this January? Try this cross between yogurt and sour cream--with zero butterfat! Use it in soups, on top of fruit, or in your fish tacos. \$5

This month, cheese club will get all 5 featured cheeses, plus American Spoon Apricot jam with no added sugar AND Rustic Bakery kalamata olive specialty crackers. It's a \$55 value!

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 JANUARY

This month's featured food item is Owl's Brew Tea Crafted for Cocktails. These tea-based mixes are super healthy and are a great base whether you're making something with booze, beer, or wine. They have under a third the calories of regular cocktail mixes, and they're fresh brewed with fruit and herbs. I particularly like them with sparkling wine. Sake is a good match. If you're trying to cut down on the drinks this January, mixing them with beer is a good way to lower your intake. And for a mocktail, they're great mixed with sparkling water! Owl's Brew Mixers are \$9.99 a bottle, and come automatically in this month's wine club.

What are you doing differently this year? Years ago, I read a definition of wine drinkers in the United States, placing them into three categories: Complacent, staying with only one to two brands a year; a group of those who tried two to three new wines per year; and "wine adventurers", which tried four to five every year. Imagine, tasting so few wines with all of the thousands of options out there today! Every week, I find myself talking to people who are simply bored with the wines they are drinking on a daily basis, or who hate whites (or reds) because they have only tried what has been served at a dinner party by someone who shops at _____ (insert big brand store name here.) Our wine club takes home at least three new wines every month, putting them far above the bar for adventurous consumers, but the average shopper tries far fewer. Are you stuck in a rut with the wines you are drinking? I challenge you to try a new wine a month and broaden your horizon. If you know you like Shiraz from Australia, start by trying a big Grenache from Spain or a Syrah from California. That shouldn't hurt too much! Or move from Sauvignon Blanc to a dry Riesling or Gruner Veltliner during cold weather. Tasting things that are similar, yet new to you, will refresh your palate. Here we are at the turn of a page to a new year, and it is a great time to resolve to try a few new things—start with something new in your glass. You never know, the next stop might be eating ostrich; taking your first cruise; even going sky-diving! Or, you could just enjoy your dinner more

SANGRITEA

1 part Owl's Brew Pink & Black
1 part Red or White Wine

Float in a glass or pitcher: any combination of strawberries, raspberries, blueberries, orange slices, etc.

THE CLEANSE

1 part Owl's Brew The Classic
1 part Topo Chico Sparkling Water

Shake the classic with jalapeños before adding sparkling water. Served chilled or on the rocks.

ROSE ALL DAY

2 parts Owl's Brew White & Vine
1 part Vodka
Sparkling Wine

Shake Owl's Brew and Vodka together with ice. Strain into a glass and top with sparkling wine.



JANUARY

Krauthaker Grasevina 2015

Croatia

100% Welschriesling

An obscure grape grown in Central Europe, it's known for bright, light wines. This is earthy, perfume, brisk and frisky. White pepper, gingerbread, and cooking spice notes cut through the blueberry and black currant flavors. The finish is slick, ripe, and rich with green melon. Excellent with full-flavored cheeses, salads, and sushi--or as an aperitif.

\$19.99

Pendulum Red 2013

Columbia Valley, Washington

59% Cabernet, 23% Merlot, 7% Malbec, & 11% Syrah

A masculine, tannic, deep wine full of dried black fruit.

Juicy and deep, it has notes of black cherry, currants, and mulberry, along with tarry chocolate and dried herbs. Slight hints of green pepper, toasted oak, and an inky texture finish it off. Put it with steak or anything topped with compound butter.

\$19.99

Shiraz special price = \$16.99

Dona Paula Estate Malbec 2015

Valle de Uco, Argentina

Deep and rustic, this earthy, spicy wine has power and depth and a dark ruby color. Black currant, black raspberry, and a gravelly note make the wine firm but not too tannic or intense. Given time to open, the smooth, wet stone and inky cassis end in a fresh, pretty style. Super classy and pretty. Put it with big winter dishes.

\$24.99

Wine club extra deal this month = \$14.99!



This Month's FEATURE:

Vignerons de Caractere Petit Caprice 2012

Vaucluse, France

Grenache, Syrah, & Merlot

Lean and mean, this has firm, stony, inky black fruit through and through. Elegant and fresh blackberries have structure but the finish is soft enough that it would pair with oysters as well as with game or ratatouille.

\$11.99

Wine Club deal of the month = \$7.99!

Wine Club extra case deal = only \$60 per case, while they last!

Rosé of the month



Domaine Petronius Corse 2016

Corsica

50% Neillucciu, 35% Sciaccarellu, 15% Grenache

A zippy, salty, fresh wine with a great backbone to keep it bright and focused. Minerally, with an umami element on the finish. Yummy, lean, and stony--this is perfect with sushi, oysters, cream soups, or pasta alfredo. Corsican roses have an amazing reputation, but they're very hard to get.

\$16.99

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!



Le Vigne Di Eli Etna Rosso 2015

Mount Etna, Sicily

98% Nerello Mascalese, 2% Nerello Cappuccio

A patchwork of Cru vineyards, planted in the 50s and 60s and heralded as 1 of the top 100 wineries in the world; Profits go to a children's hospital in Florence. Etna is well known for tasting like a cross of Burgundy and Piemonte--the wine is full of red fruit and minerals. Ruby red plums, cherries, deep spice, and subtle flowers round it out. Put it with hard cheese, seafood, or simple root vegetables.

\$27.99

Cru Red deal of the month = \$22.99!

Wine Club Cru Level WHITE!



Lunae Vermentino 2014

Colli di Luni (Liguria & Tuscany), Italy

A smooth, rich wine with bright flavors and a honeyed structure to smooth it out. Ripe stone fruits have full flavors of pear, quince, and nectarine, along with tangerines and melons. The finish has a floral perfume and caramelized peach. Put with lobster, crab cakes, pasta with leeks or alfredo, or marinated vegetables.

\$27.99

Cru White deal of the month = \$22.99!

There has never been a better time to upgrade to Cru level!!

*Members get a \$5 discount on every extra bottle of the Cru, plus extra discounts on mixed cases***

Wine Club is the best deal in town!

This month, our wine club gets \$75 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

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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

UPCOMING EVENTS



SATURDAY, JANUARY 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

JANUARY HOURS

OPEN JANUARY 2-6; JANUARY 16-31

(CLOSED JANUARY 7 - 15 FOR INVENTORY AND CLEANING)

SATURDAY, FEBRUARY 3

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.

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.