

# Shiraz

FINE WINE & GOURMET

www.shirazathens.com

MAY 2018

## PRODUCT SPOTLIGHT

This month's featured product is Tea Drops. A really cool product that was listed in the LA Times as "best foodie gift," it is organic, fair trade, made in the US, woman-owned, and donates part of the proceeds to charity too. The tea is ground with a hint of coconut sugar so that it dissolves immediately when you add hot water. We have the four top sellers from this great tea creator and we have a special sale when you mix and match 8 cups of tea! We came up with a cocktail with the peppermint tea that's great for the summer:

Mix 3 cups hot water with 3 peppermint tea drops; add 2 inches of chopped ginger, a Tbsp of lime zest and 1/2 cup of honey. Let it steep as long as you want and then strain, add 1-2 cups of gin and chill for an hour. Serve it with lime slices and fresh mint sprigs. It's so yummy!

## MAY CHEESE CLUB

This month, we are excited to show off  
**CALYROAD CREAMERY!**

Calyroad is the only artisan creamery in Atlanta, Georgia. They have filled a void missing in our local cheeses--these are fabulous, Rich, and creamy--and made for white wine! I love that they name the best cheeses after local landmarks too.

Stone Mountain is a bloomy rind goat cheese is dusted with vegetable ash, which makes the acidity in goat cheese more neutral--the smooth, delicate cheese is ideal with this weather as the warmth hangs on. Tastes super summery, and perfect with high acid whites like Riesling.

\$13.99 6 oz

Waypoint is a Camembert style cheese made with local cow's milk. Jam is the classic topper, but it's really fun topped with caramelized onions (use butter and some seasoned salt for some extra oomph) It's Calyroad's most famous cheese, even winning Flavor of Georgia. Put it with a sweeter wine on its own or with a more minerally white or chilled red if you add a topping.

\$13.99 8 oz

Bit o Blue: finally, a Cambozola from Georgia! This is a beautiful Camembert-like rich cheese, marbled throughout with hints of Gorgonzola blue. Amazeballs. Warm and serve with a dry white and bread, or break out the dessert wine!

\$6.99 4 oz

*This month, cheese club gets the featured 3 cheeses, plus effie's oatcakes, chocolate covered almonds, and sweet onion confit. That's a \$54 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 **MAY**

Our gourmet item featured this month is Ladybug Picnic salt from Beautiful Briny Sea. It's sea salt with garlic, lemon, paprika, curry, mustard, parsley, pepper, sage, and dill added. Add it to your avocado toast in the morning, season market cucumbers, make a chicken salad with radish and fresh mint, or season any green vegetables this summer. Mix it with butter and smear it on grilled corn. Toss it with shrimp before sauteing or grilling. Or just make your dinner easier by replacing the salt and spices with this one product! Plus it's made by a great sustainable, woman-owned small business in Georgia. Try this beautiful salt to rim a glass and make a delicious bloody mary with our local organic mix (\$9.99). Ladybug Picnic salt is only \$7.99, and is automatically included in this month's wine club.

## **LEMON PARSLEY FISH**

- 1 Tbsp. lemon zest
- 1/4 cup lemon juice
- 3/4 c. minced fresh parsley
- 1 tsp. pepper
- 1 Tbsp. Ladybug Picnic salt
- 4 firm white fish fillets
- lemon wedges

Combine first 5 ingredients (through salt) in a small bowl. Spoon half of mixture over fish in a shallow bowl and chill 1-3 hours, turning fish occasionally. Preheat broiler and cook fish about 3 minutes per side until opaque. Transfer to a platter, spoon remaining parsley sauce over, and garnish with lemons

## **THREE VEGGIE TIAN**

- 1 pound fresh squash, sliced thinly
- 1 pound fresh zucchini, sliced thinly
- 3 medium tomatoes, sliced thinly
- 3 Tablespoons olive oil
- 1/4 cup chicken stock
- 3 Tablespoons Ladybug Picnic salt
- 1 cup fresh bread crumbs
- 2 Tablespoons unsalted butter, melted

Heat oven to 350 F. In a 10-inch round oven-safe dish, arrange all 3 vegetables in an overlapping pattern to fill the dish. Drizzle with olive oil and chicken stock. Sprinkle with 2 T. salt blend. In a medium bowl, combine the bread crumbs, butter, and remaining salt. Spread on top of vegetables, and bake, covered, until squash is tender and the bread is golden, about 50 minutes. Remove from oven and serve.

## **SALT AND VINEGAR POTATO SALAD**

- 1 lg. red onion, in wedges and separated
- 1/2 c. plus 2 T. flavored vinegar (cider, sherry, etc)
- 3 tsp. Ladybug Picnic salt
- 5 lb. medium Yukon Gold potatoes
- 1 1/4 tsp. sugar
- 3/4 c. olive oil

Toss onion, 2 T. vinegar, and 1 tsp. salt in a small bowl. Leave at room temperature about 45 minutes until slightly soft and pink, about 45 minutes. Cook potatoes in salted cold water (15-20 mins.). Meanwhile, whisk together sugar and remaining vinegar and salt. Drain potatoes in a colander, and when cool enough to handle, cut into wedges. Toss warm potatoes with vinegar mixture and onion mixture. Serve warm, cold, or at room temperature

## **SPICED CHICKPEAS**

- 2 cups cooked chickpeas (or canned chickpeas, rinsed)
- 1 Tbsp. olive oil
- 1 clove garlic
- 1/2 tsp. smoked paprika
- 1/2 tsp. turmeric
- 1 tsp. Ladybug Picnic salt

While cooking the chickpeas, steep minced garlic in olive oil for 20 minutes. Add garlic and olive oil to the chickpeas. Add spices to the chickpeas and mix. Add the chickpeas to a dinner salad or to serve with a whole grain and vegetables.

# MAY

## **d'Arenberg Hermit Crab 2016**

### **McLaren Vale, Australia**

74% Viognier, 26% Marsanne

Named for the crustaceans embedded in the vineyard's limestone, & a play on the word "Hermitage" from France. Mango, pineapple, white flowers, ginger, and toasted almonds have a warm, ripe, clean flavor. The finish is fresh and spicy after the textural palate. Like everything the winery does, it is foot trod and made in a basket press. Try it with a veggie tian, spiced chickpeas with roasted vegetables, seafood on the grill, or pasta with butter and parmesan.

**\$15.99**

## **Jean Baptiste Thibault Chinon 2012**

### **"Les Coudraies"**

### **Loire Valley, France**

100% Cabernet Franc

Dark and brooding, with just a little pepper and meatiness on the nose. On the palate, there is a silty, clay-like texture with cherry, raspberry, and butter too, which is really weighty and juicy for Chinon. Briar and black currant open up into even more inky black fruit and wet stones. This is amazing with pesto, and also great with cured meat or sausage, smoked salmon, or pork chops.

**\$19.99**

**wine club extra special this month = \$14.99!**

## **Doria Pinot Noir 2013**

### **Loire Valley, France**

From a Sancerre producer--they're known for Sauvignon Blanc, but the reds can be excellent values. A light and stony, mushroomy style Pinot with lithe, elegant structure. It has notes of cherry, raspberry, and underbrush. It definitely grows more supple as it opens up. This became a staff favorite within an hour! Give it some time for the fleshy black currant and white pepper to emerge. It's the perfect wine for a simple roast chicken, fish on the grill, or spring vegetables

**\$13.99**



## **This Month's FEATURE:**

### **Meyer Syrah 2013**

### **Yorkville Highlands, California**

98% Syrah, 2% Petite Sirah

Deep and meaty, this is a ripe, heavy California wine with a finish of elegant oak with touches of vanilla, purple flowers, and cardamon. With a little time, the elegance comes out and so does the spice. Dark, briary, and brooding, it has notes of black currant, plum, mulberry, ginger, and mint too. A luscious, rich, chocolatey mouthful of wine. Classic Cali Syrah. Perfect with rich food like a roast, BBQ, and a blue cheese steak. Throw something on the grill or the smoker and go nuts.

**\$27.99**

**wine club deal of the month = \$17.99!**

## **Rosé of the month**



### **Brunn Rose 2017**

### **Kamptal, Austria**

100% Zweigelt

Sustainable and organically farmed grapes that are harvested in small boxes by hand just north of the Danube river. Traditional practices at the family winery result in clean, juicy flavors. Fresh cherry sorbet is balanced by white pepper and stones on the finish. A great combination of tart cherry, refreshing strawberry, and a creamy mouthfeel for the perfect springtime "white". Serve with fish, poultry, ham, or BBQ-- 168 cases for the USA.

**\$16.99 1 L**

## **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!**



### **Domaine Billard Hautes-Cotes de Beaune 2016 Burgundy, France**

A fleshy, springy type of French Pinot. Gamay-ish, it is light in color (true red, of course) and laced with cooking spices. Beautiful red delicious apples, white peach, and pear are ripe, pretty, and elegant through the finish. Brisk at the end, it prepares you for another sip. Ideal with heavy seafood dishes, cream sauce, anything with mushrooms, or pate and terrines (liver or vegetarian). Amazing with Asian food and a rare red wine that's great with goat cheese too.

**\$24.99**

## **Wine Club Cru Level WHITE!**



### **Sepp Moser 1er Cru Gebling 2011**

### **Kremstal, Austria**

100% Gruner Veltliner

An organic and biodynamic winery that sits on one of the most famous sites in all of Austria. Premier cru in quality, it's made with minimal intervention. Hint of green apple, perfume, and white pepper. Medium-bodied, it's a little fuller and lower in acid than a young Gruner. Super lean with a full, dry, waxy finish that lasts forever. Perfect with simple roast chicken or other poultry, or potatoes. "Wiener Schnitzel, to me, and a great glass of Grüner Veltliner is a perfect meal." -Wolfgang Puck And there are few things better than Gruner with spring vegetables!

**\$32.99**

## **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**

## SUNDAY, MAY 13 IS MOTHER'S DAY

Shiraz has everything you need. We'll have our usual food specials for the weekend, and you can even order a la carte—just let us know what you want to order! This week we have vegetable terrines and whole cakes too. Ask us for ideas! We have been stocking up with amazing gift items, and we're not even close to finished ordering new ideas! Check with us for all the good things!

## TUESDAY, JUNE 5, 6-8 PM

**A Special Australian Wine Tasting  
with the head winemaker of d'Arenberg!**

d'Arenberg has been one of our mainstays and one of your favorite wineries for the past decade. We are throwing a massive party for head winemaker Toby Porter, who is coming to Athens for the very first time! This will be our biggest party of the year so far.

We will feature several wines from this fourth generation family winery that are not available to anyone else—they're shipping them in just for you! d'Arenberg makes 70 different wines from 30 different grape varieties. We will showcase half a dozen of the more unusual, yet affordable, bottles for the tasting and will also have a couple extra by the glass.

Our menu will feature taco station full of food fresh off of the barbie!  
\$30 at the door; \$20 with RSVP before 5/26. Ticket is all-inclusive.

\*early admission at 5 pm for wine club members\*

## UPCOMING EVENTS



### SATURDAY, MAY 5

**Monthly tasting of Wine Club wines**

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

### SUNDAY, MAY 13

**Mother's Day!**

Cut off for special food orders is Wednesday, May 9 at 5 pm  
Open through 7 pm Saturday, May 12 for pick ups and gifts

### SATURDAY, JUNE 2

**Monthly tasting of Wine Club wines**

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

### TUESDAY, JUNE 5

**A d'Arenberg Party!!!**

with head winemaker Toby Porter 6-8 PM at Shiraz  
5:00 early admission for wine club!

\$30 per person, all-inclusive. RSVP now and get tickets for \$20!!

Iconic Australian wines with food on the barbie!

And 6 special, limited wines from d'Arenberg. Stay tuned to our facebook page for more details as they develop!

### 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.**