

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

JUNE 2018

PRODUCT SPOTLIGHT

This month's featured item is Jack Rudy Cocktail Co. A great small batch company in Charleston, South Carolina, Jack Rudy has some of the best tonics, bitters, and syrups I've seen! A great gift, it is a staple for your bar at home too. Try their variety of tonics to truly elevate your gin drinks or the starter bar kit (great for experts as well), or try one of my favorites: Sweet tea syrup. One of my new weekend treats is dry Sherry or Lillet with sweet tea syrup and some lemon juice--I shake and strain over ice. So yummy!!

JUNE CHEESE CLUB

SWEETGRASS DAIRY, GEORGIA

Griffin

The curds for the Griffin are essentially Tomme soaked in Georgia Gate City Terminus Porter and then aged for 60 days minimum before release. Notes of chocolate and coffee accent the firm texture and malty, earthy flavors. This is one of my favorite table cheeses. \$11.99

Griffin 11 month

A one-time special release of wheels from the first batch of Griffin ever created which has aged now for 11 months. After tasting this product in the first few months, they decided to make some adjustments to the recipe, but never actually released this batch until now. This batch is special to us as it helped pave the way for what Griffin is today. Salty and tangy, it is super crumbly with a nutty toffee backbone. Use it where you'd use pecorino or parmesan! \$9.99

SEQUATCHIE COVE, TENNESSEE

Dancing Fern

A Reblochon-style cow's milk cheese - soft ripened, washed rind, and creamy, earthy cheese from the Alpine mountains. Except this one is from the southeast! Hooray for local cheese. We really CAN make anything in the states. \$9.99

BEECHER'S, WASHINGTON & NEW YORK

Flagship

The first cheese Beecher's ever made, from the Pike Place Market in Seattle. It's a 15 month aged cheese, mild but slightly crumbly. It's a great cheese to put on the table or melt on everything! \$6.99

Marco Polo

A twist on the Beecher's Flagship with both green and black peppercorns to add complexity. Named after the man who brought spices to England... I love this on burgers, mac and cheese, and with antipasti. \$6.99

This month, cheese club gets the 5 featured cheeses, plus Beecher's flagship crackers AND pitted castelvetrano olives! That's a \$56 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 JUNE

This month, wine club members get \$10 to spend on any food items on the shelf in Shiraz!! (that means non-refrigerated items) We have so many great things to look for, and now you have \$10 to spend wherever you want on the shelves. We're about to do a big food show, so you can take advantage of the seasonal shift in inventory. 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 Nature's Kitchen, our featured vendor at the June 5 wine tasting:

SHREDDED CHICKEN TACOS

- 1 bottle Nature's Kitchen Coffee BBQ Saucinate
- 3 pounds chicken breasts or thighs
- 2 Tbsp. olive oil
- 1 head romaine lettuce
- 1 onion
- 2 limes
- Classy Delites pistachio roasted pepper dip

Cover chicken with saucinate and let chill at least an hour or overnight. To cook chicken, preheat oven to 400 F, grease a pan with the oil and put the chicken in. Cover with aluminum foil or a lid. Roast for 30-40 minutes, until it's 165 F. on a thermometer. Let the chicken cool and then shred half for the tacos--save the other half for later. Meanwhile, prepare fillings: shred lettuce, dice onion, and cut limes into wedges. Stuff tortillas with chicken, onion, and lettuce. Top with roasted pepper dip and a squeeze of lime. *tip--when I turn off the oven, I wrap tortillas in aluminum foil and warm them*

PEACH-BACON SALAD

- 8 oz Beeler's uncured bacon, cooked
- 3 large peaches, peeled and quartered
- 1 Vidalia onion, peeled and cut into rings
- 1 tsp olive oil (if cooking on stovetop)
- 1/2 cup Nature's Kitchen Island Vinaigrette
- 2 Tbsp each fresh mint & parsley

Set a grill or pan on med-high heat. Heat oil and cook onion slices for 5 minutes on each side. Put onions in a serving bowl and add peaches to grill or pan, cooking 2 minutes on each side. Chop herbs and bacon, toss all ingredients together and serve. *Vegetarian = replace bacon with pickled okra sliced lengthwise. Serves 4

ISLAND PORK CHOPS

- 2 thick cut pork chops
- 1 cup cabbage
- 4 oz mushrooms
- 1 Tbsp olive oil
- 1 Tbsp butter
- 4 Tbsp Nature's Kitchen Jerk BBQ Saucinate

Heat an oven-safe pan on medium high and preheat the oven to 425 F. Add oil to the pan, season pork with salt and pepper, and sear 5 minutes on each side. Put 1 T saucinate on each piece and move to the oven for 7 minutes. Meanwhile, chop cabbage, mushrooms, and pears. Turn oven eye on medium-high. Put the pan back on the stove, remove meat, and add butter. When it melts, add mushrooms and cabbage. Toss and cook for 5 minutes. Add other half dressing and serve alongside pork chops with sweet potato fries or a salad.



JUNE

Laurent Miquel Nord Sud Viognier 2016

Southern France

Fleshy, full of the nectarine and peach aromas that are hallmarks of a great Viognier. Blood orange in the depths of the richness of this wine is accented by chalk and honeysuckle. This is a special selection directly from one of our favorite French importers of all things organic and biodynamic. Super small production keeps it solid year after year. It's amazing with things like pork chops, fish with fruit salsas, spicy noodles, curries, and buttery cheeses.

\$15.99

Chateau du Cedre "Heritage" 2015

Cahors, France

90% Malbec, 10% Merlot

I fell in love with this estate when I was in France. There is Heritage, indeed--I'm a rock geek and we didn't go to see the (insanely impressive) chateau--we met the vineyard managers (a husband and wife team) in the vineyard, where they explained how the soil structure changes in the different levels around the Lot river. This is ripe, with blue and black fruits. It's so inky it's almost overwhelming but it is super smooth through the whole mouthfeel. No oak is used--no oak is needed.

\$19.99

Oveja Negra Cabernet Franc-Carmenere 2016

Maule Valley, Chile

60% Cab Franc, 40% Carmenere

This has been one of your favorites for 5 years and we finally have it back! All the depth of Cab Franc, with a generous touch of acid from the Carmenere. Herbs, coffee, and black fruit have long tannin and a buttery, rich, caramelized palate. Super dry on the finish, there is a lift of peach and lemon and a lingering note of prosciutto and other dried meat. Try it with anything on the grill with Coffee BBQ marinade.

\$11.99



This Month's FEATURE:

Cherchy Desqueroux Blanc 2012

Graves, Bordeaux, France

100% Muscadelle

Graves is the premier area of Bordeaux for white wines, usually made of Sauvignon Blanc. Muscadelle is a fresher, more lively grape that is kept in check by the stony soil in the area. Pink grapefruit peel and baked pear dominate, with aromatic honeysuckle, chamomile, and peach. There's an oily texture to the quartzzy finish from careful cellaring. It's grand with goat cheese and lentils, fish in white wine butter sauce, pesto pasta, and tapas.

\$18.99

wine club deal of the month = \$11.99!

very limited

Rosé of the month



Bosquet des Papes Le Roze De Zaza 2017

Cotes du Rhone, France

70% Cinsault, 10% Grenache, 10% Carignane, 10% Syrah

This wine really drew me in with its intensity. White pepper and red apple scents are intriguing: Strawberry flowers, asian pear, citrus, and even ginger flavors create a bold, spicy mouthful. It's altogether fruity, floral, spicy, and textural all at the same time. The finish has caraway and cardamom spices, along with mouthwatering acid--this wine simply invites you for the next sip. Put this with mild Thai food, sushi, caprese salads, grilled seafood, and roasted peppers.

\$16.99 *very limited*

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!



BV Reserve Tapestry 2013

Napa Valley, California

66% Cabernet, 23% Merlot, 5% Malbec, 5% Petit Verdot, 1% Cab Franc
BV's flagship wine SCREAMS Napa. This wine is huge! A blend of all 5 Bordeaux varietals, it is aged for over a year and a half in oak--75% of which is new. There's a structure there to match the tannin. Big and woody on the nose, it has mulberry, tobacco, currants, and cedar to add layers of flavor on the tongue. The finish is super long, but is beautiful, with plums and roses. This wine is big and boisterous now, and will get more fleshy and elegant over the next 6 or 8 years. My advice: buy one to decant now and a few to put away. Killer with steak (young, do a ribeye!), lamb, and duck. Great with dark chocolate too. 94 points = Wine Spectator

\$59.99

Cru red deal of the month = \$39.99 *limited*

Wine Club Cru Level WHITE!



Domaine Galevan Chateauneuf du Pape 2013

CDP, Rhone Valley, France

80% Grenache Blanc, Roussanne, Bourboulenc, Clairette
This region created my obsession with wine, and was also the first declared area in the world for wine laws. So it would be special anyway, but when Robert Parker uses words like "stunning" and "I'm a fan", we might as well take notice. Fresh picked apples, flowers on orange trees, and a crisp whiff of seaside air are on the nose. The yellow fruit continues on the mouthfeel, with a delicate, custardy richness and an elegance that goes through a finish that seems to last forever. Minerality keeps it from being heavy. Gorgeous. And a great pairing for rich fish dishes, asian fare, and even cured meat and pork.

\$49.99

Cru white deal of the month = \$34.99

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

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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

WHY UPGRADE TO CRU LEVEL?

Did you know that cru level gets early access to limited items? Did you know sometimes they get an earlier seating time at tastings?

You might know that for \$25 they get an extra bottle that's \$25-35.00, but did you know that sometimes we go over budget??

Also, you know that you get special discounts and a feature every month. Did you know cru level sometimes gets an even lower price on their cru level wine?

And they get 5% more off mixed cases than wine club. So up to 20% off, even when things are on markdown. For example, this month's cru red wine is \$60!! And they get it for only \$25-but in a mixed case, they can get extra bottles for as low as 31.99 (which is way below wholesale cost!!) Cru white this month is a \$50 that can get as low as 27.99 for cru members.

Not to mention that we work very hard to source amazing wines that our wonderful members will love.

Cru level wine club is a great value. Ask us about it!

UPCOMING EVENTS



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!

SHIRAZ SUMMER BREAK / FOOD SHOWS

WE WILL CLOSE, AS ALWAYS, FOR JULY 4.

THIS YEAR, SHIRAZ WILL BE CLOSED JULY 3 - JULY 7
(WINE CLUB PICKUP WILL START TUESDAY, JULY 10)

SATURDAY, JULY 14

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.