

# Shiraz

FINE WINE & GOURMET

www.shirazathens.com

AUGUST 2018

## PRODUCT SPOTLIGHT

This month's featured product is Rewined Candles. We LOVE this company out of Charleston that recycles wine bottles from restaurants to make beautiful candles. The soy wax candles take a full 6 hours to make by hand and even have labels from recycled paper--all made in South Carolina from a pretty wonderful team. These have been heavy hitters for years for a couple reasons--they have just the RIGHT amount of scent to fill a room without being overwhelming, and they burn practically forever. It's so easy to select a fragrance, as you're sure to love a candle that represents a wine you like to drink! But take notice: Our Sangria, Mimosa, and Rose candles are limited seasonal productions and will be sold out before the summer is over! Rewined candles are \$27.99 each (magnum sizes are \$49.99 and new barrel candles are \$32.99)

## AUGUST CHEESE CLUB

### COWGIRL CREAMERY, CALIFORNIA

This is another of our favorites, only made in one tiny batch each summer. Organic cows milk is bathed in Moscato wine after being formed in small buttery rounds. After aging, the wheels are dusted with field flowers, chamomile, calendula, and thai basil. The inside is savory, with a slight tang. It's hard to beat with crusty bread.  
\$15.99 / round

### BELLE CHEVRE, ALABAMA Tuscan Chevre

Disks of goat cheese are marinated in extra virgin olive oil with herbs and sun dried tomatoes. Serve it with crackers or baked on flatbread, warm it in the oven and make a hot goat cheese salad. Save the olive oil as a base for salad dressing. And it makes a killer pasta salad with fresh greens too!  
\$9.99 / jar \*Shiraz exclusive in Athens\*

### Greek Kiss

Fresh chevre is wrapped in brined fig leaves for a very delicate, mild, floral flavor. It is stunning on a cheese plate when you gently unwrap the leaves to reveal the disc. Want a warm treat? Grill the whole package for 2 minutes on each side and serve the melty cheese with crusty bread.  
\$9.99 / round

\*\*brand new: healthy versions of creamy cheese dips! we are featuring bacon jalapeno\*\*  
\*\*also brand new: cream cheese! belle chevre's new goat cream cheese has 3 times the protein of the regular stuff--we have it in cinnamon and in fig - Shiraz exclusive in Athens\*\*

*This month, cheese club members will receive the three limited featured cheeses, Divina Kalamata Olive spread, and Effie's Nutcakes. The olive spread is a delicious tapenade that can top chevre, add flavor to an antipasti plate or a sandwich, or be tossed with pasta. The Nutcakes are awesome with all cheese, but I particularly love them with washed rind cheeses or chevres.*

*We're getting bagels if you want an easy breakfast with your new Belle Chevre cream cheese! And don't miss our naan with roasted veggies and marinated goat cheese. Brooklyn Bagels \$5 per bag; Stonefire Naan \$3 for 2.*

**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 **AUGUST**

This month's featured food item is Barnana Plantain Chips in Himalayan Pink Sea Salt. They're organic, paleo, grain free, AND vegan, and have a nice crunch from coconut oil. They have less sodium than potato chips, and the sea salt adds 84 minerals. You can eat them plain or put them with a nice dip--my fave pairing is our favorite pistachio roasted pepper dip! Use them instead of tortillas with a taco salad and make a fresh lettuce, tomato, hot sauce and ground turkey combo to die for. Put them in the middle of a sandwich for some extra crunch or top with savannah bee whipped chocolate honey for a salty and sweet snack. Enjoy your pink sea salt chips and come back for more--we have all the flavors now that the company has added plantains to their banana mission! Make no mistake--this is a salty and crispy snack, not a dense and sweet one. Barnana chips are only \$4.99 for a full-size bag, and are automatically included in this month's wine club.

## **CHIP-CRUSTED CHICKEN FINGERS**

2 pounds skinless chicken breasts, cut into 1 inch strips  
1 cup plain yogurt  
1/4 teaspoon smoked paprika  
half a bag of Barnana plantain chips  
1/4 cup melted butter (optional)  
Line a baking sheet with aluminum foil and preheat the oven at 400 F. Mix the paprika and yogurt in one bowl and crush the chips in another.  
Dip the chicken strips in the yogurt and then in the chips and place on the foil-lined sheet. If desired, drizzle with butter.  
Bake for 22 minutes and serve with your favorite honey mustard, jerk bbq sauce, or curry ketchup.

## **PLAINTAIN CRUMBED FISH**

Whitefish fillets (cod, corvina, sole, etc.)  
Barnana plantain chips, crushed (1-2 cups)  
1/2 teaspoon dried tarragon, dill, or oregano  
1/2 teaspoon garlic powder  
1 egg beaten with 2 Tablespoons water  
Canola or olive oil, for frying  
Put the chips in a large ziploc bag and close it. Roll over the chips with a wine bottle to crush but maintain a little texture (about like panko). Add the herbs and spices and shake to combine. Dredge the fish in egg and then roll in the crumb mixture (if you find it easier, put the crumbs on a plate to press the fish into it instead). Let the fish sit for 10 minutes so the chips adhere better. Pour a half inch oil in a large skillet and set on medium high. When the oil is almost smoking, slide the fillets in. Cook for 2 minutes until golden; flip over and cook another 2 minutes. This is fantastic with any sauce with fruit in it--or take that mango pepper sauce and toss it with cabbage to make slaw for incredible fish tacos.

## **JERK CHICKEN CHILI**

2 pounds chicken breasts or thighs  
8 scallions or 2 leeks  
1 large onion, diced  
3 bell peppers, diced  
1 hot pepper, minced  
1 can black beans (15 oz)  
1 can kidney or pinto beans (15 oz)  
1 can tomatoes (28 oz)  
4 cloves garlic, minced  
1 1/2 cups Nature's Kitchen Jerk BBQ  
1/4 cup bourbon barrel soy sauce  
3 limes, juiced  
1/4 cup cilantro  
shredded cheese (optional)  
1 bag Barnana plantain chips  
Combine all ingredients through soy sauce in a slow cooker. Cover and cook on low for 6-8 hours or on high for 4 hours. Once cooked, remove the lid and shred the chicken. Remove any skin and/or bones from the chicken, if used. Serve warm with loads of shredded cheese and extra minced green onion. Top the chili with chips, frito pie-style, or scoop out mounds of goodness on top of them.

### **WHAT'S WITH THE BANANAS?**

We are very excited to be new retail partners with Barnana, a company that makes delicious, convenient, and healthy snacks out of mother nature's original energy bar, the banana. They have a bold mission statement--the bananas are upcycled to prevent food waste. People expect uniform, perfect fruits and vegetables in the grocery store and so 2 out of every 10 bananas never make it off the farm from imperfections like small scuffs or dots (that aren't even on the actual fruit!) or irregular sizes. This keeps way too much perfectly good fruit out of circulation even though they're delicious.

Barnana's original tasty product is chewy banana bites. These have become one of my favorite go-to snacks to stay full and happy. We have them with peanut butter, chocolate, and coconut too! Banana bites are only \$4.99 for a large bag. And also \$4.99 a bag are Barnana banana brittles! These delightful crispy treats make me want to develop a sweet tooth! And it's worth trying more than one flavor. Like everything else from Barnana, they are certified organic and non-GMO. Oh--did we mention they're naturally gluten free and vegan?

# AUGUST

## Monte dos Cabacos Branco 2013 Alentejano, Portugal

Antao Vaz, Arinto, & Roupeiro

A beautiful deep golden wine that is jam packed full of minerals and sandstone. Sun drenched yellow apples are balanced out with the herbs and savory nature of laurel trees and pate brisee crust. Weighty, full, and serious, this is a true red-drinker's white wine. The finish is extremely long and elegant, with good, clean lines and dark, woody spice. The owner, an amazing chef who created the wine to serve in her restaurant, served it with partridge, a magical pairing. Put it with game birds, pork, grilled foods, and summer vegetables and make any meal special.

**\$21.99**

## Azienda Agricola 499 2015 Langhe, Piedmont, Italy

100% Freisa

Rumored to be the oldest grape in existence, Freisa is the predecessor of Nebbiolo, king of the Piedmont. This bottle is juicy and focused, and the perfect red to chill in the dog days of summer. Raspberry, blackberry, black pepper, and a hint of basily freshness are red and mouthfilling without being cloying or sweet. Just luscious and delicious, with a lean sandy, chalky finish that belies the soil. Slightly floral and full of minerals, it is a great red wine with bloomy or soft cheese. Perfect with roasted root vegetables with chevre, lean cuts of beef, or mushroom pasta.

**\$19.99**

## Bieler Pere et Fils Cotes du Rhone 2015 La Jassine

Rhone Valley, France

60% Grenache, 40% Syrah

Soft, rich, and silty--the pretty side of CDR. The concrete aging smooths it out without masking the pretty black fruit with wood. The finish is light and frisky, keeping the glass elegant. With time, it is more spicy, with dark black cherry, blackberry, and ground pepper. Herbaceous notes, scratchy tannin, and that peppery grip walk the line between beautiful and rustic. This is the first vintage of a winery known for Rose, and it's a restaurant exclusive--we're thrilled to be an exclusive source! Put it with anything from roasted salmon with blue cheese to lamb with a peach glaze, and everything in between.

**\$15.99**



## This Month's Feature: Frescobaldi Nipozzano Rufina Riserva 2013 Rufina, Chianti, Tuscany, Italy

100% Sangiovese

The estate the family has lived on for 700 years and 30 generations makes this flagship wine. Perfumed violet, lavender, and a hint of woody spice are on the nose, along with white pepper and smoky cedar. Black raspberry, cassis, and mulberry linger with a spicy, long finish full of well-integrated tannin. Plum, coffee, and nutmeg waft in the glass long after the last sip. A deep and silky wine, it can work well with all pizza and flatbread and can handle smoked duck and aged cheeses. Try it with braised meats, risotto, and antipasti. Organic, long-established, and limited.

91 = Robert Parker

**\$21.99**

**Wine Club deal of the month = \$11.99!**

## Rosé of the month



## Pullus Spritzar 2017

Ptuj, Slovenia

Zametovka blended with sparkling mineral water

Organic wine made from grafts of the oldest grape vine in the world (400 years!). Because the wine was intense and tannic, the winery freshened it up with Alpine carbonated water to create one of the most refreshing things you'll ever taste. Ripe peaches, cherries, and strawberries maintain a clean, easy, and fresh texture. Light bubbles are consistent throughout the palate and the finish is light and bright. Try it with crudites and vegetable and cheese dip, prosciutto-wrapped melon, caprese salad, or shrimp cocktail.

**\$3.99 / 8 oz can**

## 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!



## Tablas Creek Patelin de Tablas 2014

Paso Robles, California

55% Syrah, 29% Grenache, 10% Mourvedre, 6% Counoise

Tablas Creek always delivers Rhone style with the smoothness of Paso. The nose is bright but earthy, full of sandalwood and plums. Great depth of black cherry, griottes, and currants on the palate with minerality to slice through with wet stones. Altogether heavy and firm at the finish, it lasts and lasts--I liked this, not just on the second day, but the third. Meaty and dark yet still elegant and spicy, it is complex and just a little bit wild. Pair it with stews, beef dishes, olives, chocolate, and pasta with red sauce. This is a limited edition library wine, so above all, enjoy!

91 = Robert Parker

**\$26.99**

## Wine Club Cru Level WHITE!



## Tinhof Neuberger 2015

Burgenland, Austria

Neuberger (a Roter Veltliner & Sylvaner cross)

This wine has everything going for it: a beloved, rare, and ancient grape; 11 generations of winemakers; organic farming; old vines; and dry farming practices. Super perfumed and frisky with white flowers, pink grapefruit peel, and honeysuckle, it is intense on the nose. Lemon, lime, and grass are balanced with a little bit of pastry crust and baked apples. The finish has lots of spice, chalk, and springtime flowers. While we can still get it, pair it with sushi, roasted fish, and pork dishes. Chevre and bloomy rind cheeses are a delight.

90 = Wine Enthusiast

**\$24.99**

## Wine Club is the best deal in town!

This month, our wine club gets \$63 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, including our specialty food for sale and a wine of the week

**Twitter:** Shirazathens

**Instagram:** Shirazathens

cheese plates, wine specials, and gift ideas weekly

**[www.shirazathens.com](http://www.shirazathens.com)**

Our website now has updated pictures every week, including cheese plates available each friday!

## 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.

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



### SUMMER OF RIESLING

Now through September 21 at Shiraz, with the tasting bar, wine tastings, and everything else We will be featuring at least 2 Rieslings by the glass every day now through the end of the summer!

Join us as we celebrate the best grape in the world!!

Specials to follow... stay tuned to facebook

### SATURDAY, AUGUST 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

### SATURDAY, SEPTEMBER 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

### FRIDAY, SEPTEMBER 21

**SUMMER OF RIESLING WRAP PARTY AND OYSTER ROAST AT SHIRAZ**

5 - 8 PM, drop in

\$30 per person, all inclusive

We're pouring 12 dry Rieslings from all over the globe, plus a keg of Georgia beer on draft.

We'll be serving oysters from the Gulf and from the Northern Atlantic, steamed shrimp, corn on the cob, and cocktail sauce, horseradish, lemons, hot sauce, and savory saltine crackers 2 ways.

All you can eat and drink!

We could sell out, so make sure you RSVP.

### 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.**