

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

SEPTEMBER 2018

PRODUCT SPOTLIGHT

We have some brand-new skincare items from Savannah Bee Co.! Along with our favorites in shampoo, lotion, and body wash, we have added a charcoal cleanser, a nail salve, and a heel balm. Now it's even easier to be naturally beautiful and keep your skin, hair and nails soft and healthy. Honey, propolis, beeswax, and royal jelly are full of nutrients that deeply hydrate and improve skin elasticity while protecting your body from the elements.

They gently exfoliate, protect from dehydration, inflammation, and blemishes, and condition as well. These creamy beauty projects also feature royal jelly, the age-defying super food that keeps skin youthful.

Did you know Egyptians bathed in milk and honey for its ability to heal and rejuvenate skin?

No animal testing • No parabens or preservatives • No petroleum-derived ingredients • All-natural

SEPTEMBER CHEESE CLUB

BEEHIVE CHEESE COMPANY, UTAH

Promontory- This is the original cheese from Beehive, this is made like an aged cheddar or a nutty parmesan. It has that wonderfully delicate, savory notes that those of us who love those beautiful bandage-wrapped cheddars ooh and aah over. Buttery and full, it has a citrus snap at the finish. A leader in his field, Pat makes this a cheese for the ages. Irish style Dubliner lovers will also love it-explaining why it's such a winner on mac and cheese. A gold medal winner at the World Cheese Awards. \$5.99 / 4 oz

Seahive- A base of Promontory, rubbed with local honey and sea salt. Aged for 8 months afterwards, it is firm, salty, and tangy with a hint of caramelly sweetness at the finish. It has 50 natural minerals from the sea salt, too. Put it on a charcuterie plate, grate it over salads or soup, or have it with fruit and nuts. Have you had my favorite apple pie? This is the perfect cheese grated in the crust! Great with high acid wines or hoppy beer. \$5.99 / 4 oz

Big John's Cajun- A spicy, hand-rubbed cheese with the base of Promontory. It has a cayenne base to the rub (the rest is secret!) and the creamy texture is the perfect foil for the heat at the rind! This cheese has never been available before - I've been begging for it for 2 years. I love it for a hint of heat on a cheese plate, a spike of flavor on a salad, and it's great melted on a sandwich. Great in pasta! It's lovely with wheat beer, bubbles, and a chillable red wine. \$5.99 / 4 oz

BELLE CHEVRE, ALABAMA

Fresh Chevre- An American Cheese Society first place winner, this classic Montrachet-style fresh goat cheese is wonderful on its own with fruit, crackers, and a glass of wine. Roll it in fresh herbs to upgrade your cheese plate or make a spinach salad with a round of the cheese. It is also incredible when you cook with it! Grilled sandwiches, warm potatoes... if you haven't had grits with goat cheese, you're missing out! And it's a much better match with shrimp or fish than cheddar. \$3.99 / 3 oz

Bacon, Jalapeno, & Goat Cheese Dip- This is a lightened up version of a party dip. The protein is higher too! The smoke and the spice combine to elevate the flavors really well. Serve it with plaitain chips, tortilla chips, on a sandwich, on a burger, or with an array of fresh vegetables. I love it on a vegetable panini! Have I mentioned how amazing this is stuffed inside peppers? \$4.99 / 6 oz

Cinnamon Cream Cheese- A winner of a Garden & Gun Made in the South award, this combination of goat cream cheese, cinnamon, and sugar makes for the perfect breakfast spread. I love it on pancakes or a bagel, or make the best cream cheese frosting ever: Mix 1 tub Belle Chevre cinnamon cream cheese, 1/3 cup butter (5 1/2 Tablespoons), and 1-2 teaspoons vanilla together. Then mix in 3 cups powdered sugar on a low setting and ice 18-24 cupcakes! \$6.99 / 6 oz

want something healthy and filling? try a savory sweet potato stuffed with bacon, spinach, balsamic onions, and goat cheese!! Or try a baked sweet potato with cinnamon cream cheese, cranberries, and pecans!*

This month, cheese club members will receive all SIX of this month's limited featured cheeses, plus Effie's pecan nutcakes and a sample box of Rayzys dried wine grapes in the Merlot, Cabernet, and Chardonnay grape varieties to try them all. Enjoy!

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 **SEPTEMBER**

This month's featured food item is Boyajian Lemon Pepper Olive Oil. Use it to saute fish or mix 3 parts oil with 1 part specialty vinegar for a delicious salad dressing. Rub a whole chicken generously with the oil and season with salt and pepper: bake at 350 F for 1-1 1/2 hours until the skin is golden and the juices run clear. Brush kebabs before putting them on the grill or toss chicken wings for a 1-step flavoring. Simply substitute it for regular olive oil for a bit more flavor or try one of the recipes below if you'd like extra inspiration! Boyajian lemon pepper olive oil is only \$8.99 a bottle, and is automatically included in this month's wine club.

LEMON PEPPER SEAFOOD WITH LINGUINE

2 pounds seafood: use any combination of scallops, clams, shrimp, white fish, crab, mussels
8 Tbs. Boyajian Lemon Pepper Olive Oil
3 cloves garlic, chopped
6 ounces Clam Juice
1/4 cup fresh parsley, chopped
1 pound linguine, cooked
salt & pepper to taste
Heat 4 tablespoons Boyajian Lemon Pepper Oil in large skillet over medium heat. If using clams or mussels, steam for 3-5 minutes until the shells open in a separate pot. Meanwhile, add garlic and all other seafood to the lemon oil and sauté until they are translucent, approximately 3 - 5 minutes. Add clam juice and steamed seafood and heat through. Toss seafood sauce with cooked pasta, adding remaining 4 tablespoons Lemon Pepper Oil. Add salt and pepper to taste. Garnish with fresh parsley and grated cheese.

FRESHEST CAESAR SALAD EVER

3 Tablespoons lemon juice
1 Tablespoon dijon mustard
1 large garlic clove
2 boquerones (white anchovies)
1/2 cup Boyajian lemon pepper olive oil
3/4 pound romaine or boston lettuce
1/2 cup grated Parmesan or Romano
Croutons--or rip 2-day old bread into chunks and toast lightly
Combine the lemon juice, mustard, garlic, and anchovies in a blender. With the blender running, pour in 2 or 3 drops of the oil, then continue pouring the oil in a continuous stream until all the oil is emulsified into the vinaigrette. Season with salt and pepper. In a bowl, toss the lettuce with three-fourths of the vinaigrette. Taste and add more dressing if you wish. Garnish with the Parmigiano-Reggiano and croutons.

PAN-ROASTED SALMON WITH CAPERS

1 Tablespoon butter
4 salmon fillets
2 ounces capers, drained and minced
2 Tablespoons Boyajian lemon pepper olive oil
2 tablespoons fresh dill or fennel fronds, finely chopped
2 small cloves garlic, minced
In an oven-safe pan, heat butter on medium-hi. Preheat the oven to 350 F. Salt the fish lightly and place it skin-side down in the butter. Cook for about 3 minutes to crisp the skin and top with the capers, oil, herbs, and garlic. Move the pan to the oven and roast another 5-10 minutes, depending on desired doneness. Drizzle with a little more lemon oil and serve with roasted vegetables or mushroom rice.

1-POT MUSHROOM RICE

1 tablespoon Boyajian lemon pepper olive oil
2 cloves garlic, minced
1 onion, diced
1 pound mushrooms, thinly sliced
2 teaspoons Bourbon Barrel Worcestershire sauce
1/2 teaspoon dried thyme, basil, or oregano
salt and pepper to taste
3/4 cup brown rice
1 1/2 cups vegetable broth
2 Tablespoons unsalted butter
Heat olive oil in a large stockpot or Dutch oven over medium heat. Add garlic and onion, and cook, stirring frequently, until translucent, about 2-3 minutes. Stir in mushrooms, Worcestershire and thyme and cook, stirring occasionally, until mushrooms are tender and browned, about 5-6 minutes; season with salt and pepper. Stir in brown rice and vegetable broth. Bring to a boil; cover, reduce heat and simmer until rice is cooked through, about 40-45 minutes. Stir in butter until melted, about 1 minute. Serve immediately.

SEPTEMBER

Ferriol Xarello 2015

Covides, Penedes, Spain

A grape used in Cava that is unusual but delicious in still wine. The winery sells 75% of their juice and only produces the top 25%--there are only 600 cases of this wine! A great wine for the end of summer--it's fresh, but it's more about smooth structure than it is about the fruit. Lemon, lime, and honeycomb have a neat clean acidity running through the whole. Clean but wonderfully slick in the mouthfeel have notes of flowers, savory herbs like fennel, and nectarine. Very fresh, with a low alcohol--this is great as an aperitif, with goat cheese, or with shellfish.

\$15.99

Santa Carolina Estate Carmenere Reserva 2015

Cachapual Valley, Chile

The "lost Bordeaux grape," it was believed to be extinct for almost 100 years. Hooray for DNA testing--the grape was rediscovered fewer than 25 years ago, though it had been planted in Chile since the early 1800s. This one is big and concentrated, with smoky caramel and cocoa to smooth out the edges of the classic Carmenere green bell pepper herbaceousness. Ripe and long, it has green and firm notes on the finish. With that South America boldness, it is a great match for things with fat or charring, like steak, bacon, or blackened chicken or aged hard cheese. Also consider mole chicken, olives and peppers, black beans and rice, and barbecue.

\$13.99

Wine Club extra deal this month = extra bottles are only \$11.99!

Domaine de la Ferrandiere Pinot Noir 2016

Languedoc-Roussillon, France

This winery is fairly unusual: on an old swamp, the winery floods it for 40 days a year to keep the salinity in the wines high. The water around the vines also kept phylloxera out, so it's one of the oldest intact vineyards in France. Lightly perfumed, it has hints of brown Indian spices too, along with cherry at the front. Dark raspberry and violets flesh it out. This wine is great with turkey, chicken, mild cheese, or even duck. This is one of the best values on the market for Pinot Noir from France.

\$13.99



This Month's Feature:

Evolet Tempranillo 2012

Valtiendas, Spain

This is a Pago wine, which means it has been designated as a top wine in a region not known for wines not all in a high category. Ruby/cherry red, with cola, black pepper, and vanilla on the nose. A brawny, spicy red full of black fruit with a chocolatey finish. With time, the blackberry fruit and lingering tannin gets much more elegant and the masculine structure lengthens nicely with spice and smoothness. Pair it with peppers and onions, meat on the grill, burritos, or cheese grits with fish or meat (or veggies).

\$16.99

Wine Club deal of the month = \$13.99!

Rosé of the month



Rosa del Golfo 2017

Salento, Puglia, Italy

90% Negroamaro, 10% Malvasia Nera

This is one of those rosés that looks more like a red. This area is known as the best in Italy for rosé, and this is touted as the best in Italy. Super deep and very tannic for the style, it has underbrush and herbs everywhere on the nose. On the palate, it is all blood orange, black currants, and white flowers, with a hint of sage and thyme. Chowders, stews, grilled fish, and chicken are all ideal. It's also great with Caesar salad, roasted veggies with goat cheese, or seafood pasta. Organic and biodynamic. Only 120 cases for the USA.

\$21.99

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!



Orto Vins Negre Les Argiles 2015

Montsant, Spain

90% Garnacha, 10% Carinena

Four famous winemakers with family plots dating back to 1870? Yeah, they make some good wine. A beautiful purple-tinged ruby color has a fresh, smooth nose. Charming and lithe, it is plump but elegant with white pepper and lime peel. Lilacs, fennel pollen, fresh herbs, black currants, and white flowers. It's beautiful. More vibrant and fresh than most wines from Montsant, it's biodynamic as well. Put this beauty with anything from roast salmon to steak--roast some vegetables and top with goat cheese!

\$24.99

Wine Club Cru Level WHITE!



Coroa 200 Cestos Godello 2014

Valdeorras, Spain

A grape that was planted when the Romans occupied Spain, this is a little-understood and extremely food-friendly wine from the best vineyard at the winery: Gorgeous, textural white. Smooth and soft, with a sandy mouthfeel that has tons of depth. The flavors of yellow plum and lemon peel have a mineral, briny backbone to match the apple and brioche on the palate. I love this wine with shrimp or other shellfish--any seafood, really. Or chicken with lemon oil, mushroom rice bowls, smoked fish, or pork chops. It's very versatile!

\$36.99

Cru white deal of the month = \$27.99!

Wine Club is the best deal in town!

This month, our wine club gets \$53 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

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



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!

Music playlist provided by Bulldog 93.3

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, OCTOBER 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

THURSDAY, OCTOBER 18

A Preview and Special Coffee Tasting with Jittery Joe's

5-7 PM Shiraz tasting room

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.