

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

NOVEMBER 2018

PRODUCT SPOTLIGHT

This month's featured product is our Holiday Box!! A favorite for a few years now, we work incredibly hard to fill a case with 12 wines that are perfect for Thanksgiving or any gathering. The box includes reds, whites, roses, and bubbles too. We have done all the work for you, so you can simply reach in and grab anything during your holiday dinners and parties and any of the wines will work perfectly. And, as always, we've put a huge discount on the box as well. They are first-come, first serve. No substitutions and cash or check only--more than 30% off! Only \$200 per box, tax included. And this year, we're featuring discount add-ons on select wines when you get the box!

NOVEMBER CHEESE CLUB

VERMONT FARMSTEAD, VERMONT Farmstead Cheddar

An old-school British style of drier, flakier cheddar made with raw cow's milk. Made only with cheese from their farm, it's a truly flexible cheese, great to add to any plate to ground the grouping. I had some on cocoa crackers with olives and red pepper sauce - and it was magical, absorbing all the sweet and salty notes and rounding it out with buttery texture. \$7.99

Lille Bebe

This farmstead bloomy rind cheese is like a marshmallowy pillow of milder brie. Lille is normally a full wheel, but the bebe is the perfect size for a holiday cheeseplate. Want to step up your game? Make adult smores with Fat Toad caramel sauce and Castleton graham crackers--simply smear on some cheese and drizzle with what is basically Dulce de Leche! Wowza. \$9.99

Windsordale Cranberry

This is an 1800s English Wensleydale-style raw milk cheese with a tart, crisp edge to it and accented with dried cranberries. Flaky and firm, it's honeyed at the end. The slight sweetness from the berries with the clean texture of the cheese makes it amazingly mellow and delicious, and it is excellent with a glass of wine. Try it with candied ginger, apple slices, and rye crackers. \$6.99

VERMONT CREAMERY, VERMONT Fresh chevre logs rolled in herbs and spices

These goat logs are a beautiful addition to any cheese plate or appetizer assortment (plan on doing some entertaining any time soon??), plus they're delicious crumbled on a salad or spread on a sandwich.

Smoky Pepper Jelly

Killer with cured pork, almonds, and honey--plus bubbly! Or crumble it for tacos or pizza.

Wild Blueberry Lemon Thyme

Awesome with kumquats or citrus, fig spread, or maple syrup. A beautiful surprise with pumpkin.

Cranberry Orange Cinnamon

Nutcakes and corncakes, roasted red peppers, anything with potatoes are extra special with this.
\$3.99 each

This month, cheese club will receive all 6 of the featured cheeses, as well as Lazzaris Pepper Sauce, made from the peppers that made Emilia Romagna famous and have a sweet, smoky flavor that is rich and flavorful. Use it as a spread for cheese or bread, a topping for eggs, meat or fish, or an accent for rice and roasted vegetables. Also included: Castleton Sesame Graham Crackers, a wonderful way to end a meal with some ripe cheese AND new Castleton Multi-Seed Rye Crackers. \$55 worth of food this month!

did you know? we can ship cheese club! which makes it a great idea for a Christmas gift

did you know you get extra discounts for prepaying for cheese club?

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 NOVEMBER

This month's featured food item is Lazzaris Fig Mostarda. A sweet and spicy fig and mustard oil sauce, it takes several days to make with some obscure ingredients and can be hard to find--we are thrilled to have found this fabulous company based in Emilia Romagna, Italy. Fig Mostarda pairs well with goat cheese, blues, sausages, or charcuterie plates. In Northern Italy it is traditionally served with a meat platter, and I love it as a glaze on roasted pork or turkey. It is awesome on a burger as a topping, on your leftover Thanksgiving day sandwich instead of cranberry sauce, or on a grilled cheese for a little extra zip. Lazzaris Fig Mostarda is only \$6.99 a jar, and is automatically included in this month's wine club.

FOIE GRAS WITH MOSTARDA

Lazzaris Fig Mostarda

2 lobes foie gras

1 Tablespoon fresh chives, chopped

3 handfuls salad greens

oil and vinegar for dressing

Line a plate with paper towels and set aside; heat a small frying pan on high heat for 5 minutes so it's really hot. Liberally season the foie gras and add to the pan - it should sizzle immediately. Sear for 30 seconds and then flip over cleanly. Sear for 30 minutes on the other side so it's browned and crisp and then place on paper towels. Let them rest for 1 minute while you spoon 1 helping of mostarda (more solids) on each plate. Put the foie on top of the figs and glaze with a drizzle of the liquid from the jar. Accent the plate with dressed greens (best with smaller, more spicy greens like arugula, but any salad will do). Top the foie with the chives.

SAUSAGE CROSTINI

4 Tablespoons Lazzaris Fig Mostarda

2 Tablespoons butter

4 Spotted Trotter, etc. chicken sausage links

4 thick slices of French bread

Melt butter over medium and add sausage to a frying pan. Cook for about 10 minutes, turning occasionally, until browned all over. Remove from heat, let cool slightly, and slice into diagonal pieces. Meanwhile, add bread slices to the hot pan and crisp up on both sides in the fat. Remove bread from the pan and top each charred slice with sausage and mostarda. Serve hot.

SAUCY RED PEPPER EGGS

1 Tablespoon butter

4 eggs

2 Tablespoons water

3 Tablespoons Lazzaris Red Pepper Sauce

2 Tablespoons cheese of your choice

2 tortillas

optional: more tortillas and fillings, like black beans, sausage, hot sauce, extra salsa, onions, and cilantro

Heat oven to 350 F. Toast tortillas while preparing other ingredients, until crispy. Beat eggs with water. Heat a nonstick fry pan on medium and melt the butter. Add beaten eggs and stir constantly until soft but cooked through.

Top tortillas with scrambled eggs, red pepper sauce, and grated cheese. Or simply warm tortillas and stuff with eggs, peppers, and whatever ingredients that make you happy.

TOP 5 ROSES FOR THANKSGIVING!

Each year we like to select wines that are perfect with turkey, dressing, gravy, and cranberry; not to mention sweet potato, brussels sprouts, and pumpkin. As always, our Roses are dry and these are extra flexible for the wide array of dishes at your Thanksgiving table. Pink wine isn't just for summer! Enjoy one of these delicious bottles during the holidays, while they last:

1. Abigail Adams Adi 2016 Paso Robles, California

100% pressed Syrah

Firm, full, and deliciously salty, with notes of grapefruit and firm tannin at the end. Gorgeously balanced.

\$24.99

Rose Club special price = \$17.99!

2. Rosa del Golfo 2017 Salento, Puglia, Italy

90% Negroamaro, 10% Malvasia Nera

Deep and tannic, with underbrush and sage, blood orange and black currants. More like a red.

\$21.99

3. Ferrandiere Frisante 2016, Southern France

100% Pinot Gris

Clean sparkling, with pear and yellow plum flavors-soft and easy.

\$16.99

4. Adelsheim 2017, Willamette Valley, Oregon

100% Pinot Noir, Saignee

Bright and clear, with strawberry and white flowers. Incisive but not intense.

\$17.99

5. Dona Paula Reserve 2018 Maule Valley, Chile

100% Malbec

Refreshing and zippy, with notes of raspberry and peach

\$12.99

This month, Rose club members get a case discount on the #1 pick... Plus any of the other picks for Thanksgiving they want to add to their box!

EMILY'S WINE CLUB SELECTIONS FOR

NOVEMBER

Franz Etz Estate Gruner Veltliner 2016

Kamptal Niederosterreich, Austria

The prettier side of Gruve. This is super soft and incredibly fresh for such a high-toned grape. Green apple skin on the texture and flavors of pear, nectarine, melon, and apricot add balance to the bright acidity. The finish is full of white and black pepper. Put this with cream sauces, smoked fish, pate, or vegetable terrines. Also, fried food, smoked meats, and anything with an Asian twist is good.

\$17.99 1 Liter

d'Arenberg Footbolt Shiraz 2014

McLaren Vale, Australia

Named for the favorite horse in the stable sold to purchase the original property: Classic cooler Aussie Shiraz, with anise, plums, pepper, and forest floor, accented with leather and cigar box. Dark, meaty fruit finishes with blood orange, mulberries, and a dark tannic center. Smooth, focused, with good minerals, it has great balance in a deep wine. Put it with roasted root vegetables, game, lamb, steaks, or with hard cheese and olives--or dark chocolate.

\$19.99

David Hill Winery

Farmhouse Lot 172

Willamette Valley, Oregon

Syrah and misc. Rhone and Bordeaux grapes

A very old-world wine, on the rustic side. Silty, smoky, full of dried meats and salt. Ultra-savory! I like that you'd never guess it was from Oregon. The soil is loess blown over old volcanic basalt, giving it more of a dark, earthy texture underneath. Pepper, minerals, and perfume give some accents to the smoked charcuterie and cherry. The perfect wine for pizza or a cheese platter. Or try saucisson l'ail with hummus, cornichons... you get the idea.

\$13.99



This Month's DOUBLE Feature:

Laboure Roi Pinot Noir and Chardonnay Chardonnay

An easygoing style Chard, with yellow baked fruit without buttery but with a hint of brioche. Juicy and easy to drink, it's a good all-around wine when you need to pair with a number of different foods. Does well not too icy so great for a party.

Pinot Noir

A lean, light and tightly-wound style of Pinot with a slight underbrush note to it. Plush dark fruit notes along with the affable black fruit and a tiny chalkiness to the finish, along with a very smooth, clean texture. Gulpable wine.

\$14.99

Wine Club deal of the month = \$8.99!

that's down to 7.19 for cru!

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!



Dufaitre Cote de Brouilly 2017

Beaujolais, Burgundy, France

Remi Dufaitre is regarded as the best young producer in Beaujolais, and this wine is his flagship for good reason. With old vines and a combo of concrete and neutral oak to open up the grapes, this wine is known for having both power AND finesse. And it a wine that you can drink now or age for 5-10 years easily. So hard to get but so worth it. Biodynamic, with only 50 cases in the USA. Juicy, balanced, red fruited deliciousness. And perfect for the holidays.

\$35.99

we have a limited amount of Remi's 2016 Brouilly Boldness: extra old vines (70 years!) - only made in magnums, from the steepest slopes, the oldest grapes, lowest yielding, driest climate, picked last, and aged longest. \$119.99 for a 1.5 - under 9 cases for the US! and perfect for sharing--or stashing in the cellar

Wine Club Cru Level WHITE!



Francois le Saint Sancerre Cuvee Silex

Sancerre, Loire Valley, France

100% Sauvignon Blanc

Silex very flinty soil, and this wine is named very appropriately! Fresh and brisk, with TONS of limestone and shale character. The richness on the palate is like green melons and the saline finish has lots of pretty floral behind it. There are flavors of peach and strawberry too, with loads of texture to lengthen out the flavors. Try with roasted fish, mushrooms with goat cheese, simple herbed chicken, and caprese salads. Aged goat cheese is a revelation.

\$34.99

Cru White deal of the month = \$26.99

Wine Club is the best deal in town!

This month, our wine club gets \$60 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!



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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 JOIN WINE CLUB?

Our wine club is the best deal in the wine business. We work hard every month to find wines that are special, hard to find, and great values. The reason people tell us they like wine club the most? All the great finds. The second best thing? Great discounts! For only \$50, members get \$50-65 worth of wine and food, plus tasting notes and recipes. Plus, there's an extra wine on sale for club members, and we have extra case discounts on top of everything.

And our monthly wine tasting is free for members (2 tickets per membership, another \$10 available at the ready!) Ask us about our wine club—it's an amazing deal with wonderful things to try every single month!

UPCOMING EVENTS



SATURDAY, NOVEMBER 3

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

THURSDAY, NOVEMBER 8

Shiraz will close at 5:30 for a private event

SATURDAY, NOVEMBER 17

Beaujolais Nouveau release day

We have never celebrated this before, but we have a limited edition Beaujolais Nouveau VILLAGES available for the first time... so we'll be pouring 3 different Beaujolais by the glass!!

NOVEMBER 22-23

SHIRAZ IS CLOSED FOR THANKSGIVING

REOPEN NOV 24 AT NOON

SATURDAY, DECEMBER 1

Holiday Market at Shiraz!

We will give you sneak peeks at some holiday specials, deals, special orders, and even the opportunity to get first dibs on holiday items!

1 - 5 PM at Shiraz

Wine tasting for \$10 free with RSVP

DECEMBER 25-26

SHIRAZ IS CLOSED FOR CHRISTMAS

REOPEN DEC 27 AT 11 AM

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.