

# Shiraz

FINE WINE & GOURMET

www.shirazathens.com

MARCH 2019

## PRODUCT SPOTLIGHT

*We are thrilled to have a new Teaspresa luxe sugar cubes on our shelves!* These are mimosa and cocktail cubes: you can add them to bubbly, other alcohol, or even tea & coffee to add flavor or make a cocktail. There are wonderful elixres blended in, flower petals, and even pieces of fruit. It's beautiful and delicious when you make a drink with them. Have fancy lattes, mimosas, manhattans, and mules with no trouble whatsoever: simply crush a cube and add liquid. Makes a perfect drink every time!

**Available in 6 packs, 12 packs, and gift sets of 3 flavors.**

## MARCH CHEESE CLUB

### CYPRESS GROVE, CALIFORNIA

#### Purple Haze

A fresh chevre rolled in lavender buds and fennel pollen, this has become Cyress Grove's flagship cheese over the years. And these girls are definitely known for their goat cheese—one of the 3 farms that put the USA on the map!

We will be featuring this at our March event with Verdant Kitchen—wait until you see how good it is with ginger infused honey! \$5.99

#### Lamb Chopper

Sheep's milk cheese is one of the rare things, and so worth it. It's actually made in the Netherlands in Gouda format from our friends in California, making it rarer indeed. Aged 3-6 months and a beautiful white color. Fruity, caramelized, and nutty, it's so smooth it's awesome on its own or melted. Sweet, mild, milky, and buttery, it's a delight. \$12.99

### SPRINGBROOK FARM, VERMONT

(a farm that teaches urban kids where food comes from!)

#### Tarentaise Alpine

A traditional cheese originally from Savoie, it's made in huge copper vats from raw cows milk. Creamy, buttery, nutty, and supple on the palate, this is a textbook alpine table cheese. It's great alone or with fruit, salami, or pickles, and it will be more fruity when young and a little earthy with some age. If you like Tomme, you will love Tartentaise. \$7.99

#### Reading Raclette

The best melty cheese ever. Goopy and meant to be poured over potatoes, it is traditionally served with cornichons and mustard. But it is also great on a grilled cheese sandwich or used in pasta. It's funky and earthy, with salt, mineral, and apple flavors underneath. Enjoy the ultimate comfort food with a petillant natural or a carbonic wine. \$6.99

*This month, cheese club gets all four featured cheeses, plus Verdant Kitchen's large preserved ginger with lemon and Rustic Bakery creme fraiche and onion flatbread crackers. That's \$54 worth of food!*

**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 **MARCH**

This month's featured food item is Verdant Kitchen Ginger Bites. Ginger is a superfood, fighting inflammation, muscle pain, bad cholesterol, headaches, stomach pain, nausea, heart disease, osteoarthritis, and more. AND it is delicious! You can carry a tin with you for a treat or breath freshener (I always carry it on a plane instead of pills) or you can top chevre with it for a beautiful cheese course. Make gingersnap cookies or add to a hummus--any salad needs gingery kick! Put it on coffee, vanilla, or coffee ice cream. I love it on my rice bowls for flavor and crunch. Eat it as a snack. Or try one of these recipes. Ginger bites are only \$5.99, and are automatically included in this month's wine club.

## **SIMPLE GOLDEN SALAD**

4 oz fresh salad greens  
1/2 cup spiced Pecans  
1 package Verdant Kitchen Ginger Bites  
1 Tbsp Verdant Kitchen Turmeric Infused Honey  
1 Tbsp Apple Cider Vinegar  
1 Tbsp Olive Oil

👁️ Rinse the greens well. Make a vinaigrette out of honey, vinegar, and oil and drizzle over lettuce. Add ginger and pecans and serve!

## **RAW GINGER SNAPS**

3/4 cup oats  
1/2 cup almonds  
3/4 cup dates, pitted and chopped  
2 tablespoons ginger bites, minced  
3 tablespoons maple syrup or ginger syrup  
1/2 teaspoon vanilla extract  
1/4 teaspoon cinnamon  
1/8 teaspoon nutmeg or ground cloves  
1/8 teaspoon salt  
sesame seeds & cinnamon, for rolling (optional)

👁️ Combine oats and almonds in food processor until fairly fine. Add all other ingredients and blend until combined and doughlike, about 1 minute. If you add oats or nuts/seeds and it is too dry, add 1 tablespoon of water at a time for desired consistency. Let set in the refrigerator for about 20 minutes to help stiffen the dough. Roll your dough into 1 inch balls. Roll them in spices if desired. Keep refrigerated and enjoy within two weeks or so. Makes 12.

## **GINGER KALE SALAD**

7 ounces kale, rinsed  
1 Tablespoon olive oil  
1 teaspoon grated lemon zest  
1 teaspoon ginger bites, chopped fine  
3/4 teaspoon salt

👁️ Remove any big, tough kale stems from the leaves. Add oil and salt and massage into the leaves for about 10 minutes to soften the vegetable. Sprinkle in zest and ginger and toss well. Serves 2.

## **CHEWY GINGER COOKIES**

2 1/4 cups all purpose flour  
1/2 teaspoon ground cloves  
1 teaspoon ground ginger  
1 teaspoon cinnamon  
2 teaspoons baking soda  
1/2 teaspoon salt  
3/4 cup unsalted butter, softened  
1 cup granulated sugar  
1/4 cup dark molasses  
1 large egg  
1 container Ginger Bites

👁️ Preheat oven to 375. Whisk together dry ingredients, set aside. In another bowl, cream together butter and sugar. Add molasses and egg & mix until combined. Add dry ingredients and ginger bites & mix well. Chill one hour. Roll dough into 1 inch balls and roll each ball in extra granulated sugar (optional). Place on a lined baking sheet 2 inches apart. Bake for 8-10 minutes and remove from oven while still soft. Allow to cool slightly. Makes 30 cookies.

# MARCH

**Dunham Cellars Riesling 2014**  
**Columbia Valley, Washington**  
**Lewis Estate Vineyard**

A super long and slatey nose of limestone and lime peel along with a note of petrol, this smells like an expensive aged Riesling. Masculine, lean, and crisp, it stays on your tongue with its dry, stony, citrusy (super dry) notes. This is the perfect wine to slice right through soup or pasta with cream sauce, creamy OR firm cheeses, and smoked food. It has a ton of grip, and has low alcohol too.

**\$21.99**

**This month = \$14.99**

**Bodegas Altanza Lealtanza Crianza 2015**  
**Rioja Alta, Rioja, Spain**  
**100% Tempranillo**

A year in older French oak before aging in bottle makes this a great value with smoke, spice, and elegant black fruit. Balanced with black currant, cherry, balsamic vinegar too and notes of lemony citrus keeping it really pretty with substance too. Put this wine with lighter things like cheese with ginger, creamy soups, and then richer foods like braised beef.

**\$17.99**

**Maitia Roto Cabernet 2018**  
**Maule Valley, Chile**

From the winemakers of "Weon" comes this delightful little European styled Cab. It starts out very earthy and mothy like a cedar cabinet, but the darkness evens out with a rustic but really pretty midpalate. The good backbone has pretty blackberry and currants with a smooth, cigar finish. Put this wine with a beef-ginger honey stir fry or firm cheeses.

**\$14.99**



## This Month's Feature:

**Corvo is one our biggest sellers each year! The first wine to bottled in Sicily, it goes back to 1824.**

**Sicily, Italy**

Choose from the Rosso (Nero d'Avola) or Bianco (Insolia) \$12.99 / bottle, Wine club deal of the month = \$9.99!  
Buy 2 bottles, get 2 trattoria glasses too!  
(all red, all white, or 1 of each)

**Rosso 2016**

85% Nero d'Avola, 15% Merlot  
Garnet - ruby lean and masculine wine with black cherry and ample grip. It's a natural for hard cheeses and charcuterie. Roast meat or vegetables on the grill are delicious.

**Bianco 2017**

85% Insolia, 15% Chardonnay  
Crisp, but full, it has backbone with white peach and yellow plum, and hints of lime peel. Smoked fish and root vegetables are perfect.

## Rosé of the month



**Krauthaker Cuvee 2016**

**Kutjevo, Croatia**

**Syrah, Pinot Noir, Merlot, Zweigelt**

A prime example of why you don't always need the newest bottle of Rose! The time in bottle has rounded this out nicely, with cherry, spice, limestone, and cassis flavors, with hints of black raspberry, strawberry, and a lift with a little effervescence at the end. This is a great wine to put with ANYTHING. Particularly good with roasted veggies, but good from seafood to pork too. I love it with all types of cheese.

**\$13.99**

## 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!



**Jean Delobre Glou La Ferme des Sept Lunes 2015**

**Vin de France**

100% Gamay

From the northern Rhone near St Joseph, this wine is unusual because it's a Burgundy grape in the land of Syrah. The wine is big and spicy, ripe and intense... just like you would expect from the area. Bold, big, and super peppery, it has touches of earth and game. The finish is lean, with minerality shining through. Excellent with an array from heavy seafood dishes to game, and it works well with fruit and asian spices as well.

**\$29.99**

## Wine Club Cru Level WHITE!



**Inconnu Chardonnay 2017**

**Clarksburg, California**

Natural sparkling wine

A natural wine with only native yeast, it is plus and easy to drink. Brilliantly yeasty, it is smooth like a good buttery brioche. On the palate, it has orange and papaya, with a juicy, intense, spicy, creamy finish - think of it as an alcohol orange julius. What a great treat for the weekend! And it is delightful with anything that features ginger in the recipe.

**\$29.99**

## Wine Club is the best deal in town!

This month, our wine club gets \$61 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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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, 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, MARCH 2

#### Monthly tasting of Wine Club wines

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

### FRIDAY, MARCH 15

5 - 7:30 PM

A special tasting with Ross Harding of Verdant Kitchen. Verdant is a local, organic company with a farm in the Savannah coastal lowlands and a packaging home in Atlanta. Ginger and Turmeric have been at the forefront of the gourmet culinary and wellness crossroads for centuries, and now we are excited to have the opportunity to showcase these delicious snacks, spices, and beverages.

This month's wine club food item is ginger bites, and we have picked up an assortment of preserves, honey, and dusted ginger too. For our event, we'll let you help us decide what other products we'll

bring in for you!

Our focus will be "uncomplicated gourmet": 3 ingredients and 3 minutes = you have yourself an appetizer! We're serving:

- Aged cheddar with turmeric dusted baby ginger
- Creamy blue with turmeric honey
- Fresh chevre pyramids with ginger bites
- Lavender-fennel goat with ginger infused honey
- Camembert with ginger lemon preserves

Tickets are \$15 at the door. RSVP by 3/09 and get yours for only \$5--which also gets you a glass of bubbly when you arrive!

### SATURDAY, APRIL 6

#### 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.**