

# Shiraz

FINE WINE & GOURMET

www.shirazathens.com

APRIL 2019

## PRODUCT SPOTLIGHT

### WE HAVE LOTS OF NEW SPRING GIFT IDEAS!

We have things to spruce up your house and yard, teachers' gifts, grad gifts, and lots of things for Mother's day. Don't miss all our cute goodies for the upcoming holidays and celebrations!

Don't forget to order your Easter food here! (graduation too!)

## APRIL CHEESE CLUB

### BOXCARR CHEESE, NORTH CAROLINA

#### Rocket's Robiola

Like a cross between a vegetable-ashed Loire Valley bloomy rind and a Piedmontese Robiola, it's dusted in vegetable ash on its delicate, wrinkled rind. Tangy, bright and chalky, if you let it age another month it makes an oozy paste with notes of butter-roasted mushroom and toasted almond. \$15.99 / 12 oz.

#### Cottonbell

Boxcarr's spring/summer seasonal is finally here! All cows milk brie-style cheese, it's covered with a mild, bloomy rind. Inside, it's rich like whipped cream and loaded with mushroom flavors and an oyster shell snappiness. Put it with honey or jam and add some bubbly! \$13.99 / 12 oz.

### VERMONT FARMSTEAD, VERMONT

#### Cranberry Windsordale

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. \$7.99 / 7 oz.

#### Alehouse Cheddar

A base of the Farmstead artisan cheddar curds are soaked in Harpoon Munich Dark and IPA to add even more flavor. The aroma has a lot of the brewing process along with the white cheddar freshness, and hops come through on the finish. \$7.99 / 8 oz.

*This month, cheese club also gets Emily G's Jam of Love's new seasonal, Peach Blackberry, plus Carr water crackers. That's \$57 of cheese goodies!*

**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 APRIL

This month's featured food item is Frantoi Cutrera Blood Orange Marmalade. This family farm has been around for over 100 years! And this isn't just jam: it's a beautiful reduction full of essential oils, minerals, and vitamins C, A, B, and B3. Serve it over pound cake (bonus: drizzle with chocolate or caramel), make pancakes or waffles and top with lil moo cheese and marmalade instead of syrup, mix with shaved ice for a summer treat, or serve with pate for a delightful addition to your charcuterie board. Mix with strawberries and put on top of cake, or add wine and make a glaze to use on meat. It's awesome on ham, pork, or chicken. Make a vinaigrette and put over avocados or almost anything else. Or try a recipe below. Blood Orange Marmalade is \$9.99 a jar, and is automatically included in this month's wine club.

## BLOOD ORANGE VINAIGRETTE

1/3 cup olive oil  
3 Tablespoons lemon juice or vinegar  
2 Tablespoons blood orange marmalade  
1 Tablespoon dijon mustard

👉 Salt and pepper to taste  
Whisk all ingredients together.

## GOAT CHEESE CHIVE BISCUITS

2 1/3 cups all-purpose flour  
1 tsp freshly ground black pepper  
1 Tbsp sugar  
1 1/2 Tbsp baking powder  
1 tsp cream of tartar  
1 tsp salt  
1 stick unsalted butter, chilled and chopped into pieces  
3 oz. crumbled goat cheese  
1/4 cup chopped chives  
1 1/4 cup buttermilk  
1 large egg

👉 Pre-heat oven to 400 degrees and line a baking sheet with parchment paper or a Silpat. In a large bowl, whisk together the flour, black pepper, sugar, baking powder, cream of tartar, and salt. Work the butter into the flour using a pastry blender or your hands, until it resembles coarse meal. Blend the goat cheese and the chives in. In a separate bowl, whisk together buttermilk and egg. Add the wet ingredients to the dry ingredients and stir until just combined, taking care not to over-mix. Place dough on a lightly floured surface and knead just until dough comes together. If it's too sticky, you can add a little bit more flour. Pat dough into a round about 3/4-inch thick. Using a biscuit cutter with a roughly 2 3/4-inch diameter, cut rounds out of dough. Place biscuits about 2 inches apart on prepared baking sheet and re-work dough to continue cutting out biscuits. Bake for 20 minutes, until golden. Serve with blood orange marmalade.

## BEET AND MARMALADE SALAD

4 beets, unpeeled  
1 Tablespoon olive oil  
6 ounces fresh spinach  
1/4 onion  
3 oranges, supremed  
1/2 cup feta cheese  
1/4 cup walnuts  
Blood Orange Vinaigrette

👉 Soak onion for 3 hours in enough vinegar to cover it and then drain the vinegar off. Preheat the oven to 400 F. Toss the beets in 1 T. oil and wrap well in foil. Roast for an hour. Toss beets, spinach, pickled onions, oranges, feta, and walnuts together. Drizzle vinaigrette over the salad.

## BLOOD ORANGE TOM COLLINS

1 1/2 cups ice  
2 ounces gin  
1 Tablespoon blood orange marmalade  
2 ounces club soda

👉 Put ice, gin, and marmalade in a shaker. Shake extremely well and strain over ice. Top with club soda and garnish with a wedge of citrus if you feel fancy.

## ANTIOXIDANT SALAD

6 cups kale, spinach, chard, or arugula (tough parts removed and torn roughly)  
2 handfuls of blueberries or sliced strawberries  
1 handful toasted walnuts  
1 handful of Rayzys dried wine grapes  
1/2 avocado, sliced  
1/2 cup sunflower or pumpkin seeds  
1/2 red pepper, sliced in thin strips

👉 Toss all the ingredients together with blood orange vinaigrette

# APRIL

## **Apaltagua Reserve Chardonnay 2017 Casablanca Valley, Chile**

This is a great chardonnay whether or not you like wood... it's a ripe, full wine without the presence of that heaviness that barrels impart. Rich, with a dark golden color, it lightens up substantially on the finish. Hints of lime peel and vanilla finish off the taste of baked yellow apples and roasted pineapple. Ripe and pure, it's a glass of sunshine. Delicious with crab, lobster, or shrimp. Meat or fish pate or a veggie terrine are wonderful. Barbecued chicken or pork or buttery corn is delicious.

**\$11.99**

## **Franklin Tate Shiraz 2015 Margaret River, Western Australia**

WA wines are known for their finesse, and this is no exception. Instead of bold mint, there are notes of bay leaf on the nose, as well as a little earthiness. The smooth, easy flavors are enriched with mocha, blueberry, and currants. Black fruit intensity balanced with wet earth and light florals? Sign us up. It's toasty, lightly peppery flavors are wonderful with any red meat (consider it with Easter lamb), hard cheese, or melted blue. Anything with roasted peppers is delish. (90 pts Best Buy and Top 100 = Wine Enthusiast)

**\$17.99**

**This Month: \$15.99**

## **Maitia Aupa Pipeno 2017 Maule Valley, Chile**

**80% Pais, 20% Carignan**  
Pipeno is made in a cement tank with natural yeast. No fining or filtering and short fermentation gives it an opaque color and bright flavor. It's a true farmer's wine. First opened, there's a slight spritz and lots of barn and underbrush. That blows off quickly, and the animalistic brashness gives way to red raspberry and strawberry flesh. The freshness of the plummy, cherried fruit has notes of black pepper and tropical fruit on the finish. Put it with marmelade-glazed pork, olives, or fish with blood orange vinaigrette. Chicken liver pate, croque monsieurs, and cuban sandwiches are a natural pairing. Or just throw something on the grill.

**\$14.99**



### **This Month's Feature:**

## **Durigutti Cabernet Franc 2016 Mendoza, Argentina**

A beautiful and bold wine from the southern hemisphere. Dark and inky, with mulberry and other purple fruit, with notes of spice and cigar. Intense and gripping, gravel, black cherry, and blackberry. Good tannic depth is balanced by a plummy lushness on the finish with notes of violets and black olives. For all its heft, it's remarkably easy to drink. Like all things Argentine, think beef. Great with steak, a meaty stew, or chili. Or root vegetables or anything with a red wine glaze.

**\$18.99**

**Wine Club Deal of the Month = \$14.99**

## **Rosé of the month**



## **Domaine Vetriccie AOP 2017**

### **Corsica, France**

50% Niellucciu, 35% Sciaccarellu, 15% Grenache  
Corsican rose is universally considered to be some of the best in the world, but we only see a smattering of it each year. I'm thrilled to show y'all a value bottle this year--spicy, long, and aromatic, it has minerals and acid everywhere. Peaches, melons, and red currants explode in the glass and are vibrant on the palate. A blushing color, it has wet stones, orange peel, and rose petals. Put it with salads, shrimp with orange marmalade, grilled fish with aioli, or roasted pork.

**\$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!**



## **Cruse Wine Co. Monkey Jacket 2017**

### **California - 9 different select vineyards**

25% Alicante Bouschet, Cinsault, Grenache, Mondeuse, and Zinfandel; 25% Valdiguie; 50% Syrah, Tannat, St. Laurent, Carignan

The wines are fermented separately, giving the completed wine a beautiful elegance in the fruit. Clean and peppery, it has a stony texture from the chalky soil. Flavors of plum, black currant, and pomegranate leave a plump, fresh finish. Fresh with black and blue notes, and a freshness that coaxes you into the next glass. Put it with sausage, grilled chicken, or glazed salmon. Beet salad would be perfect. Only 50 cases of this were shipped to Georgia this year, so drink up!

**\$28.99**

## **Wine Club Cru Level WHITE!**



## **Schloss Schonborn Nussbrunnen Kabinett 2006 Hattenheim, Rheingau, Germany**

Not so sweet as ripe and all-out voluptuous, with heady, intense and generous fruit. Full and textural pear, lime curd, apricots and peaches also have notes of wet slate and a hint of saltiness at the finish. Super fruity at the finish, its juiciness is balanced by a savory nature due to the bottle conditioning. Utterly amazing with something spicy, asian dishes, and anything blackened. The fruit will match up with hot peppers, spice rubs, and fatty food as well. Blue cheese, brie, robiola, and other rich cheeses are a match made in heaven.

**\$29.99**

## **Wine Club is the best deal in town!**

This month, our wine club gets \$55 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, and our weekly updates are on Facebook too

**Twitter:** Shirazathens

**Instagram:** Shirazathens  
cheese plates, wine specials, recipe inspo and gift ideas on a daily basis

**[www.shirazathens.com](http://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, APRIL 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

### WEDNESDAY, APRIL 17 AT 5 P.M.

Deadline for any Easter special orders

We will be emailing about dinner and brunch ideas, but send us any ideas you might have as well. 4/17 is the official last day for any orders.

Biscuits, monkey bread, pork belly bacon, and sausage available.

See us about lamb, ham, tenderloin, crab cakes, and smoked salmon.

We also will have fresh veggies, cauliflower gratin, and even cheesecake!

### THURSDAY, APRIL 18 - SATURDAY, APRIL 20

Pick ups of any Easter special orders

### SATURDAY, MAY 4

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.**