

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

MAY 2019

PRODUCT SPOTLIGHT

CUGINO'S

4-Cheese Garlic Spread is one of our most popular products we've ever carried. And, while it lasts, we have it for the lowest price ever! \$12--now only \$9.99

Spread some on some french bread and bake until bubbly-- and don't forget to get the rest of your food for Mothers Day and graduation!

French Onion Soup mix has also been a perennial favorite.

Just add an onion and water (plus, cheese, if you'd like) \$5 per bag

French Onion Dip is brand new and sure to be a hit at your next party.

Get a pack of 2 for only \$3

Mac and Cheesy with garlic butter is yummy and the easiest thing you'll ever make-- just add water. \$3 per bag

MAY CHEESE CLUB

CARR VALLEY CHEESE, WISCONSIN

Cocoa Cardona

A beautiful white aged goat cheese rubbed with cocoa powder. It is the perfect blend of sweet and savory. It's a beautiful and elegant cheese that is excellent with fruity whites, berry-intense reds, and dessert wines too. \$8.99 / 5 oz.

Smoked Fontina

Soft and lightly smoked, it's great on its own or melted onto a sandwich. Pizza, pasta, and soups are delicious too. Makes a killer potato au gratin. I love it with crisp whites. Put it with pickles, cornichons, or roasted peppers. \$7.99 / 8.5 oz.

FIREFLY FARM, MARYLAND

Black and Blue

Buttery, peppery, and sharp! Really unusual because it is a blue cheese made of all goats milk. Such a beautiful blue cheese, it's creamy and sharp at the same time. Put this with jam or marmalade on a cheese plate or melt it onto pasta. \$13.99 / 6 oz.

KRYSSOS, WISCONSIN

Blue cheese stuffed olives

Perfect for a cocktail or a cheese plate. I love them in bloody marys too. You can serve them as an appetizer plain, or fried for something even more decadent. Why not roll them in bread crumbs, fry them, and serve with slaw and salad dressing?! \$3.99 / 5.3 oz.

This month, cheese club gets all four cheeses, plus whole preserved figs and Effie's cocoa cake crackers. That's \$56 worth of food!

SHIRAZ'S RECIPES FOR MAY

This month's featured food item is Adams Apple Cider Slaw & Salad Dressing. Use it for the dressing in a salad nicoise, put over any mixed salad, or put on a lettuce wedge. What's important inside? apple cider vinegar. What's important that's missing? corn syrup and mayo. It's great as a dip for veggies. It is a lovely dressing for a cold pasta salad. 2 ingredient slaw: cabbage and slaw dressing! My favorite might be 2-color cabbage slaw served over meatballs in Adams Apple bourbon bath. Adams Apple Dressing is only \$7.99, and is automatically included in this month's wine club.

SUMMER POTATO SALAD

2 lbs baby zucchini
2 lbs green beans
20 small potatoes
1/2 cup dry vermouth
2 scallions, leeks, or ramps, minced
– salt and pepper to taste
4 ounces fresh arugula, rinsed
1/4 cup fresh parsley or tarragon, chopped
1/4 cup cider slaw & salad dressing

👉 Cut the stems off the zucchini and cut diagonally into 1/2 inch slices. Cut the ends off the green beans. Steam beans and zucchini for 3-5 minutes, until barely tender. Wash the potatoes and put in a large pot, covering with cold water. Bring to a simmer and cook until tender when pierced with a fork. Drain well, put in a bowl, and toss with vermouth. Cool. Cut potatoes in quarters, top with the green vegetables, then the herbs and seasoning, and then dressing. Toss and serve.

SUMMER RICE AND KALE TOSS

1/2 cup wild rice (uncooked)
2 lbs any firm squash, chopped in 1/2 inch cubes
1 Tablespoon olive oil
5 cups kale, hard stems removed
1 apple, cored and in 1/2 inch cubes
1/2 cup Rayzins dried wine grapes
1/2 cup toasted pecans
– salt and pepper to taste
1/4 cup cider slaw & salad dressing

👉 Preheat the oven to 375 degrees F. Line a large baking sheet with parchment paper or foil. Toss the squash with a bit of olive oil, salt and pepper. Spread into an even layer. Bake for 10 minutes or until brown. Cool. Meanwhile, cook the wild rice and let cool. Chop the kale roughly. In a large bowl, combine the kale, apple, dried fruit, pecans, squash and wild rice. Add dressing, salt and pepper and toss until evenly mixed.

LEFTOVER CHICKEN SALAD

2 cups cooked chicken, shredded
1/3 cup dried mango, chopped small
1/4 cup fresh dill, chopped roughly
1/4 cup walnuts, chopped
2 pieces celery, diced small
1/4 cup red onion, diced small
1/2 cup cider slaw & salad dressing
– salt and pepper to taste

👉 Put all ingredients together in a large bowl and toss well. Serve on pita, lettuce wraps, or sliced bread.

CIDER BROCCOLI PEPPER SALAD

2 brunches fresh broccoli, but into smaller pieces
3 small red bell peppers, sliced into slivers
1/2 cup Rayzins or other dried fruit pieces
2 apples, cored and chopped into large chunks
1/4 cup roasted nuts, chopped
1 cup cider slaw & salad dressing
1/2 cup cooked bacon, chopped (optional)

👉 Toss all ingredients together and serve.



MAY

Cascina Galarin Arneis 2017
Langhe, Piemonte, Italy

The same family has owned the property since the 1700s farms organically and hand harvest. The ripe and elegant flavors of green and yellow apples with a creamy center are balanced with an herbaceousness that makes for a remarkably complex wine. Basil and other dried sweet herbs, along with black olives, keep the rich fruit from making it sweet--almost Albarino-like in it's freshness. Melon and almond on the finish round it out. Try fish or chicken with butter, cheesy pasta, creamy soup, or semi-hard cheese. Wonderful with anything cooked with fresh summer herbs, white asparagus, or spring onions.

\$17.99

Cave du Marmandais Petit Lixandre 2016
Bordeaux, France

50% Merlot, 30% Cabernet, 20% Cab Franc

Spicy, earthy, and inky... everything we want in a Bordeaux. But it's easy drinking, too. Rustic, with blackberry and black fruit, along with dark cherry and a coconut-oak tone. Masculine in tone, it is good with hard, aged cheeses and anything on a grill. Soft and youthfully fruity on the finish. Try a grilled cheese, pate and charcuterie, or shepherd's pie. Great with eggs and bacon, or have a burger and fries.

\$14.99

Emerald Hare Red 2015

Lake County, California

Merlot, Zinfandel, Cabernet

This project was founded by a sommelier & chef husband and wife from Snellville. They recruited the winemaker at Merry Edwards to craft wines that are meant to pair with food and work in a restaurant program (just the kind of wines we like!). Smoky, with green pepper and black fruit in the foreground, this is a smooth, focused, savory blend. A wine of minerals and acid, it goes extremely well with steak, grilled salmon, lentil salad, ramps, onions, and leeks, or anything with a soy or pesto sauce.

\$14.99



This Month's Feature:

Quebrada Sidra Brut Nature 2015

Huiscapi, Chile

100% apples

A beautiful, frisky, funky, intense cider. This is from the southern hemisphere, but it tastes decidedly Basque. From a cool lake region, made in a traditional style, out of organic apples. Such a bright, juicy, acidic bite of granny smith apples with a light floral tone. It's made like champagne, and the lees stay on for 6-8 months for more richness. Zero residual sugar and only 7.5% alcohol! Amazing to pair with grilled fish, pork chops, or hard cheeses. A great match for a charcuterie plate too.

\$15.99

Wine Club Deal of the Month = \$11.99

Rosé of the month



Manu Rose 2018

Marlborough, New Zealand

Syrah & Pinot Grigio

Manu means "bird" in Maori, and the winery is committed to being sustainable and ecologically responsible. Ripe and fresh, this wine is fruit-forward and juicy, even if it is dry. Full of blood orange, strawberries, and ripe plums, it's a mouthful of summer. Pecans and tons of red fruit climb out of the glass. A great wine for fried foods, onions, bright salads, and shellfish. Such a fun wine for hot weather. Only 300 cases for the US and they all came to Georgia!

\$14.99

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!



Terre Rouge l'Autre 2009

Sierra Foothills, California

65% Grenache, 20% Syrah, 15% Mourvedre

l'Autre means "the other," and this is designed to be "another" Chateaufeuf du Pape. The nose is rich and complicated, with notes of orange peel, black fruit, and currant. It's backed up with a light floral spiciness, citrus, and lots of wet earth. Citrus at the forefront is enriched with barny but elegant mulberry tones. It's dark and briary but smooth... with a black, peppery finish. Silky and brambly too? That's my speed! As with the original CDP, put it with duck confit, lamb, white bean stew, sausage ragu, and veggies in red wine over lentils are all heavenly. Smoked cheese and cheddar and any intense mediterranean dishes should be considered too.

90 = Wine Enthusiast

\$34.99

Wine Club Cru Level WHITE!



Getaraike Txakolina Bengoetxe 2015

Berezia, Basque, Spain

95% Hondarrabi Zuri, 5% Gros Manseng

Does anything scream the start of summer more than a good Txakoli?? I doubt it. So fresh, so lovely, so low in alcohol! This one is rich in style, with hefty, brothy, orange and earth. Medium-bodied, with cooked citrus. And there's nothing better with hard-to-pair summer vegetables like tomatoes, peas, asparagus, and fun salads too. Put it with shellfish for some magic. This wine is insanely hard to grow, but it is worth it when you get that light spritz out of the bottle with a salad or some seafood.

\$24.99

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

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, MAY 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

WEDNESDAY, MAY 8

Cutoff for Mother's Day special orders

(pickup May 9 - 11)

SATURDAY, JUNE 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

JULY 2 - JULY 6

Shiraz will be closed for Independence day and summer inventory

SATURDAY, JULY 13

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.