

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

JULY 2019

PRODUCT SPOTLIGHT

ARE YOU A MEMBER OF OUR ROSE CLUB??

Yes, it's officially "Rose Season" right now, but they are great wines year-round! Our members of this wine club add-on get a seasonally-appropriate bottle added to their club pickup every month, and they get a case discount on the bottle when they pick it up. Plus, there are sometimes extra discounts on the wines. This month, Rose members get \$5 off every bottle, plus the extra 15-20% off as well! Members will also get tasting notes, pairing suggestions, and (just like other segments of wine club) we will hold the wine for members when they are limited or run out.

JULY CHEESE CLUB

GOAT LADY DAIRY, NORTH CAROLINA

Smokey Mountain Round

Goat cheese formed into disks and smoked over apple wood. The result is both tangy and full of bacon fat richness. Put it with hearty crackers or crumbled over veggies or pasta. Winner, 1st place, American Cheese Society awards.

\$9.99 / 5 oz

Sandy Creek

Named for a stream through the farm, this is a ripened goat cheese with a layer of vegetable ash. Bright, grassy, and fresh—it's an easy star of a cheese plate with spiced nuts or honey.

\$11.99 / 6 oz

NETTLE CREEK, ADIRONDACKS, NY

Kunik

A triple creme cheese made from both cow and goat cheese with tangy, buttery flavors. A perfect round of brie, just add fruit and crackers. 2nd place at the US Cheese Championships and a Good Food Award winner.

\$14.99 / 10 oz

Honey Lavender Fromage Blanc

An unsalted, seasoned fresh cheese that is spreadable, perfect for crostini or crackers, or a toasted bagel. I love a little honey and fresh fruit added on top! A unique, handcrafted spoonful that is light and fluffy.

\$6.99 / 5 oz

This month, cheese club members get all 4 featured cheeses, plus Verdant Kitchen tumeric honey and Effe's Cocoa Cakes Crackers (a value of \$61!)

SHIRAZ'S RECIPES FOR JULY

This month, wine club members get \$5 to spend on any food items on the shelf in Shiraz!! (that means non-refrigerated items) We have so many great things to look for--get another bottle of your favorite or use it as an excuse to try something new! Or you can get \$10 to spend off our special sale shelf (limited--first come, first serve, so see us early!)

RAISIN & RED WINE COMPOTE

1 cup Rayzys
3/4 cup sugar
1/2 cup dry red wine
1/2 cup red or white wine vinegar
1/4 cup water
Large pinch sea salt

Combine all ingredients in a medium sized saucepan and bring to a simmer over medium heat. Simmer, stirring occasionally, about 20 minutes or until slightly thickened and glossy. Cool to room temperature before using. Refrigerate in an airtight container for up to 2 weeks. Serve over brie or goat cheese, or put on top of pork chops or waffles.

High in fiber, low in fat and cholesterol, Rayzys have more antioxidants than wine (or pomegranate, grapes, green tea... you name it!) They are a simple whole food and one of the best superfoods on the market. Delicious on their own, they add a sweet and crunchy bite to everything from salads to baked goods to savory dishes. They're also an excellent topping for yogurt, pairing with cheese, and lots more!

MATCHA TEA - CRUSTED SALMON

4 salmon fillets, skin on
1/2 cup walnuts or almonds
1 Tbsp fresh parsley or other herbs
2 Tbsp matcha latte mix
1 Tbsp Olive Oil

Preheat oven to 350 F. Put aluminum foil on a baking sheet and coat with cooking spray. Preheat the baking sheet. Chop nuts finely in a food processor and add herbs and matcha. Mix the oil into the blend. Sprinkle salt and pepper to taste on the fish. Pack the nut topping onto the salmon pieces, sealing the top as much as possible. Put the fish skin side down on aluminum foil and put back into oven. Bake for 15-20 minutes, depending if you want it medium or well done. Let rest for 5 minutes before serving.

Simply add boiling water to latte mix and enjoy hot or add ice and drink cold! It is an easy smoothie: add a banana or peach and some milk or water. Add the powder to cookies or sprinkle it on yogurt; mix the drink with sparkling water or ginger ale for a cooler; or mix it with dark chocolate and dunk fruit in it.

BURGUNDY BAKED ONIONS

6 medium vidalia onions, peeled
1 bottle Dr Pete's Burgundy Marinade
1/2 cup shredded swiss or asiago cheese
2-3 pats butter

Preheat oven at 375 F. Core a well in the top of each onion and fill with burgundy marinade. Dot with butter. Put onions in a baking dish and bake for 1 hour. Baste onions at least once while cooking with juices as they run out. Sprinkle onion tops with cheese and cook 5 more minutes until browned.

Burgundy marinade is the easiest way to make a great pot roast. Saute mushrooms and beef tips and serve over rice or marinate pork or chicken in it. Add it to a stew for flavor or brush vegetable skewers on the grill. Add red wine to it if you want to make the sauce go further! (also feel free to add mint or rosemary)

SPRING TOMATO SALAD

1 Tablespoon butter
2 Cucumbers, chopped roughly into bite-sized pieces
1 Tablespoon fresh mint, chopped
2 Tablespoons fresh parsley, chopped
1 cup halved cherry tomatoes
Pre made Dr Pete's Pimento Cheese Dressing Mix

Melt the butter in a saucepan on medium. Add cucumbers and cook for 5 minutes. Add mint and turn off the heat. Put tomatoes on a serving plate and top with 1/4 cup dressing mix. Top with sautéed cucumbers and then fresh parsley and then serve.

Pimento Cheese Dressing is a great dip for vegetables as well as salad dressing. Put it on a lettuce wedge, or use it in your favorite potato or pasta salad or over a ham and cheese omelette. Put it on a reuben or tomato sandwich or deviled eggs instead of mayo or thousand island.

EMILY'S WINE CLUB SELECTIONS FOR JULY

Gustavshof Vom Berg Riesling Trocken 2017 Rheinhessen, Germany

From the highest hill in the region, it's loaded with slate, lime, and tropical fruit. A combination of passion fruit, mango, and green apple skin firmness flood the palate. Fresh and brisk, it has a lingering finish of stones and minerals, pears, and acid. Demeter certified organic too. So lively and bright, it's perfect with heavily peppered, spiced, or sauced dishes. I love it with curries or Asian food, or just herb crusted chicken or pork. Fish on the grill or a butter or cream sauce with veggies is wonderful.

\$21.99 / 1 liter

Our price this month = \$19.99

Cellar Pinol Sa Natura 2013 Terra Alta, Spain

50% Carinena, 20% Garnacha, 20% Syrah, 10% Merlot

All Pinol's wines are organic, and this one is certified from 30-50 year-old vines. Toasty, woody, and smoky, it has black fruit and savory spices. Thyme, rosemary, and lavender are accented with chamomile, pencil lead, and underbrush. Currant and black cherry have notes of balsamic and cedar on the finish. Really textural and elegant, it's a good wine for vegetables with smoky goat cheese, game, or sausages. It's a wine best after a few years of cellaring, so it's ready now!

92 = Wine Enthusiast

\$21.99

Our price this month = \$17.99

Villa San-Juliette Chorum Red 2012 Paso Robles, California

25% Cabernet, 20% Syrah, 18% Cab Franc, 17% Grenache, 15% Petit Verdot, 5% Alicante Bouschet

A juicy, medium-bodied, wine full of black and blue fruit. Bold flavors with ripe fruit and a lot of spice--it's a quintessential Paso blend. Blackberries and black raspberries prevail, with notes of cassis, ink, and tar. Plum and espresso with a good amount of heavy, chewy fruit linger on the palate. As with big, fruit-forward reds, it's great with anything with bbq sauce, grilled peppers, or aged cheese. Try chocolate (or mole), blackened salmon, turkey burgers, or eggplant.

\$16.99

Our price this month = \$13.99



This Month's Feature:

Dinastia Vivanco Seleccion de Familia Reserva 2011 Rioja Alta, Spain

90% Tempranillo, 10% Graciano

A region with high altitudes and therefore lower acid and lighter in body--a more elegant style, enhanced even further by bottle aging. Firm, full, and earthy, with dark smoky flavors of deep black fruit. The grip of cedar, the richness of earth, and the sweetness on the finish of balsamic. Notes of mushroom, sage, graphite, and oak give it a long, rich mouthful of red berry flavor with a long, dark, smooth finish. Perfect with stews, olives, red meat and pork. To really let it shine, have a tapas night!

92 Wine & Spirits "drink through 2025"

\$24.99

Wine club deal of the month = \$16.99!

Rosé of the month



Cheateau de Lancyre Le Rose 2016

Pic St Loup, Languedoc, France

50% Syrah, 40% Grenache, 10% Cinsault

The most famous estate in the best area within Provence in the southern Rhone valley, it's known as a serious rose, a year-round rose, and rose for red wine drinkers. The raspberry aroma is backed up by savory, herbal mediterranean herbs, and some vanilla and tobacco on the nose for weight. Smooth, ripe, and slick, the finish has red pepper, cranberry, and smokehouse with a long finish that is incredibly easy to sip. Equally good with summer vegetables, roast chicken, and grilled seafood.

\$17.99

Rose club deal of the month = \$12.99!

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!



Badea Phippe La Foulee de Zinzins 2016

Rhone Valley, France

100% Grenache

Unfined and unfiltered and made with native yeasts, hand harvested, hand bottled, and certified organic from 70 year vines. The estate only grows Grenache, and makes under 1,000 cases total each year (from 5 different wines). It's a juicy and rustic red, with full tannins and a fresh, spicy mouthfeel with strawberry and hints of tobacco and anise. Clean blackberry, red berry, and black pepper add some zip. Beef, mushrooms, food on the grill, anything with dried fruit, soy-glazed salmon, and foods with lots of herbs. Don't miss it with Indian, Greek, or middle eastern food.

\$24.99

Wine Club Cru Level WHITE!



Domaine Lafond Lirac Roc Epine Blanc 2018

Tavel, Rhone Valley, France

50% Grenache Blanc, 30% Roussanne, 20% Viognier

To be brief: amazingly delicious. Freesia and lime peel back pineapple and peach with a delicate efficiency. It has perfect balance, with lithe fruit against a palate that would be voluptuous were it not for the tight minerality and stony, round freshness. Super elegant: A great wine for a refreshing, light summer salad or shellfish. Try it with pate, sushi, or soft goat cheese with honey. Anything with a tarragon mustard glaze, fresh figs, or aioli on top is excellent--and it's ideal with fish stew.

\$24.99

Cru White deal of the month = \$19.99

Wine Club is the best deal in town!

This month, our wine club gets \$66-71 worth of wine and food for only \$50! (Depends on what items you pick for your food item this month) PLUS, wine club saves on every feature and extra on any mixed cases all month long!

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



SUNDAY, JULY 28

A 728 PARTY!!

Fiddlehead Cellars throws the largest nationwide virtual toast each year. Join us to be the first in Athens to join in the fun!! For the price of your tickets, you'll gain access to the store for our private event AND 6 different wines - including either 728 Pinot Noir or 728 sparkling wine! (\$46 and \$63 per bottle). We will also have both 728 wines in the Enomatic by the glass! Also included in your ticket:

PIGS AND PINOT: sliders of pulled pork and slaw AND bacon jam-grilled cheese sandwiches

3 - 5 pm at Shiraz (downstairs)

\$20 per person; YOU MUST RSVP FOR THIS PRIVATE EVENT

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

SATURDAY, AUGUST 3

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.