

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

AUGUST 2019

PRODUCT SPOTLIGHT

MINA HARISSA

The company that made this month's food item actually started with this one jar of goodness. Harissa is a condiment (or add-on to recipes) that's all about chili peppers. Mina took the thick spicy paste and added extra evoo, vinegar, and garlic to the it to make it her own. It's meant to be much easier for everyday applications in your kitchen, and I've definitely proven that--I've put the mild on pasta as a full-blown sauce, and can NOT stop putting the spicy on my fish tacos at home. Put this in your pasta, egg dishes, on anything for some flavor... the possibilities are endless.

We have 3 different tagine sauces from Mina, plus 3 harissas, shakshuka, and olives too. This is a brilliant new line of delicious condiments that are ridiculously easy to use. Try some of these in your weekend routine--you will be rewarded!

(FYI, if you don't know, tagines are made of meats and vegetables simmered in a sauce, and shakshuka is a tomato base to cook the most amazing eggs ever in)

AUGUST CHEESE CLUB

SWEETGRASS DAIRY, GEORGIA

Cyprus

A super-limited batch (only 45 wheels made, only every 2 years)--this is a mediterranean style cheese loaded with tomatoes, kalamatas, and garlic. Always a huge hit when we get it, so I couldn't resist! A stand-alone on any plate, it's also awesome tossed in a pasta salad or on top of a flatbread or pizza.

\$9.99 / 8 oz

Griffin

Another limited cheese, this was the favorite of all the beer-infused cheeses that Sweetgrass tried before making this a flagship of the creamery. Tomme washed in Porter from Roswell. It's the farmhouse-style cheese Sweetgrass is known for with a malty, hoppy note in the paste and a kick at the end. Aged at least 60 days with notes of coffee and chocolate.

\$11.99 / 8 oz

Pimento

Most pimento cheese is made with cheddar, but this is shredded Thomasville Tomme with 2 kinds of peppers instead of 1 and Duke's mayo to prove it's truly southern! It has a sharper bite than standard pimento, which is delightfully refreshing. Grab some crackers and declare summer open.

\$9.99 / 6 oz

CHEVOO, HEALDSBURG, CALIFORNIA

Dill Pollen and Garlic

Since this creamery is in Sonoma County, this (original) cheese is meant to be reminiscent of the flavors of wine country. A mild but flavorful marinated cheese, drizzle the olive oil all over salads or flatbreads for extra flavor. Try roasted veggies or a tossed salad and make it 10 times better!

\$6.99 / 4 oz

Fennel Pollen and Orange

This is the brand new flavor from the creamery - it's so fresh it isn't even on the website yet! Showing the Pacific Rim influence in California, it makes a killer complement for grilled fruit or a veggie-grain bowl. Have a salad and make it fancy. Or make the best avocado toast ever!

\$6.99 / 4 oz

This month, cheese club gets all 5 of the featured cheeses, PLUS toasted onion crackers from 34 degrees and Mina pitted green olives from Morocco (which are perfect stuffed with goat cheese!) so you can make a complete cheese plate or cocktail hour. (that's \$56 of cheese and food!)

SHIRAZ'S RECIPES FOR AUGUST

This month's featured food item is Mina Moroccan Lamb or Beef Cooking Sauce. Meat tagine is a Moroccan recipe. This sauce is a blend of garlic, ras el hanout, saffron and extra virgin olive oil. A key ingredient is the Moroccan spice blend ras el hanout, which is ginger, cinnamon, all spice, turmeric, cardamom, cumin, coriander, mace, nutmeg and pepper. When this generously seasoned simmer sauce is combined with meat, dried fruits and garnished with roasted almonds, it creates a sweet and savory tagine bursting with flavor. Don't want red meat? try it with chicken or pork (or game!). Don't eat meat at all? Throw in some cauliflower, olives, and potatoes or pumpkin for a wonderful savory dish with no hassle. Delicious and easy to make, tagine is a quintessential Moroccan dish which works well as a family dinner or for a special occasion. Serve with couscous, rice, or crusty bread to mop up the delicious sauce. The basic recipe calls for just 2 lbs of meat, an onion, and cilantro in addition to the sauce. Mina cooking sauce is \$7.99 a jar, and comes automatically in this month's wine club.

EASY LAMB TAGINE

- 1 jar Mina Lamb or Beef Cooking Sauce
- 1 onion, diced
- 1 lb lamb, ground or in cubes
- 1/2 cup raisins
- 1/2 cup sliced almonds or walnuts
- 1/2 cup fresh mint, roughly chopped (or half mint and half cilantro)
- dollop of harissa or other hot sauce
- dollop of creme fraiche or yogurt

Brown the onions and meat with 1 Tablespoon oil in a dutch oven or put in a crock pot and over with cooking sauce. Sprinkle with raisins and nuts and simmer for a long time on low or leave all day in the pot. Serve sprinkled with fresh mint and with both condiments added on top or on the side.

VEGETABLE TAGINE WITH NUTS

- 12 oz couscous
- 1 jar Mina Tagine sauce of your choice
- 2 sweet potatoes, in 1-inch chunks
- 2 zucchini, cut into like-size cubes
- 12 oz chickpeas, canned or soaked overnight (rinsed)
- 12 oz frozen peas
- 1/2 cup raisins (I use Rayzys)
- 1/2 cup almonds or walnuts
- 1 bunch cilantro, chopped

Make the couscous according to instructions (can substitute bulghur, barley, or other grains). In a tagine, dutch oven, or braiser, pour bottle of sauce. Add sweet potatoes, zucchini, chickpeas, and peas. Add raisins and stir everything together. Cover and cook for 30 minutes. Serve over couscous and garnish with nuts and cilantro.

HEIRLOOM TOMATO SALAD

- 6 ripe tomatoes, half sliced and half chopped
- 1/2 cup marinated chevre (like chevoo dill pollen & garlic)
- basil, dill, and mint - fresh! and chopped roughly.
- 1/4 cup olive oil
- 1 Tablespoon vinegar
- 2 cloves garlic, minced
- salt and pepper to taste

Lay tomatoes out on a platter and top with cheese. Sprinkle the tomatoes with fresh herbs. Combine oil, vinegar, garlic and s & p and drizzle over the top of all of it.

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
- Premade 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.

EMILY'S WINE CLUB SELECTIONS FOR **AUGUST**

Kobal Sipon Furmint 2018 **Ptuj, Slovenia**

This is one of my favorite impossible-to-find grapes. The palate has tons of passionfruit and lime sorbet. It's beautifully ripe and subtle at the same time. So rich in the mouthfeel but super crisp at the finish with bright acid, minerals, and lime peel too. Bold, with notes of grapefruit tartness making the clean finish a tad mouthwatering without being abrasive. Just a beautiful example of a fresh, crisp white. Get it while you can! And while you're at it, have some shellfish, sushi, oysters... Asian cuisine works great too. (Or just drink it. Such a great cocktail wine.)

\$19.99

Pullus Blaufrankisch 2015 **Ptuj, Slovenia**

I'm so thrilled that we could get this wine. We literally have everything in the country in the store. It's an old favorite that is NEVER here. Refined, rich, and smooth, with almonds, cashews, blueberry and sage on the palate. So fresh with acidity to balance all the depth of complexity--I'd add lemon and cranberry to the finish along with the buttery texture. Mulberry and spice, with hints of rusticity. This wine is a study in power vs. finesse. Enjoy it while we can. And it's amazing with rich sauces (see this month's feature), any red meat, or tofu, couscous and greens, dark meat poultry, or or or marinated veggies.

\$15.99

Lubanzi Rhone Red Blend 2017 **Western Cape, South Africa**

Shiraz, Cinsault, Mourvedre, Grenache, Carignane

A fun wine made by guys who give a lot of money to charity--specifically to education... consistently a fabulous value, it is super SMOOTH - which is unusual for an African red of this price. Earthy, with black raspberry and black cherry, plus other ripe red fruits. It gets more soft over time, with notes of bay leaf and those intense red berries. Just a hint of spice and earth finish it up. It's excellent with root veggies, burgers, lamb kebabs, or even a tagine. Full-flavored dishes are the secret. Think BBQ!

\$14.99



This Month's Feature:

Angelini Sangiovese 2013 **Colli Pesaresi Riserva** **Marche, Italy**

I love wines from the Marche, a place so small in stature next to the famous area of Chianti. These Sangiovese grapes are more soft and smooth. I love them with lighter dishes. Also better for the summer months. There is good earth at the front, with plum and blackberry to boot. It's nicely balanced and a pretty food wine. It's recommended with beef, lamb, or venison. It's also an excellent pairing with pasta. Or try pork chops with mushrooms for something fun.

\$15.99

Wine club deal of the month = \$10.99!

Rosé of the month



Domaine des Diabes 2018

Le Petit Diable Rosé

Provence, France

40% Syrah, 40% Cinsault, 20% Grenache

A fresh, crisp, brilliant rose for the dog days of summer. This is a great value wine and our importer's favorite of the year. It might be your favorite for the money too! Light pear and strawberry are balanced by a clean herbaceous texture. It manages to be light on the palate and linger with an elegance at the same time. Lighter summertime meals like capreses, chopped salads, and simple fish dishes are easy pairings, and it is great with corn or chicken on the grill too.

\$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!



Elyse Nero Misto 2015

California

Petite Sirah, Zinfandel, Charbono, Barbera

Such a fun wine from an otherwise serious Zin and Cab producer in the Napa Valley. This wine is juicy and medium-bodied, with asian spices, white pepper, and bright notes of black raspberry and cassis. Long and silky on the finish, there are notes of orange peel, gingerbread, and red raspberry. The "mixed black" is great with lamb or steak on the grill, eggplant tagines, or Italian sausage or bratwurst with roasted peppers and onions.

\$34.99

Wine Club Cru Level WHITE!



Dirler-Cade Belzbrunnen Riesling 2012

Alsace, France

This wine is ASTOUNDING. Great viscosity on the palate without being sweet--it is super balanced. It has a wonderful richness that is incredibly long and elegant at the same time. Pear, quince, green apple, and white pepper create a super rich, leesy mouthful of wine that is wonderful with food from shellfish to spicy food to sushi to pork to mushrooms. This is the perfect white to put with a lamb tagine! Also, do yourself a favor and get a couple extra bottles to save for Thanksgiving.

\$29.99

Cru White deal of the month = \$24.99!

Wine Club is the best deal in town!

This month, our wine club gets \$59 worth of wine and food for only \$50! 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



SATURDAY, AUGUST 3

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

SATURDAY, SEPTEMBER 7

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.