

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

SEPTEMBER 2019

PRODUCT SPOTLIGHT GREEN IS THE NEW BLACK!

Did you know that Shiraz has really good 6 bottle cloth wine bags?? Did you know that if you fill them on any trip to Shiraz, you get a half case discount on the mixed 6 of wines that go into the bags? The bags cost us \$5, but are only \$3 to you!!

Also only \$3--we have Shiraz cooler bags! They are perfect to take lunch to work, and are also great if you want to take fish or cheese home and keep it cold!

In case you didn't know, we also reuse and recycle your Shiraz paper bags...

****Use your Shiraz cloth bag to pick up 6 wines and get a 1/2 case discount!! Every time!****

SEPTEMBER CHEESE CLUB

JASPER HILL FARMS, VERMONT

Cabot Clothbound Cheddar

This is my favorite cheddar anywhere. It is so dry and crumbly, with notes more likened to Parmesan than what we think of as Cheddar. It has all the beef broth and savory notes to go with the dark caramelized nuttiness that's English-Cheddar inspired. What a treat--I wish we could get it more than once a year. Try it with Mead (tasting 9/19) or with dry red wines, and add dried wine grapes or mango or figs.

\$12.99 / 8 oz

Willoughby Washed Rind

Named after the creamery that started this cheese, continued with a legacy. A dark, earthy, and almost funky cheese with a ripe interior balancing the outside that is woodsy, full of mushrooms and beef broth. It just gets more ripe in the fridge, without getting too oozy. I love it with salami! It is wonderful with all roasted meats. And especially good with some jam and dried fruit.

\$12.99 / 8 oz

LA BONNE VIE

Rouge Washed Rind

A washed rind cheese made with whole cows milk--it has a beautiful orange/red edible rind that happens as it's washed by hand over time. Eat it young for a buttery flavor or wait two weeks for something spicier. Recommended at room temperature with warm french bread. Great with a dollop of fruit confit or jam.

\$7.99 / 5 oz

Truffle Goat Cheese

Mild, buttery, and full of a deep white truffle flavor and a subtle creaminess. It is amazing with honey, with fig spread, or with candied pecans--this makes a great addition to a cheese plate. It's also amazing with veggies as a side dish. Try it for dessert! Or make a pan of potatoes au gratin with this for something superior. It's buttery and perfect with a Cotes du Rhone or Pinot.

\$9.99 / 4 oz

This month, cheese club gets all 4 featured cheeses, plus a box of Carr water crackers and a tub of Rayzyn and red wine compote.

That's \$52 this month!

SHIRAZ'S RECIPES FOR SEPTEMBER

This month's featured food item is L'Epicurien White Fig & Black Olive Confit. A staple in traditional French cuisine, it is the perfect blend of sweet and savory. Perfect on a crostini or cracker with goat cheese or brie, it's also a great component on a hummus plate or charcuterie platter. I love this as a sandwich spread--put it on a ham and cheese sandwich and prepare to be amazed! Put it with meat in an empanada (or serve it as the sauce on the side!), put it on a pasta with nuts and cheese, stuff mushrooms, or rub it all over roast chicken. Or try any of these month's recipes--and then come back and grab some more of your new favorite spread. Fig & Olive Confit is only \$9.99 a jar, and is automatically included in this month's wine club.

MAYO-LESS TUNA SALAD SANDWICHES

8 oz fresh Ahi, seared lightly or 1 can Bonito tuna
1 Tablespoon dijon or whole grain mustard
1 teaspoon honey
1 teaspoon lemon juice
1/4 cup mixed fresh herbs: chives, shallots, scallions, parsley, tarragon etc. any 2 or more
1/2 hot pepper, minced (or candied jalapenos & use the syrup instead of honey)
salt, pepper, and red pepper flakes to taste
1 teaspoon olive oil
1 Tablespoon capers, drained
2 large sandwich loaves: ciabatta, whole grain, or brioche
4 Tablespoons fig and olive confit
handful of greens--lettuce, arugula, etc
toppings: onions, radish, tomatoes, jalapenos, avocado, etc

Mix together the mustard, honey, lemon, herbs, peppers, and seasoning with olive oil in a large bowl with capers, if used. Gently toss the tuna in the dressing to keep it chunky instead of mushy. To assemble: halve sandwich loaves and spread both sides generously with fig olive tapenade. Put the greens on the bottom half and pile high with tuna salad. Top with any desired toppings, place the top half on, and serve.

*salad idea: serve the same tuna salad over a full bowl of greens and serve olive dressing on top.

PERFECT DUCK CROSTINIS

3 oz Spotted Trotter duck prosciutto
4 ounces beech mushrooms, chopped fine
1 Tablespoon butter
3 Tablespoons creme fraiche
4 Tablespoons Fig Olive Confit
small box of water crackers (or french bread, sliced and toasted)

Heat a nonstick pan to medium and add butter. Add mushrooms to the pan and sweat out, seasoning with salt and pepper to taste. Cook until they are soft and brown, about 10 minutes. Remove from heat and mix in creme fraiche. To assemble, smear a little of the cream on each toast point and top with prosciutto and then a dollop of confit. Enjoy with a glass of dry white or a light red!

END-OF-SUMMER SALAD

1 head romaine lettuce
handful Rayzys or other dried raisins
handful green olives, halved
1 apple, cored and in slices
handful walnuts, chopped coarsely
4 ounces serious blue cheese, crumbled
1/4 cup olive oil
1/4 cup balsamic, pear, or peach vinegar
salt and pepper to taste

Arrange half a head romaine on each plate, either in a wedge or chopped according to preference. Mix oil, vinegar, and seasonings and drizzle over the top of lettuce. Top with all other ingredients. Serves 2

WINE CLUB ANNIVERSARY SPECIAL!

Our new stainless steel water bottles are amazing!! They are beautiful and so functional!!! AND they hold a whole 24 ounces of liquid... (that's a whole bottle of wine, people!) They are \$24.99 each, but we have a killer special for wine club members this month!

For only **\$15**, snag:

- a new Shiraz 24 oz metal water bottle
- a Shiraz tee shirt (3 designs, various sizes, first come first served)
- AND a Shiraz cooler bag!

that's \$48 in value for only \$15!!

Get a bundle, and add extra bottles for only \$10 and extra shirts for just \$5-10!

EMILY'S WINE CLUB SELECTIONS FOR
SEPTEMBER

Herdade Grande Colheita Blanco 2013
Alentejo, Portugal
Verdejo and Alvarinho

Golden yellow and super smooth and structured, it has a mineral-rich backbone. Flavors of heavy baked yellow apple fruit are lifted with notes of melon and basil. A little cooler on the finish, it has some icy lemon. It's good with heavier foods, like grilled fish, blackened chicken, fish in rich sauces, and cream pastas. I love this wine with cheese too--and it's fantastic with some aged cheddar and a fig olive spread.

\$17.99

Wine club deal of the month = \$11.99!

Gerard Bertrand Grande Terroir 2011
La Clape, Languedoc-Roussillon, France
Syrah, Carignan, Mourvedre

A pretty combo of earth, red raspberry, and red and black currant. Grip versus elegance, there are notes of dried meat and savory herbs, with tannins that are practically hidden, they are so integrated and smooth. This wine is a great example of why you want to age wine for a couple years--you don't even have to decant it and it's already well-rounded. And it's delicious with tagines, asian food, and definitely with anything with figs or olives! Try it with any of this month's recipes for something stellar. 91, Wine Spectator

\$17.99

Wine club deal of the month = \$14.99!

Carmel Road Pinot Noir 2016
Monterey, California

Sales of Carmel Road this month benefit Camp Twin Lakes, transformative programs in Georgia benefiting kids with disabilities, serious illnesses, and other challenges. We are happy to be featuring a wine this month that donates money toward the program with every bottle sold until the end of September! The wine is clean and lovely, with the crisp focus of Pinot and a darker structure with black cherry and blackberry, and a classic red smoothness on the finish.

\$13.99



This Month's Feature:

Gabbiano Chianti Classico 2016
Tuscany, Italy

90% Sangiovese, 5% Merlot, 5% Colorino

A clean, fresh, classic Chianti. Black cherry, orange, and lemon are crisp and light, with good tannin and sweet herbs like sage, basil, and thyme. Underbrush and dark fruit are even and soft on the finish. Slightly rustic but overwhelmingly elegant. Great with cheeses, pasta, pizza, and anything with tomatoes or olives. Have it with anything topped with our fig and olive tapenade for something really special--why not make a classic flatbread with fig spread instead of tomato sauce?

\$16.99

Wine club deal of the month = \$11.99!

Rosé of the month



La Crema Rose 2018
Monterey County, California
100% Pinot Noir

The winemaker's "labor of love", this has previously only been available at the winery & to their wine club. A wonderful balance of a creaminess of strawberry and white peach with a savory blood orange and melon balanced with a briny, crisp backbone with a hint of citrus that makes this immensely sippable. So juicy and bright, it's the perfect wine for end-of-summer barbecues or tailgates, but it's great with seafood or even a Thanksgiving buffet.

\$17.99

Rosé club deal of the month = \$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!



Fratelli Grasso "Matine" 2016
Alba, Piedmont, Italy

100% Barbera

A combination of 3 cru vineyards, this is a wine that is only made in the best and warmest years, for a bigger wallop of flavor. Beautiful and ripe, it has a floral crispness that is enchanting over the background of blackberry fruit. It has a salty finish that makes me thirsty! One of the best value Barberas I've EVER found. And in true Barbera fashion, it is good with absolutely all food. But it's especially good with chicken, pork, or veal with fig and olive spread.

\$24.99

Wine Club Cru Level WHITE!



Teutonic Wine Co. Seafoam 2018

Pear Blossom Vineyard, Columbia Gorge, Oregon & Washington

100% White Pinot Noir

Lean and bracing, on the front, it grows in volume as you taste it and has a very refreshing finish. It has a strawberry flower and rose petal note and lemon curd, along with a mineral freshness. It's long and soft on the palate, and every time I taste it it grows on my even more. The sensibility behind this wine is comparable to Muscadet, so think fresh oysters and shellfish, tofu, and white wine butter sauce. Super limited!

\$29.99

Wine Club is the best deal in town!

This month, our wine club gets \$60 worth of wine and food for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases all month long! This month, there are even two more added wine specials for club members!

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!

DON'T FORGET YOUR THANKSGIVING TURKEYS!!

If you have ever bought a turkey from us, we don't have to explain. These are from Bell & Evans and are quite simply the best turkey you can find. But we don't get very many! So claim yours now while we can guarantee them!

they come in the week of Thanksgiving, FRESH

Available in:

-8-10 pounds; -10-12 pounds; -14-16 pounds; -16-18 pounds;
-18-20 pounds; or -4-8 pound breast only

give us your size range! they are first come, first serve and get more and more limited. it's early but it's how we get the best!

UPCOMING EVENTS



SATURDAY, SEPTEMBER 7

Monthly tasting of Wine Club wines

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

THURSDAY, SEPTEMBER 19

A Mead Tasting with expert Aaron Martin of Modern Hops

6 small bites paired with 6 unique meads from 3 different meaderies
tastings at 5 p.m. and 6 p.m. upstairs at Shiraz
\$15 per person, limited
20 people per hour maximum so RSVP early
See our web site for more details as they unfold!

THURSDAY, OCTOBER 3

A tasting with Garrett Boles of One Hope

One Hope makes delicious wines that also donate to charity... Taste 4 wines and a selection of cheeses to get ready for the holidays!
\$10 per person; \$5 with RSVP

SATURDAY, OCTOBER 5

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.