

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

JANUARY 2020

PRODUCT SPOTLIGHT

Have you paid much attention to the signs above our wine sections?? They are designed to make it easier for you to shop. Grouping wine by country is soooo 20 years ago, and even by grape seems passe compared to how I made wine lists by wine and food flavor profiles. So our categories at Shiraz describe what the wine TASTES like--not where it comes from or what it's made of. If you love a wine, we know you will love the ones to the left and right of it! It's an easy way to explore without being intimidated by wine jargon.

However, we get questions sometimes on what the different sections actually MEAN. So we're redone our signs to add what you should expect. We hope that this makes your shopping experience at Shiraz even easier and more fun! We can't wait to explore together. See you in the shop!

JANUARY CHEESE CLUB

CARR VALLEY CHEESE, WISCONSIN

Carr is over 100 years old, and has won more awards than any other creamery in the cheese capital. This month we're putting a spotlight on some of my favorites, as they have finally released prewrapped cheeses just this year!

Cocoa Cardona

This fabulous goat milk cheddar is rubbed with cocoa and black pepper for the ultimate chocolate and cheese treat! It's a delicate white paste of firm cheese with this cloud around it of velvety powder. Eat it alone or add honey, raspberry jam, or anything with cranberry. So good with a glass of Shiraz! First place at the American Cheese Society.

\$8.99 / 8 oz

Menage

A perfect blend of all 3 major milks = cow, goat, AND sheep (know how rare sheep cheese is in the US?)

And it's amazing. Earthy, complex, intense, and dry and crumbly. It's great by itself with just an apple slice or handful of grapes. Anything this brooding deserves a good Pinot Noir or dry Riesling. First place, World Cheese Awards.

\$8.99 / 5 oz

Baby Cheddar

A cheese only aged 30-60 days so that it's mild and moist. Wrapped in red wax to keep the lovely texture and then aged again to give it more complexity. A firm, medium, well-heeled cheddar from decades of experience from cheddar makers. The texture is smooth and springy. Grab a Cab and some dried grapes.

\$4.99 / 5 oz

Wildfire Blue

The Glacier line is too much fun--a line of blues from Carr. Wildfire adds red pepperoncinis to the semi-soft, silky cheese. It's rich and creamy with just a bit of kick. That kick, though, makes it perfect for salads, burgers, steaks... and I love it on a cheese board with olives and salami. Try a port for a sweet/spicy combo. First place, American Cheese Society.

\$6.99 / 5 oz

This month, cheese club members will get all 4 featured cheeses, a special pumpkin seed cracker from Raincoast Crisps, a Spotted Trotter sliced chorizo salami, a small jar of whipped Savannah Bee honey, AND a square of our special Menage butter made from the same 3-milk blend as the cheese. That's a \$56 value!

SHIRAZ'S RECIPES FOR JANUARY

This month's featured food item is a l'Epicurien fruit confit for cheese. Whether you choose by your favorite flavor of jam or you want to select by your favorite kinds of cheeses, it is easy to find something you love. Put some on a grilled cheese sandwich (*try a grilled cheese sandwich with sliced apples and jam!); dollop on a cheese board; add to a charcuterie plate; put some on your french toast or waffles in the morning. Try a savory french toast with cheese and confit or put it over your yogurt with some granola. Add a splash of boiling water (or my favorite, hot tea) to instantly turn your favorite jelly into syrup. Since these are low-sugar, I love them on my morning oatmeal with some almonds and fresh fruit! You can add a teaspoon to your favorite vinaigrette for extra flavor. I love a good pan sauce--add a touch of broth and jam when making meatballs, pork chops... anything that leaves browned bits at the bottom of the pan. Throw those two things in and pour over the top! So good. Also a great glaze for sweet potatoes, brussels sprouts, or other root vegetables.

Jams and cheeses: 2 elements far apart from each other, however they are one of the most surprising pairings to taste an unconventional meal: there are some **basic rules to enhance every taste and flavour.**

How can it be possible that such different elements can go perfectly together? The answer is simple: **they are complementary.**

Cheeses have no sugar and they find the perfect element for **balancing their flavour in the sweetness of jams, marmalades, jellies, honeys and mostarda.** Every kind of cheese has its compote to create the perfect balance of taste and flavour.

l'Epicurien, a favorite, makes four flavors: fig & walnut, black cherry, pear & wine, apple cider & brandy. You can choose by flavors you love OR the recommended cheese to pair with them. Don't feel you have to go with the listed cheeses--we love to play with our food!! I especially like the jams with wine and brandy.

Also try:

Pear with white wine with grilled or parchment broiled fish

Black cherry on ice cream

Fig walnut with pork or turkey sandwiches

Apple cider with brandy with roast chicken or ham

Feel like making bread and jam? We have bread mixes--just add water, wait 12 hours, and bake for the perfect round loaf!!

FRUIT ON THE BOTTOM YOGURT CUPS

½ cup l'Epicurien or Emily G's jams

2 cups plain yogurt

Cacao nibs, toasted unsweetened coconut flakes, raw sunflower seeds, and/or toasted almonds

Divide jam evenly among six 8-oz. jars or glasses and top with yogurt.

Just before serving, top with assorted nuts, seeds, etc.

ADULT POP TARTS

1 tablespoon granulated sugar

1½ teaspoons kosher salt

3¼ cups all-purpose flour, plus more for surface

¾ cup (1½ sticks) unsalted butter, cut into pieces

3 large eggs

½ cup homemade or store-bought jam (any flavor)

Raw sugar (for sprinkling)

Pulse granulated sugar, salt, and flour in a food processor. Add butter and pulse until largest pieces are pea-size. Whisk 2 eggs and 4 Tbsp. ice water in a small bowl to blend, then drizzle into flour mixture and pulse just until it comes together. Wrap tightly in a plastic rectangle; chill at least 1 hour.

Preheat oven to 350°. Roll out dough on a lightly floured surface to a ¼" thick rectangle. Trim edges. Cut dough into sixteen 4x3" rectangles. Beat 1 egg in a small bowl with 1 Tbsp. water. Brush a ½" strip of egg wash around edges of half of the rectangles. Dollop 1 Tbsp. jam in the center of each. Top with remaining rectangles and gently press down around edges; crimp with a fork to seal. Brush tops of tarts with egg wash and sprinkle with raw sugar. Cut three slashes on a diagonal across the top of each tart. Transfer to a parchment-lined baking sheet and bake until crust is golden brown, 20–25 minutes. Transfer to a wire rack and let cool at least 1 hour before serving.

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

Marc Isart La Maldicion 2016 **Madrid, Spain** **100% Malvar**

This is definitely a white wine for red drinkers--perfect for the winter time. It's super earthy on the nose, with a true richness from a creamy texture that has nothing to do with oak or weight. There's a hefty honeycomb wax note on the finish. It's a relative to Airen with a little more acidity and floral aroma. And wine geek note = this is technically an orange wine! (seeds and skins are in the ferment, so it's got more antioxidants and that's where the weight comes from too) It's a great food wine. Put it with pork chops, mushrooms, heavy chicken dishes, bison, or hard cheese. Under 150 cases were made! *A Shiraz exclusive.

\$21.99

This month = \$15.99!

Foss A Spina Tenuta Il Corno 2013 **Colli Fiorentini, Florence, Tuscany, Italy** **85% Sangiovese, 10% Colorino, 5% Canaiolo**

Aging the wine in concrete vats keeps it bold. Spicy and fruit forward, with licorice, sage and thyme on the nose. It is super long and heavy, a big mouthful of deep (seemingly oakey) dark fruit with hefty tannins to boot. Give it a chance to open up and the pretty black cherry comes forward and it becomes much softer to drink--a pretty wine indeed. Try it with red meats, tomato sauces, and hard cheese. Under 3,000 cases were made. *A Shiraz exclusive.

\$12.99

Chateau La Grave de Bertin Reserve 2014 **Bordeaux, France**

Mostly Merlot, with other varietals

The winery is just outside of St Emilion. It's bold on the nose, but smooth, warming, and rich with lots of black cherry flavor. There's a lot of oak in the mouthfeel, plus citrus peel, lilacs, orange peel, and a hint of spice too. Tiny hints of earthiness prevail through the wine but overall it's a very clean style. Mocha finishes it off nicely. Put this with something grilled, something smoked... something blackened, something in a red wine sauce.

\$19.99

This month = \$14.99!



This Month's Feature:

Molino Barbera 2012 **Piemonte, Italy**

Light and elegant with great acidity, this is such a pretty red from my favorite Italian region. Hints of rose petal, ginger, and a truffled chocolate undertone are balanced by a lighter, acid-driven mouthful of dark black fruit. There are notes of walnuts, black cherry, floral dustiness. It's like a little black dress--pretty and refined, and has a little spice underlying with notes of vanilla and tobacco. And like all Piedmont wines, it's amazing not only with pasta but with any braised meat, root vegetables, casseroles, tagines, and stews. Crack open a few bottles while we still have them! *A Shiraz exclusive.

\$23.99

Wine club deal of the month = \$11.99!

Rosé of the month



Dr. Heger Rose 2017 **Baden, Germany**

100% Spatburgunder

This Rose is 90% of pressed juice from Pinot Noir grapes, with the other 10 whole cluster added to the ferment. Full, spicy, and structured from the warm Baden sun, it maintains crispness on the finish from the limestone soil and a silty texture from the loess near the river. The importer describes it as a "perfect pairing wine" and we have to agree. Great with game, heavy fish, and poultry, it's also a perfect match for shellfish with or without drawn butter.

\$19.99

Rose 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!



ColSanto Ruris 2015 **Montefalco, Umbria, Italy**

70% Sangiovese, 20% Merlot, 10% Sagrantino

A rustic, well-structured red with an elegant finish. Black cherry and blackberry are juicy on the front but finish with a clean, pretty, minerally and long finish. Touches of earth back up the lemon peel and oregano underlying the minerals and dark fruit. It's the kind of red that's great for Pinot drinkers, and an Italian that doesn't have to have food. I love it with fish, light pasta dishes, and salads and other lighter fare. But it can take game and root veggies on for size too! Only 1,000 cases made. *A Shiraz exclusive.

\$24.99

Cru Red Deal of the Month = \$14.99!

Wine Club Cru Level WHITE!



Mas Codina Blanc 2016 **Penedes, Spain**

Xarello, Macabeo, Muscat

60 year old Xarello vines anchor this organic estate wine (the house was built in 1681 and they planted shortly thereafter!). Dark, smoky, brooding white--this is serious stuff. But still elegant enough for eggs with crab cakes or shrimp and grits at brunch. Hints of fennel and orange with brioche round it out, and I like how refined but slightly buttery it is. It is a steal for a great Spanish white, drinking marvelously at the moment. Put it with roast chicken, smoked fish, cured meats, and seafood on the grill. Only 1,000 cases made. *A Shiraz exclusive.

\$24.99

Cru White Deal of the Month = \$14.99!

Wine Club is the best deal in town!

This month, our wine club gets \$62 worth of wine and food for only \$50! PLUS, save even more on extra bottles, roses, and cru!!

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

VALENTINE'S SURF & TURF

**AVAILABLE FOR PICK UP FEB 13, 14, & 15
DINNER FOR 2 ONLY \$50, TAX INCLUDED!**

EVERYTHING YOU NEED FOR THE PERFECT DINNER:

- 2 Maine Lobster tails, 6 oz each
- 2 Chicago filet mignons, 4 oz each
- 2 cauliflower gratins (broil with lobster and serve!)
- A garnish of fresh organic vegetables
- Plus our favorite butter and herb infused sea salt for cooking & seasoning
- And turtle cheesecake for dessert!

(Lobster and filet also sold separately)

DIGITAL UPDATES

Facebook: Shiraz Athens, our fan page, has information on sales, specials, and events, as well as one FB only sale each week: Web Wednesday!! And our weekly updates are on Facebook now too, including our specialty food for sale and a wine of the week.

Twitter: Shirazathens

Instagram: Shirazathens

Cheese plates, wine specials, and gift ideas weekly
www.shirazathens.com

Our website now has updated pictures every week, including cheese plates available each friday!

UPCOMING EVENTS



SATURDAY, JANUARY 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

SATURDAY, FEBRUARY 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

VALENTINES SPECIAL

SEE BOX ABOVE!

PLUS SPECIAL GIFT IDEAS

TUESDAY, MARCH 3

Closed for Vinexpo

Picking out new wines to import for you!

SATURDAY, MARCH 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

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.