

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

FEBRUARY 2020

PRODUCT SPOTLIGHT

Don't miss our special curated selection of fantastic gifts that we ONLY bring in February! This year, we are featuring:

Sonoma Lavender robes, wraps, pillows, and blankets--back by popular demand, these have been favorites for years. Super soft fabrics filled with herbs that can be heated in the microwave for a spa day at home like you've only dreamed of.

Harper Ari line of sugar scrubs with no waste in amazing fresh scents--my favorite new spa product of the year. We even have a brunch collection of scents if you want to try a larger variety! And we have lots of Rose scented goodness from them.

Green Tree Jewelry, laser-cut from wood with unique designs in necklaces and earrings. These are handmade in the US and are extremely limited--and affordable.

Limited edition Sweet Pea soaps, body wash, candles, and bubble bath - a lilac, carnation, and honey scent. Short runs of pajama pants, tops, cardigans, and even leggings from Hello Mello, the softest clothes you can hang out in.

And we have a trunk sale coming on March 13 for other goodies! Those gifts are special order that night, and the ones above are while supplies last!

FEBRUARY CHEESE CLUB

STONE HOLLOW FARMSTEAD CREAMERY, ALABAMA

Creamed Honey Feta

This is legit one of the best cheeses I've ever had in my life. My exact quote: "I want to smear this on my face and wear it everywhere as a mask." Soooo good. It is smooth and flavorful, but really finessed and light on your tongue. And yes, I'd wear it, it smells so good.

\$15.99

Kumquat Chevre

A seasonal selection that isn't even on their website--it's saved for special customers at the farm but we made friends with the owner! The perfect cheese to put with a savory salad so that the sweet fruit builds the flavors.

\$15.99

Honey Pecan Marinated Chevre

Another classic pairing, this is even better than butter with bread. Or put it on the table and just watch people fight over it. The oil to marinate it let's the jar last for a year, but once you open it, you won't be able to resist! I love it on a spinach salad with more nuts thrown on top!

\$15.99

MAPLEBROOK CREAMERY, VERMONT

Ricotta

Yes, this IS the world's best ricotta cheese. One that's more suitable to serve at the center of the table drizzled with olive oil, honey, and/or balsamic than to use in your lasagna (unless we're talking raw veggies stacked up--it's perfect for that!

\$7.99

All the cheeses this month are limited and special ordered for you!

This month, cheese club gets all 4 of these special cheeses, plus Effie's oat cakes as the perfect complement with the freshness. That's \$62 in value!

SHIRAZ'S RECIPES FOR FEBRUARY

This month's featured food item is Stone Hollow Farmstead Pickled Golden Beets. At a recent food show, I tasted about 400 things--and this was my absolute favorite! The secret is they roast the beets, and then smoke them... and finish everything off with the pickling. The result is the richest, most flavorful beet with no tartness or sharpness whatsoever. And wow, they make a fantastic salad. Or put them in a cocktail for something different instead of an olive. Obviously, they're amazing with goat cheese or mozzarella. But put them in a pile on a charcuterie plate instead of pickles for something amazing. Put them on top of avocado toast for a splash of color and a huge punch of bright, farm fresh flavor. You can add them to a sandwich or flatbread too. And they make any kind of poke / grain bowl outstanding! Stone Hollow Pickled Golden Beets are just \$13.99 for a (large) jar, and they're automatically included in this month's wine club!

****don't miss our special tasting with Stone Hollow's Sean Reagan on Saturday, 04/04 too****

WINTER "BLT" PANINI (BLT ALTERNATIVE)

1 loaf Shiraz rustic french loaf, baked in a long loaf instead of a round one, sliced lengthwise
The equivalent of 2 whole yellow beets, sliced for layering on a sandwich
½ of a large zucchini, cut into super thin strips
6 slices of bacon, cooked on medium-high until crisp
8 ounces of mozzarella, sliced thinly
2 Tablespoons olive oil
2 Tablespoons basil, cut into ribbons
salt and pepper to taste

Put both beet slices and bacon on paper towels to soak up any extra liquid. Brush the insides of the loaves with olive oil and layer with zucchini, bacon, beets, cheese, and basil. Sprinkle with salt and pepper. Once you top the sandwich, brush the outsides as well. Either cook in a panini press or a skillet with another heavy pan on top to weigh it down, for 3-5 minutes each side. Cut into wedges and serve.

Serves 4

SALMON TACOS

6 oz fresh salmon
cumin, paprika, salt and pepper
1 teaspoon olive oil
½ cup plain yogurt or sour cream
1 teaspoon lime juice
1 teaspoon fresh or ½ tsp dried dill
the equivalent of 2 whole beets, chopped
1 handful spinach or other fresh greens
1 Tablespoon fresh mint, chopped
6 tortillas

Warm tortillas for a minute each side to char without oil or heat in an oven. Heat oil in a pan and sprinkle salmon generously with cumin, paprika, salt, and pepper. Sear for 2 minutes on each side and remove from heat. Mix yogurt, lime juice, and dill in a bowl. Pile tortillas with greens, beets, salmon, and yogurt mix and sprinkle with mint.

Serves 2

HALIBUT WITH BEET PUREE

Equivalent of 3 beets from Stone Hollow Farmstead
¼ cup liquid from the pickled beets
2 pieces of fresh halibut
1 potato, cut into cubes or julienne
½ a sweet onion, cut into a large dice
2 Tablespoons olive oil, divided

Toss potatoes and onion in 1 Tbsp olive oil and toss into a hot pan on medium-high. Sprinkle generously with salt and pepper and cook until potatoes are as crisp as you would like. In the meantime, puree beets and liquid in a blender or food processor. Dollop half of the puree on each plate and spread into a circle (or use a squeeze bottle to drizzle in a whirl). Put the crisped potato mixture in the center. Season the halibut with salt and pepper, and I add either fennel fronds, dill, or tarragon (you can add some fennel bulb shavings to the potato mixture also). Heat the rest of the olive oil in the same pan and sear the halibut lightly, around 2-3 minutes each side. Serve on top of the potatoes and enjoy!

Serves 2

LOADED CAPRESE CHOPPED SALAD

2 cups kale, washed, stripped of large stems, and torn
1 cup red cabbage, shredded
1 red bell pepper, diced
equivalent of 1 beet from Stone Hollow Farmstead, chopped
1 cup grape tomatoes, halved
1 cup small mozzarella balls
¼ cup basil, cut into small ribbons
¼ cup good olive oil
¼ cup balsamic or flavored vinegar

salt and pepper to taste

Load kale, cabbage, and then veggies on a plate (pepper, beets, tomatoes, mozzarella). Mix oil, vinegar, salt, and pepper together and drizzle over the salad. Sprinkle with fresh basil.

EMILY'S WINE CLUB SELECTIONS FOR
FEBRUARY

La Quercia Santa Pupa 2016
Apruntini, Abruzzo Italy
100% Pecorino

This variety is one we definitely don't see enough. Not much made and hard to get, but so very worth finding. It has a green apple, lime peel flint/slate note to it that is almost mouthwatering except that it has the body to match the intensity. Full, smooth, minerally, just a gem for cold weather. One of my faves because it's full as all getout but super crisp on the finish! Think tangerine pulp meets crushed seashells and you get it. It has the same name as the cheese... probably because of sheep herders in the region... but it's amazing with things like Asiago. And Pecorino. And Parmesan, etc. Also amazing with pasta with any combo of cream sauce, seafood, and tomatoes. *A Shiraz exclusive.

\$15.99
This month = \$11.99!

Chateau de Grangeneuve 2012
Sainte-Foy, Bordeaux
60% Merlot, 40% Cabernet Franc

Pretty, smooth, and firm... everything I look for in a daily dose of Bordeaux. Lean and clean when you first open it, it has notes of black pepper and a simple black fruit structure. Once it starts to open, the flavors of maple, cassis, blueberry, and blueberry jump out of the glass with a violet flowery undertone. The siltiness comes out over time, with lots of earthy, mothy, Bordeaux-ish heft and tannin in the most elegant way. As with all right bank wines, it's great with steak, barbecue, Asian food, or winter casseroles.

*A Shiraz exclusive.

\$13.99

Chateau Famaey Cahors 2015
Puy L'Eveque, Cahors, France
100% Malbec

From the original home of Malbec comes one that is actually ready to drink! For "black wine" it isn't so teeth staining. Of course, it doesn't hurt that it has had 5 years in the bottle. Lots of currant and black cherry, it has the classic inky tone but is a little smoother now. It has tea leaf and grilled purple plums, with tar and cigar box. Big but tamed by food, try it with any roast, crock pot slow cooked dinners, or something on the grill or blackened.

\$17.99



This Month's Feature:

Dianella Le veglie di Neri 2015
Vinci, Chianti, Tuscany, Italy
85% Sangiovese, 15% Cabernet

A classic Supertuscan with all of the bright fruit and herbal structure you'd expect. It has a bold, flavorful profile with ripe red strawberries and balsamic vinegar on the nose. Dark ripe blackberry is laced with lilac and rosemary and hints of aged cedar. The years in the bottle have smoothed it nicely with a softer profile than we often get in Italy. Firm, it's also subtle and smooth-I love it with the loaded caprese salad featured. It's an amazing value for winter foods like beef, mushrooms, beets, stews, and other richer foods. *A Shiraz exclusive.

\$17.99
Wine club deal of the month = \$11.99!

Rosé of the month



Emerald Hare 2018
Napa County, California

Recognize the label? The red blend was in wine club last year! A bold, lean style of Rose. It has a lot of rose petal, meyer lemon, sweet basil, and strawberry. Gorgeously ripe fruits are balanced by a very savory, tightly wound finish. A great wine for the winter months--it can handle all manner of root veggies and cream pastas, but is brilliant with seafood, shellfish, and goat cheese.

\$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!



Molino Barbera d'Asti "Loreto" 2012
Asti, Piemonte, Italy

From the same winery that was last month's feature is their CLASSIFIED wine... the big brother! Hints of dried fruit, tobacco, and walnuts are on the nose. Dark, extracted fruit follows, with more roasted nuts and a hint of charcuterie. Violets, chocolate, and slick vanilla notes back it up. Gorgeous with everything, from charcuterie and cheese to pasta (any kind) to surf and turf. Delicious and affable, lush and plump. *A Shiraz exclusive.

\$26.99

Cru Red Deal of the Month = \$16.99!

Wine Club Cru Level WHITE!



Epiphany Wine Company 2015
Santa Barbara County, California
100% Grenache Blanc

Made by Fess Parker Wines, it's a beautiful example from the Santa Ynez area. Smooth, rich and ripe. This is why we love grenache--that silky texture and nectarine-pear richness but no heaviness or sweetness. The finish has hints of honey, a note of dried sweet herbs like tarragon and basil, along with green pepper and oyster shells. Beautifully structured and firm yet elegant. The perfect match for cold weather dishes, like rich stews, casseroles, braised food, and root veggies (like beets). *A Shiraz exclusive.

\$24.99

Cru White Deal of the Month = \$14.99!

VALENTINE'S SURF & TURF
PICK UP 2/13- 2/15
PLUS GIFT SPECIALS!

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



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

SATURDAY, APRIL 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

FRIDAY, MARCH 13

Girls Night In at Shiraz

With special guest rep Anna Denison from Consuela with a trunk show of the cutest purses ever! (Yes, you can pick your unique bag!) We'll have lots one one-night-only specials also. Just a fun night out/ in with us at the store

\$20 per person at the door; \$10 with an RSVP by March 7

Price includes 2 glasses of wine and snacks, too.

BONUS--SATURDAY, APRIL 4

Join our friend Sean Reagan from Stone Hollow Farmstead will be here to showcase some of our favorite foods for the spring! 1-5 PM, drop in during the Saturday wine tasting times

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.