



PRODUCT SPOTLIGHT

Once again, Shiraz is updating our cheese program to make it even better! Just like wine styles, it is hard to classify cheese by region or milk (like grapes in that way) to classify what it is going to taste like. But there are gateways--cheeses that fall into a category of being "like" cheeses that you've heard of and had--that can guide you to find new cheeses that are in the style that you enjoy. Almost every cheese that is made can be put into 9 categories of taste, and we are now grouping our cheeses together with these cheeses of departure in mind. We will continue to rotate our selections all the time, but now it will be easier for you to find some new favorites!!

APRIL CHEESE CLUB

THIS MONTH, WE'RE DOING A NUMBER OF CHEDDAR VARIATIONS!

JASPER HILL CELLARS, VERMONT

Karst

A blend of cave-aged gruyere and cheddar. Sweet, nutty, and firm with a natural rind, it's awesome with charcuterie or in mac and cheese.

\$8.99

MCCALLS, BASED IN ATLANTA

Irish Whiskey Cheddar

Kerrygold white cheddar aged with whiskey makes it buttery and smooth, with crystalized bits running through it. Woody, smoky notes from the booze make it rich.

\$8.99

Irish Porter Cheddar

This is pretty white cheddar marbled with Guinness beer. It's rich and full-bodied, and is great with just a chunk of bread and an apple.

\$7.99

LACLARE FARMS, WISCONSIN

Raw Goat Milk Cheddar

Fresh and light, with a creamy finish. It gets nuttier as it ages. Lovely on a cheese plate, but I've been shredding it to melt lately.

\$7.99

This month, cheese club gets one each of the four featured cheeses, a box of cranberry-hazelnut rustic crisps, and stone hollow farms rose geranium jelly. That's \$58 worth of food!

SHIRAZ'S RECIPES FOR APRIL

This month's food item is Galantino Basil Extra Virgin Olive Oil. This is one of the best things I've ever tasted, and I am sure you will agree! The 99% olive and 1% basil oil is made by crushing the two together to meld the flavors perfectly. Saute fish or mix 3 parts oil with 1 part specialty vinegar for a delicious salad dressing. Rub a whole chicken with the oil and season with salt and pepper: bake at 350 F for 1 1/2 hours until the skin is golden and the juices run clear. Drizzle over fish for some extra flavor. Simply substitute it for regular olive oil for more flavor!

\$14.99/250ml

THREE SQUASH TIAN

1 1/4 pounds assorted squash, zucchini, etc, 1/8 inch thick
3 medium plum tomatoes (1 lb.), sliced 1/8 inch thick
3 Tablespoons basil olive oil
5 Tablespoons stock
salt and pepper to taste
2 Tablespoons fresh thyme
1 cup bread crumbs
2 Tablespoons butter, melted

Heat oven to 350 F. In a 10-inch gratin dish, arrange squash and tomatoes in an overlapping pattern to fill the dish. Drizzle with olive oil and stock, and then sprinkle with 1 T. thyme, salt, and pepper. In a bowl, combine bread crumbs with butter, remaining thyme, and salt & pepper. Put bread crumbs on top of veggies and bake, covered, for 50 minutes

FISH CONFIT

1 pound fish--cod or tuna would be perfect
6 Tablespoons basil olive oil
2 garlic cloves, chopped
1/2 cup dry white wine
1/2 cup parsley or other fresh herbs
1/2 cup capers
zest and juice of 1 lemon

Heat oil and wine in a small pan on medium high until it is at a simmer. Add fish and cook for 5 minutes on each side. Remove fish from heat and add garlic, lemon and capers to the oil. Cook for 5 minutes and add parsley. Spoon the tomatoes and herbs over the fish and serve

Like the basil?? Try the other flavors: Garlic, Lemon, and Chili Pepper. All are \$14.99 a can, and are all here at Shiraz! Basil olive oil is automatically included in this month's wine club.

Shiraz

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EMILY'S WINE CLUB SELECTIONS FOR APRIL

Asnella Vinho Verde 2018 **Minho, Portugal** **60% Arinto, 40% Loureiro**

A single vineyard wine that makes you forget what you thought you knew about the region... including that the name means the region, not the style of wine! Concentration, length and minerality are the hallmarks of this wine from steep hillsides overlooking a picturesque hillside in the mountains of Portugal... schist and granite in the soil give the minerality that makes this heads above the fizzy water this area is sometimes associated with. Think Gruner Veltliner and sweet green herbs. And put this with all kinds of seafood!

\$15.99

Adaras Aldea 2017 **Almansa, Spain** **80% Garnacha Tintorera, 20% Syrah**

A really tightly wound, hefty musky wine when it's first opened--but give it some time and it's deep and dusky with underbrush and black fruit. Lots of slate with smoke, tar, earth, tannin, and green wood. It is intensely black and bold tannin and tons of backbone. A steal of a value. Hefty enough to put with barbecued food with heavy coffee and tomato sauces. It is a great pairing for anything on the grill this summer too.

\$9.99

Maucoil GSM 2015 **Languedoc, France** **Grenache, Syrah, Mourvedre**

This medium-bodied, smooth and silky wine has a slight meaty-charcuterie texture to the nose. Light earth balances out the plummy red fruit with currants and oranges to keep it interesting. Supple, with pomegranate and more red fruit, it has a softness to it that is balanced only by the richness of flavor. A great sipper for the warm weather months, and put it with everything from blackened fish to lamb to steak.

\$14.99



This Month's Feature:

Burbank Ranch Fortunate Son 2013 **Paso Robles, California** **Cabernet Sauvignon**

An estate bottled wine that is not in existence anymore--we bought as much as we could before it went away. It is deep and a little charred and spicy, with earth and a little chocolate note. A rich, slight oaky texture is on the palate and it is black currant, cassis, and blackberry fruit all over. There are notes of mint and dried herbs... the finish has a slight bite with white pepper for an extra kick. Altogether full and balanced. Try this with heavier dishes as we transition into warm weather.

\$29.99

Wine Club deal of the month = \$14.99!

Wine Club Cru Level WHITE!



Dianella Serena E Nuvole 2015 **Tuscany, Italy** **100% Vermentino**

Clean, fresh, and springy, with a light salad-type freshness. Hints of melon and a touch of grass have a lovely balance and a zip of acid on the very finish. Lean, clear, and refreshing, there is just enough backbone behind it to keep it from being watery. Put it with your salads or fresh seafood this spring... it's a real beauty!

\$29.99

Cru White deal of the month = \$19.99!

Wine Club Cru Level RED!



Chateau de Barbe Blanche 2015 **Lussac Saint Emilion, Bordeaux, France** **65% Merlot, 25% Cabernet Franc, 10% Cabernet**

Named for Henry the 4, the "white beard," this is Bordeaux from a particularly good (and particularly warm) year. Full, with lots of ripe red fruit, it has mulberry and blackberry on the palate. The finish has tons of mulling spice and a cedary, oakey tinge. Put it with your more elegant dishes for a special warming, rich note against some vegetables or game.

\$29.99

Rosé of the month



Atlantique 2018 **Loire Valley, France** **100% Cabernet Franc**

A delightfully crisp, elegant wine with a starched shirt texture. Clean and clear, the flavor of watermelon and red currants is enhanced with dried mint and wet stones. As fresh as it can get, and it's wonderful with any light appetizers, cheese, seafood, or vegetables. Try it with yellow beets and goat cheese salad!

\$11.99

Wine Club is the best deal in town!

This month, our wine club gets \$56 worth of wine and food for only \$50! PLUS, save even more on extra bottles, roses, and cru!!

UPCOMING EVENTS



All upcoming events are cancelled until further notice.

**Shiraz is still open Tuesday - Friday 11 - 7
and Saturday 1 - 7**

Facebook: Shiraz Athens

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www.shirazathens.com • 706-208-0010