



SHIRAZ'S RECIPES FOR JULY

PRODUCT SPOTLIGHT

We now have Cleanwave UV Sanitizing Wands!
These are UV wands that kill 99.9% of bacteria in 15 seconds--use it on your phone, computer keyboard, and other frequently used surfaces to keep them clean.

They're USB rechargeable, and even fold to make them super portable. I don't ever want to travel with one again, and we tested them out sanitizing the store!

We have wands in stock now!
\$29.99

Coming next month: sanitizing boxes for small items like keys and cell phones (\$39.99)

JULY CHEESE CLUB

AWESOME RICH CHEESES

BOXCARR, NORTH CAROLINA Rocket's Robiola

Ash-dusted (our favorite!), this wrinkly rind cheese is similar to an old-school Italian Tallegio. Rich, slightly intense and stinky, and the best pairing ever with some good jam. It also makes a killer grilled cheese or savory french toast!

please tell me you've tried a melty cheese sammy with jam on it
\$11.99 / half wheel

SWEETGRASS, GEORGIA Green Hill

Their riff on a Camembert is our best selling cheese. It's soft, mild, and the perfect size to command a cheese plate. You can bake it, top it, or slice it at your leisure. A killer double cream icon. Let it get to room temperature, add some honey, and add crusty bread. Amazing.

\$12.99 / round

LACLARE FAMILY CREAMERY, WISCONSIN

Raw Goat Milk Aged Cheddar

Light, fresh, and fruity. There's a hint of sweetness on the finish when it's young that becomes more sharp as it ages. It's slightly complex with richness and can be served on a cheese plate or on bread. *they do a sandwich of this with chicken, bacon, and tomato!

\$7.99 / 6 oz

Goat Pepper Jack

Stirred from Pasteurized milk and ripened for only a week, it's super fresh! The cheese itself is sweet and mild, with a good swift kick from the peppers. Full-bodied but creamy at the end. *try this on flatbread with turkey or ham, plus apples!

\$6.99 / 6 oz

This month, cheese club members get all 4 cheeses, plus crunchmaster seeded crackers and Adams Apple Strawberry Vanilla Jam. That's a \$51 value! And they all taste amazing together... we are making cheese plates a breeze!

This month's featured food item is Sparrow Lane California Citrus Vinegar. A blend with orange, lime, and lemon, it is bright and summery. The perfect combo of tangy and fresh, it's what the company recommends drizzled over grilled fish for a hint of zing! Do a 2 to 1 blend with olive oil (2 Tablespoons olive oil and 1 Tbsp vinegar) and use as a simple and delicious salad dressing. Toss blackened shrimp in it with a splash of olive oil and whatever fresh herbs you have around. Use it over avocado toast with fresh sea salt! And try it as a marinade for sauteed fish with fresh herbs. Sparrow Lane California Citrus Vinegar is only \$8.99 a bottle, and is automatically included in this month's wine club.

LEMONY SUMMER FRUIT SALAD

1 canteloupe or honeydew, cut into balls
4 peaches, peeled and cut into large chunks
8 ounces tomatoes--cherries in half; whole in 1 inch pieces
1/2 onion, in small dice
1/2 cup good olive oil
1/4 cup California Citrus Vinegar
salt and pepper to taste

Toss all ingredients together. Before serving, toss again. Serve over greens, if desired. Also great over meat or fish.

SQUASH SOUP

3 Tablespoons olive oil
2 cloves garlic, peeled and minced
1/2 onion, chopped
2 Tablespoons California Citrus Vinegar
3 Zucchini (or yellow squash), Chopped in 1 inch cubes
32 ounces chicken or veggie broth
salt and pepper to taste
2 teaspoons sour cream (optional)
basil or chili olive oil (optional)
pickled jalapenos (optional)

Heat olive oil on medium heat until warm. Add onion and then garlic, and brown. Add vinegar, squash, and broth, and bring to a boil. Add salt and pepper. Turn down the heat and simmer (barely bubbling) for 20 minutes. Remove from heat and let cool about halfway--then puree with an immersion blender, processor, etc. Rewarm if wanted and top, if you like, with sour cream, oil, peppers, etc.

BRIGHT HOMEMADE MAYO

1 large egg yolk
1 1/2 teaspoon lemon juice
1 teaspoon California Citrus Vinegar
1/2 teaspoon salt
1/4 teaspoon dijon mustard
3/4 cups canola oil

Mix all elements except the oil together in a blender or food processor. Very slowly, drizzle in the oil a little at a time, making sure it's incorporated well. The process will take about 15 minutes all together, so be patient.

Use for tomato sandwiches, make seafood salad, put it on a burger, or make great deviled eggs with pickled okra.



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EMILY'S WINE CLUB SELECTIONS FOR JULY

**Cobertizo Godello 2016
Valtuille de Abajo, Bierzo, Spain**

Round, rich, and easy drinking wine. What a great slick, slippery, lovely glass of wine. It has passionfruit, baking spices, almonds, and nutmeg too. It's ripe, smooth, and intense, with a hint of dried herbs. Put this with chicken, pork, or grilled vegetables. Heavenly with our squash soup recipe. (like California whites? You should explore Godello)

\$19.99
This month = \$14.99!

**Osmote Dechaunac 2019
Finger Lakes, New York**

This rare French-American hybrid is fermented over Chardonnay skins to take the muskiness out of the grapes. The result is a smooth red full of mulberry and blackberry fruit without any of the foxy nature the East coast can have sometimes. Hints of currant and a clean, fresh finish make for a soft, pretty wine for the summer. Put it with barbecue for a great surprise!

\$19.99

**Manu Cabernet / Merlot 2014
Hawkes Bay, New Zealand**

67% Cab, 33% Merlot
It's a full, deep, heavy red, but it has enough balance not to be overwhelming. It's full of chocolate and delicate dried green herbs like tarragon and basil. Rich and refined, the pretty finish has a minty backbone and a slickness of aloe to go with the dark red fruits. The age has given it wonderful depth and balance.

\$19.99
This month = \$15.99!



This Month's Feature:

We're doing something a little different this month!!! We have so many deals going on (an email came out the day before we reopened and we have deals carried over from June) that we're focusing on those dozen deals instead of something new. PLUS you can get extra discounts if you build a case!
We also have June's feature this month if you didn't get enough... while it lasts!

Wine Club is the best deal in town!

This month, our wine club gets \$69 worth of wine and food!
PLUS, save even more on extra bottles, roses, and cru--including half off this month's featured wine!!

Wine Club Cru Level WHITE!



**Can Sumoi Serra de l'Home 2018
Penedes, Spain
100% Xarello**

This biodynamic, unfiltered beauty is full, dark and elegant. Orange and floral, with just a touch of waxy backbone--it is summery, but with substance. Super smooth and enjoyable by itself or with a wide variety of foods. Try it with seafood in a splash of citrusy vinegar for the perfect hot-weather pairing that's serious, yet fun.

\$26.99

Wine Club Cru Level RED!



**Albert Bichot Chateauneuf du Pape 2015
Rhone Valley, France**

A wine overwhelmed by minerals--so delightful, yet serious! It has underbrush, blackberry fruit, and a dark, earthy, tarry note. Briars and all types of dark fruit like mulberry plus black olives. The dark herbs lend it some weight, but it's very pretty. If you haven't spent some with a CDP you're missing one of wine's joys. Gorgeous with game, hard cheese, birds, and veggies on the grill. Or anything, really.

\$47.99

Cru Red deal of the month = \$29.99!

Rosé of the month



**Peyrassol La Croix de Templiers 2019
Provence, France**

49% Cinsault, 49% Grenache, 2% Viognier
Founded the Knights Templar, their first vintage was in 1256! And they are the quintessential Provencal rose. All organic, classic in style, and what I think of for salad nicoise or bouillabaisse. It's pale salmon, with true crispness and a hint of saltiness. Fresh and bright, try this beauty with anything with fish, tomatoes, or olives...

\$14.99

****There is a new ACC ordinance--we now have to require masks if you come into the store as per the Mayor & Commission.****

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

Twitter & Instagram: Shirazathens

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