



PRODUCT SPOTLIGHT

HELLO MELLO ROBES

Hello Mello, our favorite pajama, has a new "dyes the limit" tie dye lounge robe! It's a hand dyed, signature soft robe where no two are exactly alike. They're lightweight and cozy, knee length with a 3/4 sleeve. They come complete with a belt, pockets, and even a gift bag.

They are limited, so hurry in! Hello Mello robes are \$29.99

Also this month, get 25% off any hello mello pajamas or loungewear that we currently have in stock--plus get a free \$10 tank top with every hello mello purchase!

JUNE CHEESE CLUB

This month, we've recreated Emily's recent master class on wine and cheese pairing:

PONCE DE LEON, SPAIN

Chili Chego

A manchego that is rubbed with a mild chili powder for a boost to the flavor without being overpowering. Try stuffed dates!!

\$7.99 / 8 ounces

ideal pairing: Ridgeback Chenin Blanc

CYPRESS GROVE, CALIFORNIA

Purple Haze

Fennel pollen and lavender are blended into fresh chevre for a savory and fresh disc. Crumble on a salad, smear on a crostini, put in a quiche.

\$7.99 / 4 ounces

ideal pairing: Heidi Schrock Biscaya Rose

JASPER HILL, 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 / 8 oz

ideal pairing: Dante Robino Gran Dante Malbec

WINE CHIPS

Blue Cheese

Created to make a wine and cheese pairing more portable, dippable, and accessible, these are delicious with a glass of wine.

\$9.99 / 3 oz

ideal pairing: Mt Jagged Single Vineyard Shiraz

LA BONNE VIE, WISCONSIN

Soft Ripened Truffle

Laced with decadent truffles, this is the perfect little bite of a mushroomy brie. Mild and buttery, it has a floral note. Put it with crackers and fresh fruit.

\$9.99 / 5 oz

ideal pairing: Perna Batut Muscat

This month, cheese club gets all five featured cheeses, plus two's company water crackers AND a package of Olli salami. That's \$56 worth of wine and food!

SHIRAZ'S RECIPES FOR JUNE

This month's featured food item is wine club members' choice. This month, wine club members will receive \$10 toward food items on the shelves here at Shiraz! (as always, no refrigerated items.) So grab a jar of one of your favorites or pick out something new... you can even use the credit to food on sale! Below are a few things we loved this past year for inspiration.

MINA'S LEMON OLIVE OIL DIP

3 Tablespoons harissa
2 Tablespoons extra virgin olive oil
1 Tablespoon lemon juice
1/4 teaspoon salt

Place all ingredients in a bowl a mix thoroughly.

Mina's favorite: perfect with bread, tuna, or olives. Also great as a marinade or dressing.

ULTIMATE CHICKEN PESTO PANINI

2 chicken breasts or thighs
4 slices cheddar or something similar
2 chunks mozzarella or queso fresco
1 large or 2 small tomatoes
2 handfuls arugula or romaine
4 slices hearty bread or 1 ciabatta, halved lengthwise
Terrapin Ridge Basil Pesto Aioli
2 teaspoons of butter
Optional: 3 slices cooked bacon

Heat a splash of oil at medium and put seasoned chicken in. Cook until just done and set aside to cool enough to shred. Meanwhile, turn heat down to medium low, melt half the butter in the pan, and start the sandwich: Put hard cheese and then soft cheese on 2 slices of bread. Top with thinly sliced tomato, covering the bottom slice. Top with the second slice of bread and set, cheese side up, into the hot pan. Put a press or a heavy pan on top to weigh down the sandwich. Sear for about 5 minutes, until browned. Remove the sandwiches long enough to melt the rest of the butter and put in cheese side down. Brown the second side, pressed again, and shred the chicken. When the bread is ready, finish the sandwiches: add shredded chicken, then aioli, and top with greens. Press down once more and cut in half. Feeds 2.

*If using bacon, add it before the chicken.

*Vegetarian option: add cooked onions in balsamic instead of chicken.

STEAKHOUSE RIBEYES

2 18 oz ribeye steaks, bone-in if possible
1 Tablespoon salt
salt and pepper to taste
1 Tablespoon butter
Tamarindo Bay Pepper Sauce

Salt the steaks liberally with the Tablespoon of good salt. Let rest in the refrigerator overnight, up to 12 hours. Let rest at room temperature for 10 minutes. In the meantime, preheat the oven to 400 F and heat a cast-iron or other heavy oven safe pan on medium high. Pat the steak dry and sprinkle with salt and pepper. Cook the steak until browned and crisp, about 3 minutes. Add the butter, turn the steaks again and nestle them together, and transfer to the oven. Cook until a thermometer measures 120 for medium rare, about 10 - 12 minutes. Let the steak rest for 10-15 minutes before serving. Serve with Pepper Sauce.

GRILLED PEACH SALAD

3 firm peaches, halved and pit removed
1 bunch chives or green onions
12 cups mixed lettuce greens
1/3 cup almonds or pecans
1/2 cup Adams Apple Cider Dressing
olive oil to season

Brush the cut side of the peaches with olive oil and set the grill on medium high. Place the peaches cut side down and grill for about 3 minutes. Then flip them over and grill another 3 minutes (the skin will slide right off). Rinse the greens and toss in salad dressing. Chop onions and sprinkle them and the nuts on top. Slice the peaches and add them to the salad.

Shiraz

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EMILY'S WINE CLUB SELECTIONS FOR JUNE

Monchiero Carbone Recit Roero Arneis 2017 **Langhe, Piemonte, Italy**

One of the oldest grapes in Piedmont and nearly extinct. Fragrant, with a long and elegant mouthfeel - think Viognier with more minerality. Pears, lemongrass, and almonds give it weight and lemon peel, honeysuckle, and saline lighten up the finish. A quaffable white, it's great with rich seafood and pasta dishes, shellfish on the grill, or salads.

\$19.99

Cesari Justo 2018 **Verona, Italy**

60% Corvina, 40% Merlot

Passiamento style, which means the grapes are dried before the wine is made. This adds a little more richness for a brooding, pretty wine. Lovely and light on the nose, with a hint of raisin and plum. Mulberry and black cherry cola has a clean finish with blueberry smoothness. Put this with barbecue! Also pretty with braises.

\$14.99

Abbazia di Novacella Schiava 2019 **Alto Adige, Italy**

A great summer red, I like it best with a slight chill. Fresh and fruity, yet high in acidity and bright on the finish. It has strawberry, red raspberry, and sour blueberry on the palate: delightfully fun for hot weather but has a sandy, chalky undertone. A great red for fish, grilled vegetables, or a porch.

\$15.99



This Month's Feature:

Snoqualmie "Naked" Gewurztraminer 2012 **Columbia Valley, Washington**

A library release meant to show a pure, unadulterated expression of the grape. A waxy, huge, masculine mouthful: Rich and viscous, it's a deep with pineapple and a tropical citrus blend. Floral hints manage to avoid the trap of smelling like a perfume counter. It goes with almost anything, but Asian meals or spicy food will knock your socks off.

\$12.99

Wine Club deal of the month = \$8.99

Wine Club Cru Level RED!



Chateau St Michelle Cold Creek Vineyard Merlot 2016 **Columbia Valley, Washington** **95% Merlot, 5% Cabernet**

From one of Washington's oldest and most famous vineyards, it's CSM's most intensely concentrated Merlot, laced with plenty of oak, cocoa, and even a hint of chewy caramel on the finish. Plummy, blackberry and currant flavors have true depth. It's a great wine to age, but we doubt you'll be able to resist it now! Put it with grilled meat or root vegetables.

\$28.99

Wine Club Cru Level WHITE!



Clos de Nouys Vouvray 2015 **Loire Valley, France** **100% Chenin Blanc**

This winery makes sparkling, sec (dry), and demi-sec (slightly sweet). This is the true sec, and it's a lively, charming, lithe white. Bold and fresh, it has hints of herbs, a note of graphite, and lots of pear and nectarine flavor behind it. Put with any cheese or put with fish or meat with a fruit relish for a real treat.

\$25.99

Rosé of the month



Bernard Reverdy et Fils Sancerre 2017 **Loire Valley, France** **100% Pinot Noir**

Old vines on a tiny plot--just reinforcing how rare indeed Sancerre rose actually is. A lightly spiced, even keeled white, with a super firm and long structure, the Pinot character really comes out now that it's had a little time to develop. Classy strawberry and dark cherry have good fruit and body but are clean at the end. It's the perfect wine for salmon or roast chicken, especially in a hot summer.

\$28.99

Rose Club deal of the month = \$18.99

Wine Club is the best deal in town!

This month, our wine club gets \$61 worth of wine and food! PLUS, save on each feature and get extra case discounts too! Want to save even more? Ask us about Cru level wine club!



HOURS IN 2021

OPEN THURSDAY, FRIDAY, AND SATURDAY
11 AM - 7 PM

DON'T FORGET FATHER'S DAY IS
JUNE 20!

SHIRAZ WILL BE CLOSED FOR SUMMER
INVENTORY AND THE HOLIDAY JULY 1-3
WE WILL REOPEN ON THURSDAY, JULY 8

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