



SHIRAZ'S RECIPES FOR **NOVEMBER**

This month's featured food item is Double Take Verde Good Salsa. A flavorful, mild to medium mix of green chiles and tomatillos, it's a great way to add a little kick to your food. It is great for simply eating with chips, or can become an easy and delicious component to a meal. Top a grilled steak; make tacos; serve with grilled winter squash; put with cream cheese or fresh cheese for an easy crostini; or try one of our recipes below. Double Take Salsa is only \$7.99 a jar, and is automatically included in this month's wine club.

SALSA POACHED EGGS OVER GRITS

3 cups water
1,2 cup stone ground grits
1/4 tsp salt
2 Tbsp butter
1 jar Double Take Verde Good Salsa
4 eggs
optional: shaved onions and shredded cheese

Heat water on medium high until at a high simmer. Add grits and salt, lower heat to medium low, and stir often, for 20 minutes. Meanwhile, heat salsa in a pan over medium high. Make 4 indentations with a spoon and crack eggs into the wells. Turn the heat to low, cover, and poach for 10 minutes. Serve grits topped with optional cheese and onions, then salsa and an egg on each plate.

TOMATILLO SALMON

4 Tbsp Butter
1 Shallot, chopped fine
1/2 c Double Take Verde Good Salsa
1/4 c heavy cream or Qimiq
1/2 c dry white wine
1 pound Salmon, Char, or Steelhead
2 Tbsp smoked paprika

In a sauté pan melt half the butter and cook the shallots until soft, about 4 minutes. Add the wine and bring the mixture to a simmer. Let all liquid cook away. Add the salsa and cream. Cook until slightly thickened and then season to taste. Keep warm in pan.

Season fish and cover with paprika and let rest 5 minutes. Heat a skillet on medium high. Heat remaining butter and sear fish 3 minutes on each side. Pour sauce over fish and serve.

EASY GREEN ENCHILADAS

2 Tablespoons olive oil
2 squash, any type, peeled and cut into 1 inch cubes
1 shallot or 1/4 onion, diced
4 cups spinach
1 1/2 cup shredded cheese
2 cups Double Take Verde Good Salsa
1 cup plain greek yogurt
1/2 cup water
10 8 inch tortillas

Heat oil in a saucepan and sauté squash and onion for 5 minutes until softened. Add spinach and heat just long enough to wilt. Turn off heat, add half the cheese, and stir to combine. Mix yogurt, salsa, and water in a bowl. Put half the sauce in the bottom of a casserole dish. One by one, spoon 1/10 of the veggie mixture into the tortillas, roll them, and put them seam side down snugly into the dish. Pour the remaining half of the sauce over the enchiladas and top with the other half of the cheese. Bake for 20-30 minutes at 350 F.

PRODUCT SPOTLIGHT

This month's featured product is our Holiday Box!! A favorite for years now, we fill the case with 12 wines that are perfect for Thanksgiving or any gathering. The box includes reds, whites, roses, and bubbles too. We have done all the work for you, so you can simply reach in and grab anything during your holiday dinners and parties and any of the wines will work perfectly. We've put a huge discount on the box as well. They are first-come, first serve. No substitutions and cash or check only—more than 30% off! Only \$200 per box, tax included.

And this year, we're also discounting add-ons on select featured wines when you get the box!

"for every holiday moment... or meltdown"
Available starting November 11!

NOVEMBER CHEESE CLUB

VERMONT CREAMERY, VERMONT

Garlic & Herb Goat Cheese Dip

This classic fresh cheese dip is blended with savory herbs and fresh garlic. It is bright, clean, and seriously snackable. Spread on a sandwich as a spread, or dip in veggies, chips, or crackers.

\$4.99 / 5 oz.

Smoky Pepper Jelly Goat Cheese

The best fresh chevre, rolled in a mildly spicy jam. Sweet and spicy green and red peppers blend with a hint of hickory smoke to make it more savory. Make a cheese plate prettier, or crumble over veggies, salads, or tacos.

\$4.99 / 4 oz.

Bijou

A hand-shaped little button with a wrinkled, soft rind and a dense, buttery center. It gets more complex and sharp with time. Great in a wedge on a plate or salad or toast it on a baguette slice for a classic French salad accompaniment.

\$10.99 / 4 oz.

St. Albans

A delicate cows milk cheese with discs packed in a stoneware crock. Perfect to spread on bread - just let adjust to room temperature. Or heat in it's container for ready-to-eat fondue. Or warm topped with apple butter or jam.

\$7.99 / 3 oz.

This month, cheese club will receive all 4 featured cheeses, plus Pantelleria Zibbibo Elixir (like wine jam meets honey in a perfect form) and a bag of Georgia Sourdough sea salt crackers. That's \$55 worth of food!

Pantelleria Zibbibo Elixir is \$19.99 / jar
Georgia Sourdough crackers are \$5.99 / bag

TURKEY TIME IS HERE!

ORDER YOUR TURKEYS NOW FOR THANKSGIVING! WE GET THE WORLD'S BEST TURKEYS!

Bell & Evans is known for all-natural birds from diet of grain & herbs. They are air chilled instead of dunked in ice water, which means that you are not paying for water, just TURKEY!! It means more flavor and a crisper skin. Free of GMOs, plus no saline or fat like an average turkey! The birds come in these sizes: 8-10 pounds; 10-12 pounds; 12-14 pounds, 14-16 pounds. Just \$4 a pound. Whole turkey breasts: 4-8 pounds each, \$5 a pound.

**I'll be making my personal brine again this year! Which means instead of \$12, it's only \$5 for you if you order a bird! Just add water!!*

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR NOVEMBER

Villa Chiopris Sauvignon Blanc 2020 Friuli Grave, Italy

The prettier side of Sauvignon! Loads of pineapple, with a juicy, fresh aroma and flavor. Fruit cocktail and lychee, along with dried sweet herbs and toasted tree nuts. A wine this elegant is best with lighter fare of shellfish, salads, and simple vegetables. It's also great with fresh goat or young soft cheese.

\$13.99

Biokult Zweigelt meets Pinot Noir 2020 Burgenland, Austria

50% each

3 family farms are organic leaders, and their philosophy is easy to tell from the label alone. Pure, fresh and velvety, the aromas of minerals, earth, and cinnamon spice are followed by flavors of tart cherry, raspberry, and dark spice. It's freshness is well matched with BBQ or poultry, and it's a perfect foil for rich winter stews, braised meats, or fried food.

\$14.99

Chozas Carrascal Las 2 Ces Tinto 2015 Utiel-Requena, Valencia, Spain

100% Bobal

One of only 17 wineries with a top Pago designation. I've been to harvest on this property (on a nature preserve!) and saw the concrete tank fermentation and short aging in neutral barrels. The dark red color belies soft red fruit and some earth. The beefy midpalate has red cherries and balsamic, with a long finish. The winery recommends waiting 5 years... so enjoy! Awesome with cheese and charcuterie plates, leafy greens, pasta, or braised meats.

\$14.99



This Month's Feature:

Bookwalter Subplot No. 27 2011

Columbia Valley, Washington

41% Syrah, 26% Cabernet, 19% Malbec, 8% Cab Franc, 6% Merlot

A super deep expression of vanilla, cardamom, oak, and cocoa. There is a mild note of roasted bell pepper along with red fruit, toast, nuts, and game. Dark, red, smoky components come together with a blueberry herb finish. Put this with steak, anything with a coffee rub or balsamic, hard cheeses, or mild curries. Great with dark chocolate.

\$14.99

Wine Club deal of the month = \$9.99!

HOLIDAY HOURS

**DURING THE WEEKS OF THANKSGIVING,
CHRISTMAS, AND NEW YEARS EVE 2021:**

Shiraz will be open 11-7 Mon, Tues, and Wed
And closed Thurs, Fri, and Sat

TELL YOUR FRIENDS!

WE'RE DOING BLACK FRI, SMALL BUSINESS SAT AND CYBER MONDAY ON
OUR E-COMMERCE SITE, WWW.SHIRAZATHOME.COM
SPECIAL CODES FOR LOCALS FOR PICKUP.

Rosé of the month



Etude Rose of Pinot Noir 2019 Santa Barbara County, CA

An interesting Rose for cooler weather, as I like this one vastly more when it isn't very cold. It has bold tannin and lots of white pepper on the backbone, but notes of candied watermelon on the nose. On the palate, strawberry flowers accent raspberry and cherry. Bold, masculine, and spicy, I like its high acid next to rich stews, buttery bries, and shellfish with warm butter.

\$19.99

Rose Club deal of the month - \$11.99!

Wine Club Cru Level RED!



Absentee Winery Private Stash 2018 Poor Ranch Vineyard, Mendocino, California

100% Carignane

70 year vines with no manipulation make a great, refined wine. Dark roasted meat, dark chocolate, and some limey citrus notes make for elegant and deep flavors with a lot of structure. Charcuterie & salty, gingered spice aromas and flavors of carrot, red fruit, blueberry, and coffee are savory, full, and complex. Drink it with game, root vegetables, and meals with balsamic vinegar or mole sauce.

\$34.99

Wine Club Cru Level WHITE!



Method Sauvage Shasta-Cascade 2020 Trinity Lakes and Rogue Valley, Oregon

**30% Savagnin, 30% Bergeron, 20% Chardonnay, 20% Savagnin
Rose Musqué**

Inspired by the white wines of the Jura and Savoie regions of the French Alps, this blend of high elevation sites has a sandy, loamy, ethereal nose. I'm in love with it--and it doesn't need to be cold... Juicy, hazy, with sour green apple, it has a tangerine peel and almond skin structure. Pair with pork, marinated olives over feta, or any cheese. Great with anything served with apples, asparagus, sauerkraut, figs, or cream. (p.s. his website, iruaiwine.com, has a playlist for the wine!)

\$25.99

Wine Club is the best deal in town!

This month, our wine club gets \$52 worth of wine and food for only \$50! PLUS, wine club saves on every feature, plus an extra discount on all mixed cases!

UPCOMING EVENTS



SATURDAY, NOVEMBER 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing
special guest pourer Michelle Schreck

SATURDAY, DECEMBER 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing
special guest pourer Michelle Schreck

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