



PRODUCT SPOTLIGHT

Lebanon's winemaking history dates back 7,000 years to biblical times. In the city of Baalbek, in the Bekaa Valley, a second-century temple to Bacchus, Roman god of wine, reflects wine's cultural significance here. Between 2700 B.C. and 300 B.C., the Phoenicians spread viticulture throughout the Mediterranean. The country's dry, sunny climate and landscape is still ideal for grape growing, dominated by French influence with Mediterranean and Bordelais varieties. These wines are generally powerful, with notes of Middle Eastern spices like cumin and sumac. Their tannins allow the wines to age for years.

Join us in a very special private event on Thursday, March 23 for a tasting of modern Lebanese wine with the winemaker!
Contact Emily for details.

MARCH CHEESE CLUB

SWEET GRASS DAIRY, GEORGIA

Thomasville Tomme

The flagship cheese of the creamery. A raw French Pyrenees Mountain cheese that is semi soft and tastes like tangy cream, fresh grass, and light salt. Mild and meltable, it is a perennial fave.
\$9.99

Pimento Cheese

Made with Thomasville Tomme instead of cheddar and 2 kinds of peppers instead of 1 plus Duke's mayo to prove it's truly southern! It has a sharper bite, which is delightfully refreshing.
\$7.99

Cyprus

A super-limited batch (only made every few years)-mediterranean style cheese loaded with tomatoes, kalamatas, and garlic. Always a huge hit when we get it! Try tossed in pasta salad or on top of a flatbread.
\$9.99

MCCALL'S IRISH CHEDDAR, GEORGIA

Whiskey Cheddar

Dense and rich with a bite, made with Irish Whiskey-soaked golden cheddar curds. Aged nine months to round it out, it has tons of flavor. Whiskey, pecan, and butterscotch notes have an intense finish.
\$6.99

Chive Cheddar

Mild and nutty, soft and rich. The hint of onion makes it a toasty, savory combo that's great alone or on a biscuit or sandwich. Try it with onion jam! Amazing in a cheeseball.
\$6.99

This month, cheese club gets all 5 of the featured cheeses, plus Italianvera Cecisa olive tapenade and 2s Company gluten free balsamic vinegar onion bites. That's \$59 worth of food!

SHIRAZ'S RECIPES FOR MARCH

This month's featured food item is Plantation Dark Chocolate Covered Peanuts. These are one of our favorite snacks, and can be eaten alone or added to other things for some extra pizzazz. Chop and put it on top of ice cream or into your favorite chocolate chip cookie recipe instead of chocolate chips for melty PLUS crunchy. Melt in 30 second intervals in the microwave, spoon onto wax paper, (sprinkle with sea salt) and let sit for 30 minutes for the world's easiest peanut clusters. Chocolate covered peanuts are only \$9.99 a can, and are automatically included in this month's wine club.

ULTIMATE POPCORN

8 cups of popped popcorn
1/2 cup honey
2 cups dark chocolate covered peanuts
2 Tablespoons butter
1 Tablespoon sea salt

Chop the peanuts roughly so that the peanuts are a size you like and the chocolate is broken enough to melt easily. Put them in a microwave safe bowl and melt slowly so the mix is liquid enough to stir but not boiling. Stir in the honey and butter and mix well, warming if necessary. Put the popcorn in a bowl with extra room. Drizzle the chocolate mix over the popcorn. Toss until the popcorn is evenly coated with the mixture. Spread the popcorn on a pan lined with parchment or wax paper and put in the refrigerator long enough to harden, 30 minutes to an hour.

CRUNCHY CHOCOLATE BLONDIES

1-1/2 sticks butter, melted and slightly cooled
2 cups brown sugar
3/4 cup peanut butter
2 eggs
2 teaspoons vanilla
2 cups self rising flour
(or 2 cups all purpose, 1 tsp baking soda, and 1/2 t salt)
(gluten free: 1 cup gf flour, 1 cup xanthan gum, soda, and salt)
1-1/2 cups dark chocolate covered peanuts, chopped very roughly

Preheat oven to 350 degrees and grease a 9x13" baking dish. Add butter and sugar to a large mixing bowl and whisk. Add eggs and vanilla, then whisk until smooth. Add flour or flour mix and fold with a spatula. Fold in peanut butter. Add chocolate and peanuts and stir to combine. Pour mix into dish then use the spatula to press even. Bake for 30-40 minutes or until center is just barely set, placing a piece of foil on top at 20 minutes. Do not overbake--when the center is slightly firm (not jiggle), they're ready. Cool and slice into bars.

TRAIL MIX BARS

1 cup old-fashioned rolled oats
1/2 cup creamy peanut butter
1/4 cup raisins (or other dried fruit)
2 Tablespoons of favorite seeds
2 Tablespoons of coconut shreds
1 cup dark chocolate peanuts

Chop chocolate peanuts and melt in the microwave or double boiler and stir until smooth. Add all the oats, peanut butter, fruit, seeds, and coconut to a large bowl and mix thoroughly. Roll the mixture into balls with your hands, each about the size of a tablespoon. Place the balls on a baking sheet with a silicone mat or parchment paper. Put the baking sheet into the freezer for 30 minutes. Eat right away or refrigerate for a week. (shortcut: put all ingredients in a food processor and pulse until fine, then roll)



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EMILY'S WINE CLUB SELECTIONS FOR MARCH

Cape Heights Sauvignon Blanc 2020 Western Cape, South Africa

Ripe with tropical flavors of passionfruit, pineapple, and lime, it's fresh and juicy. Yellow plums and citrus peel finish with a herbal, grassy lift at the end. It's fun and zippy, and freshly bright without a bite. Perfect with a spring salad, oysters, or grilled fish.
\$9.99

Brotte Cotes du Rhone 2019 Southern Rhone, France Syrah, Grenache, Mourvedre

This Chateaufeuf du Pape maker sees less oak for a more briary and bold offering. Very fruit forward, with loads of blackberry, black raspberry, and mulberry. The big, juicy finish is mouthwatering. A great food wine, from pizza and burgers to elegant game and roasted veggies with chevre.
\$14.99

Vinos Atlantico Gordo 2019 Yecla, Spain

70% Monastrell, 30% Cabernet
"Gordo" is a teasing Spanish term that lovingly means "chubby", and this wine is named for the importer's skinny father as a joke. The wine is intense, peppery, and full. It has lots of leather, tannin, and asphalt with the gripping black fruit. The brambly dark berry jam flavors work with chili, grilled food, and burgers.
\$17.99



This Month's Feature:

Puerto Viejo Reserve Pinot Noir 2020 Maule Valley, Chile

A classic structured and smoky Pinot. Black cherry, cream, and light oak flavors round out a smooth wine. A little spicy and very dry, with strawberry, clove, and milky coffee. Put it with chicken in red wine, cheeses, and mushroom sauces - or just enjoy it on its own.
\$10.99
Wine Club deal of the month = \$7.99!

UPCOMING EVENTS



SATURDAY, MARCH 4

Monthly tasting of Wine Club wines
1-5 PM Shiraz tasting room
\$5 per person; free for club members in good standing

THURSDAY, MARCH 23

Private tasting at Shiraz from 2 p.m. - 4 p.m.
The store will be closed from 1 - 4 p.m.
First tickets available to wine club members only; see us for available tickets to this special event.

Rosé of the month



False Bay Whole Bunch Rose 2021

Western Cape, South Africa
Bush Vine Cinsault & Mourvedre

A fresh, clean, and pure with lifted floral and mineral notes on the front. Soft, creamy, and full of red fruit; Strawberry, pomegranate and orange blossom honey at the end make a quaffable, crushable joy. The perfect wine for shellfish, smoked fish, tuna, chicken, and salads. Try it with fried food too.

\$14.99
Rose Club deal of the month = \$9.99

Wine Club Cru Level RED!



Reserve Ammiq Cuvee 2018

Bekaa Valley, Lebanon

70% Cabernet, 15% Cinsault, 15% Carignan

Under 1000 cases were made from this winery that sold to the famous Musar for 50 years and is in a Unesco biosphere site. Cofermented grapes on indigenous yeast in stainless steel preserve freshness, and maintain depth and focus. Cedar chest notes are bound by muscle, with a long, clean finish. What a great Bordeaux should taste like. Woody but smooth, put it with a Mediterranean dinner.

\$29.99

Wine Club Cru Level WHITE!



Hearst Ranch Winery Three Sisters 2017

Paso Robles, California

45% Grenache Blanc, 31% Picpoul Blanc,

23% Viognier & 1% Roussanne

Clean white floral, pear, ginger, and sweet lime lead into peach and red apple on the palate. The acidity is super fresh, which balances the richness on your tongue to keep it crisp. Chalky on the finish, with notes of wet stones. Put with shellfish, cheese, and light appetizers.

\$24.99

Cru White deal of the month = \$14.99!

Wine Club is the best deal in town!

This month, our wine club gets \$53 worth of wine and food for only \$50! PLUS, wine club saves on every feature, getting it as low as only \$6.40 a bottle - plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks! We have a secret private event in March, and members get the exclusive first invites!

SATURDAY, APRIL 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

FRIDAY, APRIL 14

Shiraz 4 p.m. - 7 p.m.

A mead for cocktail hour tasting with

Ben Coffee of Viking Alchemist Meadery.

The first of its kind, we'll serve easy at-home drinks made with these special Georgia award winning meads. We'll also serve fun bar apps.

\$10 per person; \$5 for wine club members

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