



PRODUCT SPOTLIGHT

POP'S BIRDING SWINGS

Pop's makes the original hummingbird swing. These amazing devices give those precious creatures a chance to rest—they actually need to perch and don't often get a chance near feeders. Those little beauties need constant food and have endless exertion, and the swings make their lives far easier. And up to 4 of them can share a swing at a time! Hummingbird swings are only \$11.99 each, and we also have premade wildflower nectar in a ready to use pouch for only \$4.99!

MAY CHEESE CLUB

LACLARE CREAMERY, WISCONSIN

Maple Bourbon Goat Cheese

Sweet, fruity, and tangy. It is perfect as a spread alone with crackers or with fresh fruit. Try on a bagel with bacon for a great breakfast.
 \$5.99

Goat Feta

Crumbly and salty, it is in a large wedge but you can break it up. Goat makes a supremely mild feta. I love it crumbled on salads or tacos.
 \$7.99

Aged Raw Cheddar

A sweet and fruity cheddar aged at least 60 days with a creamy, nutty finish. The perfect cheese to serve with a cheese plate or snack on.
 \$7.99

FOLIO WRAPS, NEW JERSEY

A tortilla made entirely of cheese - a great size for a burrito or wrap, or cut into rounds for keto tacos. I love it for a double whammy quesadilla.
 \$6.99

QUESO MELT, GEORGIA

A meltable cheese, good warm (or room temp) - and it has jalapenos studded throughout. I shred greens and pop both in the microwave for 20 seconds. Pour over chips too!
 \$19.99
 this month = \$9.99

This month, cheese club gets all 5 featured cheeses, plus Double Take salsa verde and Green Mountain Gringo tortilla strips.
 That's \$62 worth of food!

SHIRAZ'S RECIPES FOR MAY

This month's featured food item is Shiraz's Everyday Mustard Sauce. Made to have something perfect on hamburgers, it's also great on any number of things. Fries, hot dogs with anything on them, chili, and any kind of sandwich are perfect. Dip fried okra, pretzels, or potato wedges in it. Drizzle it on a plate with fried fish or sauteed chicken. It's a staple in my fridge! Our everyday mustard sauce is \$9.99 a squeeze bottle, and comes automatically in this month's wine club.

GLAZED POTATO SALAD

1 pound potatoes, cut into 1 inch chunks
 12 oz. green beans
 8 oz. cherry tomato
 1/2 cup Shiraz Everyday Mustard Sauce

Bring water in a small stockpot to a boil; add 1 T. salt and potatoes. Boil, uncovered, for 10 minutes. Add beans and boil 6 more minutes. Drain potatoes and beans in a colander and then put them in an ice bath. Drain again and add cherry tomatoes and Mustard Sauce. Toss well.

EASY FRIED RICE

3 c cooked rice, cooled
 2 Tbsp sesame oil
 1 small onion, chopped
 1 c vegetables, chopped
 2 eggs, lightly beaten
 2 Tbsp soy sauce
 2 Tbsp green onion (optional)

Heat a large pan on medium. Cook onions in sesame oil until they start to sweat. Add all other vegetables. Once warm and soft, push veggies to the side and add eggs. Scramble the eggs with a spatula or chopsticks and then mix into the rice. Pour soy sauce over the top and mix well. If desired, sprinkle onions over the top. If you'd like, also add sesame seeds, herbs, or togarashi. Drizzle excessively with everyday mustard sauce and serve with chicken, steak, or shrimp - and pretend you're at your favorite hibachi restaurant!

DRESSED POTATO FRITES

2 russet potatoes, cleaned and peeled
 1/2 cup everyday mustard sauce

Bake potatoes at 425 degrees for 45 minutes in tin foil. Cut each piece in half lengthwise and again into quarters. Cut all sticks in half. Spray lightly with olive oil and cook another 15-30 minutes, uncovered, or until crisp. Serve with mustard sauce to dip in.
 Also works great with sweet potato fries.

BROCCOLI SALAD

2 Tablespoons chopped dates or raisins
 2 heads broccoli, cut into florets and lightly steamed
 1/2 cup shredded carrots
 1 red bell pepper, cut into thin strips
 1 cup Shiraz Everyday mustard sauce

Toss broccoli, carrots, and red pepper with dried fruit, and toss well with mustard sauce. Cover and chill for 30 minutes to 3 hours. Serve cold.



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EMILY'S WINE CLUB SELECTIONS FOR MAY

Pietra Fenice Casa Segreta 2019 **Umbria, Italy**

100% Grechetto

A beautiful white full of pineapple and tropical fruit that's laced with a green note of lemongrass, making it tart on the edges. Smooth and pretty, the finish is incredibly elegant and long. Put it with soft, fresh cheeses, antipasti, or seafood.

\$34.99

Our price = \$14.99

Bodegas Forcada Joven 2017

La Rioja, Rioja, Spain

90% Tempranillo, 10% Garnacha

Soft, juicy, and medium-bodied, it's a pretty Rioja. Red raspberry and a hint of earth has a punch of orangey citrus at the finish for a little old world bite. Put it with anything from charcuterie plates to bratwurst to pork roast. I love it with anything with mushrooms.

\$14.99

Las Perdices Cabernet Sauvignon 2018

Lujan de Cuyo, Argentina

This family has been at the foot of the Andes mountains since the 70s, and named the wine for the quail that roam the property. A supple, even Cab that is full of dark cherry and currant has notes of tar, blackberry, and coffee, but they are subtle. Meaty yet juicy, it has a lighter finish. Put it with smoked duck, burgers, or anything BBQ.

\$17.99



This Month's Feature:

Bodegas Castillo de Mendoza Noralba Crianza 2015 **Rioja, Spain**

80% Tempranillo, 20% Graciano, all organic

This wine sees 18 months in new oak and over 5 years in the bottle! The result is a deep, earthy wine with depth and mouthfeel. Touches of ginger spice and olive brine open up into meaty black currant flavors. It is elegant and lush, and is great with ham, hard cheese, olives, and salami. Brats with mustard are great too.

\$24.99

Wine Club deal of the month = \$14.99

UPCOMING EVENTS



MOTHER'S DAY IS MAY 14

FATHER'S DAY IS JUNE 18

Rosé of the month



Lavau Tavel 2015

Tavel, Rhone Valley, France

50% Grenache, 45% Cinsault, 5% Syrah

The only region where ONLY rose is produced, and best known for aging them. The wines are always dark and this one is full of cherry soda and strawberry. Firm texture with sand and silt and a super dry, long finish. Juicy, intense, and quaffable, the perfect summer wine for red drinkers. Perfect for anything on the grill, balsamic dressing, olives, and cheese. Try it with brunch.

\$18.99

Rose Club deal this month = 13.99!

Wine Club Cru Level RED!



Dante Robino Gran Dante Malbec 2009

Mendoza, Argentina

Dark, rich, and silky, it's one of the most elegant Malbecs I've had. Smooth, lingering, with chocolate and roasted chestnuts, it has soft blackberry fruit and no harsh tannic bite. It's a great match for lighter summer fare. Put it with anything on the grill, especially red meat.

\$32.99

Cru Red deal of the month = \$22.99!

Wine Club Cru Level WHITE!



Matthew Wallace Sauvignon Blanc 2019

Hardin Ranch, Stags Leap District,

Napa Valley, California

The winemaker spent a lot of time in Bordeaux, and it shows. Notes of citrus are in the flinty background but it's all about the juice. Tropical fruit, with lychee, pear, and peach jumping right out of the glass. Silty and lush on the palate, it's everything you want in a perfectly ripe white.

\$41.99

Cru White deal of the month = \$21.99!

Wine Club is the best deal in town!

This month, our wine club gets \$78 worth of wine and food for only \$50! PLUS, wine club saves \$10 on every feature - plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks! **Ask about our extra levels! This month all 3 add-ons get extra deals on their wine!**

SATURDAY, MAY 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SATURDAY, JUNE 3

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

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