



## SHIRAZ'S RECIPES FOR JUNE

This month's featured food item is Regina's Farm Kitchen Peach Vanilla Bean Spread. A company founded in Georgia by a trained chef, her concoctions are delicious and super easy to use. Take Peach Vanilla: perfect on biscuits or toast, over ice cream or oatmeal; or on a charcuterie plate... and that's just the start. Great on a ham sandwich, put on baked brie, or mix with whiskey for a cake, berry, or cheesecake topping. Try a trifle with cake, whipped cream, jam, and fresh fruit for a simple dessert after it chills for 2 hours. Or try any of the recipes below. Peach Vanilla Bean Spread is only \$11.99 a jar, and comes automatically in this month's wine club.

## PRODUCT SPOTLIGHT

Introducing Draft Top!

It is the ultimate bar tool designed to lift and remove the top of cans. It's so much easier to enjoy a glass of wine or beer when you can drink it in more of a glass style. Add a splash of something, add ice, or anything else that makes you happy! The draft top leaves a smooth lip so it really is like a glass, and it gets rid of the aeration that makes you full from drinking out of a normal can. Draft tops are \$24.99 and are one of my favorite discoveries this year!

## JUNE CHEESE CLUB

### BUNKER HILL, OHIO

#### Raw Milk Cheddar

A creamy, smooth cheese made from Amish farm milk and aged 2 months. The perfect cheese for snacking plain on crackers.

\$6.99

#### Raw Milk Gouda

A mild, sweetly sharp cheese that is a great melter. Try it on sandwiches, burgers, or your favorite omelette.

\$6.99

#### Smoked Cheddar

Hickory smoked in an old recipe for the ultimate stand-alone cheese. Put it with salami or fresh fruit.

\$6.99

### LA BONNE VIE, GEORGIA

#### Truffled Brie

A buttery, spreadable cheese enhanced by the unique flavor of french mushrooms. The truffle is quite mild, perfect for a baguette instead of olive oil.

\$9.99

#### Triple Creme Brie

The richest of bries, triple creme has a higher fat content to make it extra milky and richer for spreading. Try baked with jam for a real treat.

\$6.99

This month, cheese club members will receive all 5 featured cheeses, plus Potlicker Kitchen Carrot Cake Jam and Effie's ginger cakes.

That's \$54 worth of food!  
Potlicker Kitchen Jam \$9.99  
Effie's crackers \$5.99

## GEORGIA FRENCH TOAST

- 4 large eggs
- 1/2 cup milk
- 1/2 t. salt
- 1 t. vanilla extract
- duck fat spray
- 8 pieces bread (in 1-inch slices)
- 1 cup cream cheese or cream fraiche
- 2 T. Honey
- 4 T. Regina's Farm Kitchen Peach Vanilla Bean Spread

Heat a skillet over medium-low heat and spray lightly with fat. Beat the first 4 ingredients in a shallow bowl and place one slice of bread in at a time, turning to coat well with egg mixture. Place pieces side by side in the skillet, turning as they brown lightly. In a separate bowl, combine cream cheese and honey. Serve two pieces of toast to each guest, topping with a quarter cup of cheese mix and a tablespoon of preserves. Serves 4. Want it extra savory? put bacon in between the slices of french toast.

## VANILLA BELLINIS FOR A PARTY

- 1 cup Regina's Farm Kitchen Peach Vanilla Bean Spread
- 2 cups water
- 2 bottles Prosecco (or other sparkling wine)

Chill Cava, etc. Simmer jam and water for about 10 minutes, until it's well mixed and melted down. Cool well. Mix drinks in a 1 to 2 ratio of jam blend to bubbly.

## PEACH GLAZED CHICKEN

- 2/3 cup Regina's Farm Kitchen Peach Vanilla Bean Spread
- 1 Tablespoon olive oil
- 1/4 cup vinegar
- 1 Tablespoon soy or worcestershire
- 2 Tablespoons honey
- salt and pepper to taste

Roast a whole chicken or cook thighs or wings in the oven per usual. Baste the chicken before putting in the oven, and at least 3 more times. Toss remaining sauce (separate it--about 1/4 should be left) with rice or grains, steamed veggies, dried fruit and / or nuts for a pilaf to die for. Also a great carrot glaze!

# Shiraz

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## EMILY'S WINE CLUB SELECTIONS FOR JUNE

### **Caravinsérail Elicio Rose 2021** **Southern Rhone Valley, France** *80% Grenache, 20% Syrah*

Bright neon pink, it is juicy and full of fresh raspberry and tropical fruit. Ripe berries are enhanced by tons of flowers and a nice tart finish. Welcome to summer and the official start of rose season... put it with charcuterie plates and cold noodle dishes. I love it with anything Asian in flair.

**\$14.99**

### **Aroa Le Naturel Blanco 2021** **Navarra, Spain** *100% Garnacha Blanco*

A fresh and aromatic wine with lots of tropical fruit laced with minerals and citrus. The bright white flowers finish with stone fruit and a hint of honey. Grapefruit on the finish keeps it fresh and light. Great with appetizers, salad, or rice dishes. Try out some seafood paella!

**\$15.99**

### **Lebnani Ahmar 2020** **Bekaa Valley, Lebanon** *100% natural Cinsault*

This wine has a nose full of berry, smoke, and violet. The strawberry and clove flavors have hints of dried cherry and just a touch of earthy spice on the finish. It's perfect with anything from pizza and burgers to classic middle eastern eggplant dishes, lamb, or tagine.

**\$25.99 (liter)**



## **This Month's Feature:**

### **Ken Forrester Renegade 2020** **Western Cape, Stellenbosch, South Africa** *49% Syrah, 35% Grenache, 16% Mourvedre*

Super earthy, gripping, and with loads of pencil lead and mushroom on the nose. But give it a minute to open up, because it has deep briary, big dark fruit to offer too. It rounds out with cooking spice and ripe olives. From KF's older, reserve vineyards, it was one of the first classic Rhone blends made in the cape. Perfect with game or roast meats, or with root veggies or hearty sauces.

**\$33.99**

**Wine Club deal of the month = \$18.99**

## UPCOMING EVENTS



### **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

**FATHER'S DAY IS JUNE 18**

## Rosé of the month



### **Domaine Pral Beaujolais Rose 2022** **Burgundy, France**

A warm, soft nose of oranges and cherries lead into a much cleaner mouthfeel. Cherry blossoms and red plums make it juicy in the middle, with a crisp finish of saline-ish minerality. It's fresh and vibrant, with a little light peppery spice to boot. Put this with soft fresh cheeses, salads, or shellfish for a treat.

**\$21.99**

## Wine Club Cru Level RED!



### **La Rasina Inez Rosso de Montalcino, 2014** **Tuscany, Italy**

*100% Sangiovese*

A classic Brunello maker puts this wine out for only 30 dollars, making them my heroes. The wine is perfectly balanced, with cherry, cranberry, licorice, and violets too. Figs and dried nuts on the finish make it an even better wine to pair with food. Try with anything: roasted; with balsamic vinegar; involving game; with root veggies; with pasta in tomato sauce.

**\$29.99**

## Wine Club Cru Level WHITE!



### **Alfredo Arribas Trossos Sants 2017** **Montsant, Spain**

*100% Garnacha Blanca*

Fresh citrus and complex florals and sandalwood lead into a fresh, silky midpalate. Flavors of fennel, pear, and almonds are subtle and rich with a crspy finish that is mouthwatering. It's a grown up kind of white. Put it with delicate seafood dishes or elegant springtime pasta.

**\$27.99**

## Wine Club is the best deal in town!

This month, our wine club gets \$69 worth of wine and food for only \$50! PLUS, wine club saves \$15 on every feature, plus an extra discount on all mixed cases. Not to mention early access to all our special sales. Try cru level - you save even more!

### **SATURDAY, JULY 1**

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

**SHIRAZ WILL CLOSE JULY 3 - 8  
FOR INDEPENDENCE DAY**

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