



PRODUCT SPOTLIGHT

The Salad Sac is back!! This has been a staple in the store (and homes) for years, and for good reason. These fabulous cloth bags keep your vegetables super fresh. Rinse a head of lettuce and toss it in to keep it crisp and green for two weeks. Or chop an entire salad and put it in a bag for up to three days. They work for all fresh produce. I've put all my refrigerated vegetables in one for over a decade! (I currently have 3) Just wash and reuse if they get dirty. They come in white and green, and I recommend getting one of each so it's easier to find all your veggies. They also make amazing gifts. Salad Sacs are \$12 each, or 2 for \$20.

JULY CHEESE CLUB

MARIEKE, WISCONSIN

This month, we are featuring limited edition goudas from our favorite producer of them in the USA. We begged to get these into Georgia! This month's selection was special ordered by Emily and cut just for Shiraz. All Marieke cheese is made using fresh raw milk from the family farm. It's made with Old World techniques and aged on Dutch Pine Planks for a minimum of 60 days.

2 Year Smoked Cumin Gouda

Sweet and subtle spice is enhanced by being smoked over hickory wood. The extra age makes it very firm.
\$9.99

Black Mustard Gouda

Earthy and creamy balance. Black mustard seeds make it extra savory.
\$9.99

Cranberry Gouda

Tart notes of cranberry burst inside this creamy and rich gouda.
\$9.99

Hatch pepper Gouda

Creamy gouda enhanced by a subtly sweet and crisp finish. A spicy hint finishes the mild chili.
\$9.99

Shredded Marieke Gouda (5oz for 4 sandwiches)

Choice of bread
The Mustard Man Mustard Dill Dip
Sliced Turkey
Sautéed Onions
optional: spicy or mild peppers

Sauté onions in olive oil. Heat and brown sliced turkey in a pan with water. Brown or toast your bread of choice. Cover each slice of bread with shredded gouda and place on grill or heated pan. Layer turkey, onions, and peppers (if desired), drizzle with Erwin's Mustard Dill Dip and melt together. Devour!

This month, cheese club gets all 4 of the featured cheeses, plus Effie's cocoa cakes and Fat Toad Farm irish whiskey cream caramel. That's \$58 worth of food!

SHIRAZ'S RECIPES FOR JULY

This month's featured food item is La Favorita Cherries in Wine. Made with D.O.C. Freisa from the Langhe region of Piemonte, the wine enriches the smell and flavor of the amarena cherries. A little sugar and citrus adds to the bright fruity flavor. Of course you can serve it with dessert or garnish cake or ice cream. It is perfect with soft, young cheese - or use it instead of jam on baked brie. It is the easiest way I know to make smoked duck breast or rack of lamb extra fancy and delicious. Cherries are 14.99, but on sale for \$9.99 this month!

SALMON WITH A RED WINE CHERRY SAUCE

2 6 oz salmon fillets
1/2 cup panko or matzo bread crumbs
salt and pepper to taste
1 Tbsp olive oil
2 cups cooked rice
1 tsp soy sauce
1 jar La Favorita cherries in wine

Preheat oven to 350 F. Season the salmon on both sides with salt and pepper. Press into the bread crumbs until covered. Heat a large frying pan over medium high heat and add the oil. Cook the salmon for 1 1/2 minutes on each side until the panko is nicely browned. Put into oven for 5 - 7 minutes until the fish is just cooked through. Remove pan from oven and serve fish with rice. Add the cherries in wine and soy sauce to the hot pan until warm and serve over the salmon. *This recipe is fantastic with pork! Just slice a loin into rounds and make the same way*

AMARENA SPRITZ

3 ounces red wine
4 La Favorita amarena cherries
1 Tbsp red wine cherry syrup
2 ounces sparkling water
lemon wedge

Muddle the cherries and add the syrup from the jar. Pour in half a glass of wine and top with sparkling water or soda. Garnish with lemon.

BERRY KIR

1/2 ounce liquid from La Favorita cherries in wine
5 ounces dry white wine

Spoon a little red wine syrup in the bottom of a wine glass. Top with white. *Updated Kir Royale = top with sparkling instead of still wine*

RED FRUIT SALAD

1 jar La Favorita cherries in wine
4 cups watermelon, cut into cubes
2 cups strawberries, cut in slices
2 Tbsp lime juice
2 Tbsp fresh mint, chopped
1 cup sliced or chopped nuts of your choice

Toss watermelon, strawberries, and solid cherries in a bowl. Mix cherried wine liquid, lime juice, and mint in the jar and drizzle over the top. Garnish with chopped nuts and a little more mint.



675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR JULY

Leeuwin Sauvignon Blanc 2021 Margaret River, Western Australia

A riot of lychee, lime flesh, lemon zest and guava are chock full of gooseberry and mandarin orange. Aromas of fennel, lemongrass, and spicy clove give it depth along with its elegant texture. Bright acid on the finish keeps it finely tuned. Creamy mushrooms, grilled shrimp, and fresh goat cheese are amazing with it.

\$19.99

Del Rio Elorza Verum Pinot Noir 2019 Patagonia, Argentina

Clear and bright ruby red color, it is super opaque with ripe fruit bursting out of the glass. Fresh and lively, it isn't watery or wimpy, just inviting and smooth. Light-bodied and a little peppery, it has flavors of strawberries and plums and a mouth quenching softness at the finish. Showing a lot of polish, it's an elegant but fruity offering.

\$19.99

Latentia Novanteceppi Appassimento 2021 Puglia, Italy

Such a fun, spicy, frisky wine! Dried cherries, tobacco, blackberry, dark chocolate, and cherry liqueur are prominent. It's so pretty with all of the dark smooth berry fruit. Juicy, intense, with black raspberry spiciness, it's amazing with anything with bbq sauce, grill marks, or wasabi! Or great with fatty food or fried things.

\$13.99



This Month's Feature:

Greg Norman Shiraz 2018 Limestone Coast, Australia

Rich, spicy plum and blackberry is dark, spicy and brambly with notes of bittersweet chocolate, black pepper, and ripe cherry. It deserves lots of protein, so break out that grill. From lamb to burgers to steak - or hard cheeses and charcuterie.

\$15.99

Wine Club deal of the month = \$9.99

UPCOMING EVENTS



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

Rosé of the month



Portlandia Pinot Rose 2020 Willamette Valley, Oregon

Bright and cleanly focused, with white pepper, cherries, and peaches. Notes of watermelon and raspberry linger... so pretty! It is the perfect summer wine and is ideal with everything from salmon to lamb meatballs to fresh cheese and everything in between.

\$14.99

Rose Club deal of the month = \$11.99

Wine Club Cru Level RED!



Forcada Flor de Baco Bendimia Seleccionada 2015 Rioja, Spain

Tempranillo, Garnacha, and Graciano

A dark, rich, ripe wine. Black and fruit forward with deep, bold raspberry, plum, and pepper. There are notes of roasted meat, bitter chocolate, and balsamic vinegar on the big, long finish. There's not a touch of age on this wine yet. It's muscular and firm. It's great with dark chocolate, lamb, brisket, and sausages. It's excellent with olive tapenade, peppers, and cheese.

\$24.99

Cru Red deal of the month = \$14.99!

Wine Club Cru Level WHITE!



Domaine Ciline Jacquet 2019 Surprise de Marc Savoie, France

100% Jacquere

Warmly spiced but firm with yellow apples... I'd compare this with baked fruit in the best way. The wine has a deep and structured texture with purity of deep, smooth, silky fruit. Finishes with crunchy green apples. One of the prettiest wines I've had in a long time. Put it with melty cheeses, fried fish, or oysters!

\$29.99

Rose Club deal of the month = \$19.99

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 \$6 on every feature, and an extra discount on all mixed cases. Not to mention early access to all our special sales. Try cru level - you save even more AND get an extra bottle!

THURSDAY, JULY 13

OUR FIRST EVER VIRTUAL COOKING CLASS!

join Emily as we make paella!!! We will be coaching chicken, shrimp, and chorizo paella and showing you how to do it!

Shiraz has a kit to buy: all the proteins, plus the spices, rice, AND the pan too! See us for details. Everyone needs a paella pan!

SATURDAY, AUGUST 5

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010