



PRODUCT SPOTLIGHT

WHY JOIN WINE CLUB?

Our wine club is the best deal in the wine business. We work hard every month to find wines that are special, hard to find, and great values. The reason people tell us they like wine club the most? All the great finds. The second best thing? Great discounts! For only \$55, members get \$55 - 70 worth of wine and food, plus tasting notes and recipes. Plus, there's an extra wine on sale for club members, and we have extra case discounts on top of everything. And our monthly wine tasting is free for members (2 tickets per membership)

Ask us about our wine club - it's an amazing deal with wonderful things to try every single month!

ARE YOU A MEMBER OF OUR ROSE CLUB??

Yes, it's officially "Rose Season" right now, but they are great wines year round! Our members of this wine club add-on get a seasonally appropriate bottle added to their club pickup every month, and they get a case discount on the bottle when they pick it up. Plus, there are sometimes extra discounts on the wines.

This month, Rose members get \$10 off every bottle, plus the extra 15 - 20% off as well! Members will also get tasting notes, pairing suggestions, and (just like other segments of wine club) we will hold the wine for members when they are limited or run out.

NOTE: after years of data, rose club will change from charge at pickup to \$15 per month to make it easier for members.

AUGUST CHEESE CLUB

This month, cheese club members are able to pick their own goodies from the fridge and shelves!

Try something you've had your eye on!
Choose \$60 of cheese and food items - anything you want to make your own cheese and charcuterie plate - for \$50 or less (depending on membership).

SHIRAZ'S RECIPES FOR AUGUST

This month's feature food is Hlthpunk. They make plant based, delicious, squeezable condiments. I found them for their UFO sauce, which is the first thing as good as what I blended myself - but they are all great on whatever you're grilling or baking this summer! I love them because they are built on the beliefs of biodynamics, but also because they are so yummy. Try whichever one grabs your attention this month! Hlthpunk sauces range from \$3.99 to \$6.99, and wine club gets one automatically in August.

UFO Sauce is made with a hot dijon mustard, tomato paste, and a dash of cayenne. Try it on burgers, fries, appetizers, and sandwiches.

Tomato Paste is 100% undiluted organic Italian sunshine in a tube, and a double concentrate! So everything you make has extra flavor.

Dijon Mustard is based on the original hot Dijon recipe loved by Louis XI of France, who kept a pot with him at all times. It's legit.

Bionnaise is "the world's first plant-based mayo" - and as a non-vegetarian, I will tell you that it tastes like what I've been making for years!

SLOPPY JOES

- 1 pound ground beef
- 1/2 onion, diced
- 1 green pepper, diced
- 2 cloves garlic, minced
- 2 cups water, divided
- 1 tube Hlthpunk UFO sauce

Heat ground beef and onion in a large skillet over medium; stir until beef is browned, about 10 minutes. Stir in green pepper and garlic; cook until softened, about 3 minutes. Add 1 cup water and stir, scraping the pan to dissolve any bits from the bottom of the skillet. Stir in UFO sauce. Add remaining 1 cup water and bring to a boil. Reduce to low and simmer, stirring occasionally, until liquid has evaporated and mixture is thick, about 30 minutes. Season with salt, black pepper, Worcestershire sauce, and cayenne pepper. Serve on hamburger buns.

FAVORITE USES FOR TOMATO PASTE

- infuse olive oil and drizzle over a dish
- add to a pasta sauce for extra flavor
- put in a vinaigrette for more smoothness
- add it to a meat marinade
- put into a soup to thicken it

Shiraz

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EMILY'S WINE CLUB SELECTIONS FOR AUGUST

Ecker Gruner Veltliner 2021 **Wagram, Austria**

The wine is firm, clear, and full of wonderful honeydew melon and sunlight. It's bright and focused, with lots of green minerality. There are tinges of the green stuff--a little of kiwi and fresh mowed lawn. Gruner is perfect with fried foods, simple buttered pasta, and pork. Try it with chicken or other birds. What a perfect wine to drink during the dog days!

\$17.99

Dante Robino Cabernet 2009 **Mendoza, Argentina**

The best word to describe this wine is "intense." It has very high levels of tannin, acid, and earthy underbrush. Blackberry and wood finish it off. This is a Cab-lover's value dream. This wine needs to breathe and/or food to pair it with. The tannins become silky smooth with air. As with a lot of Argentine reds, it's made for meat on the grill (though chargrilled veggies work great too!)

\$12.99

Lavau Cotes du Rhone 2014 **Rhone Valley, France**

60% Grenache 40% Syrah

A medium-bodied wine, smoother than many CDRs. Once it has time to open, there's lush, smooth blackberry, red cherry, and raspberry. The finish is dark and pretty with cocoa and hints of tar. It's a great day 2 wine too: Super smooth and silky, with even more black fruit. Always a match for game or grilled meat, it is delicious with cheese, barbecued chicken, or blackened tuna.

\$14.99



This Month's Feature:

License IV Blanc 2020 **Muscadet, Loire, France** **100% Melon de Bourgogne**

A crisp, citrusy white laced with ocean air notes--it's very fresh. Lime and pineapple round out the finish. It sits on the lees for a bit so it has a touch of yeasty richness just to keep it grounded. It's a great wine for poultry or seafood, or use the classic pairing - raw oysters!

\$19.99

Wine Club deal of the month = \$11.99!

UPCOMING EVENTS



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

Rosé of the month



San Salvatore Vetere Rosato 2021 **Campania, Italy**

100% Aglianico

Brisk and lean, this is a powerhouse of rich cherry, peach, and strawberry. Big, ripe, and smooth on the palate, it has a silky feel and then a punch of citrus on the finish. There's just a hint of olive and scrub brush from the Southern Italian vineyards. It's a perfect match for seafood, spicy food, and weighty charcuterie.

\$24.99

Rose Club deal of the month = \$14.99!

Wine Club Cru Level RED!



Taron Cepas Centenarias 2016

Rioja, Spain

100% Tempranillo

This vineyard, planted in 1915, yields only 3,000 bottles yearly. Darkly beautiful, loaded with spicy blackberry, it's richly layered and finely tannic. Elegant and silty, it coats the palate with silky balsamic, cherry, cocoa, and minerals. The finish is super long, with cedar, plum, and toasty oak. Classic Rioja, it's perfect with aged cheeses, and with roasted meat, lamb, cured ham, and blistered peppers.

\$34.99

Wine Club Cru Level WHITE!



Ecker Roter Veltliner 2022

Wagram, Austria

Technically, it means "red grape" because the skin has a pink hue. But it's definitely a crisp white. It is a spicy, aromatic wine on the nose with tropical fruit flavors, peaches, and pears. The finish has flowers, almonds, and a little spicy earth. Put it with sausage or soft or ripe cheese for simplicity -- and raw or rare seafood dishes or simple pasta for a really special treat.

\$26.99

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 \$8 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 for only \$25 more!

NOTE: due to continued costs of inflation, wine club will change from \$50 to \$55 per month. Cru levels will remain at \$25 each so any wine club membership will only increase by \$5.

SATURDAY, SEPTEMBER 2

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

WEDNESDAY, SEPTEMBER 13

A wine dinner with Melissa Di Giovanna from Di Giovanna winery in Sicily! details to follow. please sign up for the waiting list to guarantee seats at this special event.

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