



SHIRAZ'S RECIPES FOR **OCTOBER**

PRODUCT SPOTLIGHT

To celebrate our anniversary, we are raffling off a new snowboard! We have a beautiful new snowboard for the winter season. Get raffle tickets for only \$5 each, or get 5 tickets for only \$20! The snowboard will be on display starting September 1. It is worth \$200 and can be yours for a ticket—we will sell tickets all September and October with a drawing for the winner on October 31.

We will announce the winner then!

OCTOBER CHEESE CLUB

NONNO NANNI, ITALY

A family creamery since 1947!

Robiola

Fresh cheese with a soft, creamy texture and a pleasantly intense flavour.

Easy to spread, it's perfect as an appetizer or at the end of a meal.

Crumble Effie's nutcakes in a glass and cover with robiola and jam for a not-so-sweet cheesecake!

\$5.99

Ricotta

Delightful on its own or as a sauce for imaginative pasta dishes. Greatly appreciated in the creation of soft desserts, it can also be used as an ingredient in savory pastries. Note: this makes the BEST stuffed mushrooms!

\$8.99

Squaquerello

An extra smooth, creamy cheese that is great on its own or spread on fresh bread. I love it with fresh herbs or with jam. It's a fresh, milky cheese that's almost cream from the young nature and lack of rind. A pastoral cheese typical of fall.

\$5.99

MARIEKE, WISCONSIN

Clove Gouda

Aged 9 months, it has a very firm texture. Undertones of cinnamon and spice highlight this rich Gouda cheese with a buttery complexion. The robust flavors on the palate evoke feelings of the holidays. Try with rye bread, ham, or salami.

\$9.99

Truffle Gouda

A decadently rich Gouda with savory aromas from Italian black truffles. This farmstead cheese has woody flavor notes brimming at the surface. It's particularly good with aged red wines. Or grate it over pasta for that authentic truffle flavor.

\$9.99

This month, cheese club gets all 5 of the featured cheeses, plus Casa Vecchio mini grissini in tomato and caper and l'Epicurien zucchini ramp spread.

That's \$58 worth of food!

mini grissini are \$10—on sale for \$5.99
zucchini ramp spread is \$6.99

This month's featured food item is Mina Harissa. Harissa is a Moroccan pepper sauce—chili peppers with garlic and olive oil, available in mild or spicy. It can be used as a condiment or as a cooking ingredient. While delicious on traditional couscous or tagines, it's also great with a wide variety of meats, seafood, vegetables, eggs, and rice. Or use it as a sauce, dip or spread. Add it to white wine when steaming clams or mussels for a decadent broth. Add it to a grain bowl for extra flavor. Rub on meat before grilling or roasting. Put it on top of traditional hummus for extra flavor, put in deviled eggs instead of relish, or put on a sandwich instead of ketchup. Mina Harissa is only \$7.99 a jar, and is automatically included in this month's wine club.

QUICK HARISSA AIOLI

2 teaspoons Harissa

3 Tablespoons mayonnaise

Mix the 2 ingredients together and use on grilled fish or a baguette sandwich. Add lemon juice for even more freshness!

HARISSA LAMB CHOPS

1 lb Lamb Chops, trimmed

1 teaspoon Salt

1 teaspoon Pepper

2 Tablespoon Olive Oil

1/2 cup Mina Harissa

Take lamb chops out of the refrigerator while oven is preheating at 425 F. Coat the chops with olive oil, salt, and pepper. Heat a large oven-safe skillet over medium high heat for 1 minute. Sear the lamb for 2 minutes each side and 1 minute fat side down, bones up. Remove pan from the heat and brush chops all over with harissa, coating well. Put lamb chops bone side down, fat side up and roast 5-6 minutes for medium rare. Remove and brush with remaining harissa and serve more sauce room temperature on the side.

MINA'S LEMON OLIVE OIL DIP

3 Tablespoons harissa

2 Tablespoons extra virgin olive oil

1 Tablespoon lemon juice

1/4 teaspoon salt

Place all ingredients in a bowl a mix thoroughly

Mina's favorite: perfect with bread, tuna, or olives. Also great as a marinade or dressing.

Shiraz

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EMILY'S WINE CLUB SELECTIONS FOR OCTOBER

Fina Kika 2020

Mount Erice, Sicily, Italy

Traminer and Sauvignon Blanc

Bright yet smooth, fruity yet floral, this is the perfect drinkable white wine with character. Lychee and basil, honeycomb and pear, orange blossom and juniper berry - so much flavor is packed in this little bottle. Oily texture at the end makes it awesome with either fresh OR hard cheeses. It's also perfect with Asian food, seafood, and cream sauces.

\$18.99

Citizen Marques de Whatever Crianza 2016

Valencia, Spain

Tempranillo and Monastrell

A band of sommeliers worked with 4th generation winemakers to craft this wine from 40 year old organic vines. Notes of earth and juicy red berries are laced with vanilla bean and cigar. It's really smoky on the finish, with tons of tobacco. Put with harissa in a fall stew or rubbed chicken with olive - grain salad.

\$15.99

Barossa Valley Estate Cabernet 2019

Barossa Valley, Australia

A classic green bell pepper and blackberry nose are smooth for a young cab. It has a good grip and plenty of tannin, but overall it's very smooth. Black cherry and mulberry add just enough fruit. It is a great fit for steaks or burgers... anything on the grill, really. Try your meal with a dollop of harissa.

\$13.99



This Month's Feature:

Benaza Mencia 2017

Monterrei, Spain

Garnet colored, it has scents of flowers, cocoa, and red berries. Light alcohol and an easy drinkability make the red fruit and blueberry, tinged with chocolate, a great bistro wine. Like Cotes du Rhone meets Burgundy, flavors are currants and anise and a soft finish of clean floral and red cherry. It's great with fish on the grill, cheese, appetizers, and even beef. Try a soy sauce glaze!

\$17.99

Wine Club deal of the month = \$11.99!

UPCOMING EVENTS



SATURDAY, OCTOBER 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SATURDAY, NOVEMBER 4

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



Weszeli Terrafactum "Eden" Rose 2020

Kamptal, Austria

80% Zweigelt, 20% Cabernet Franc

Unfiltered, so everything shines through. Bright and intriguing, with red berries, blood orange, and watermelon rinds. A slight effervescence is clean and fresh - you need a second sip to absorb how complex it is. Red raspberries laced with wet stones and a green apple note with salinity. Perfectly balanced, it's good with all types of food, from fresh young cheeses to savory olives.

\$19.99

Rose Club deal of the month = \$14.99

Wine Club Cru Level RED!



Jean Rene Germanier Grand Cru 2019

Balavaud Vineyard

Dole, Valais, Switzerland

Pinot Noir and Gamay

An incredibly rare wine from the heart of the Valais. It has hints of sour cherry, cranberry, cinnamon and licorice, with black fruit and pepper to add some weight. Altogether elegant and finessed. Put it with game, smoked meat or fish, or hard cheese. Wonderful with mushrooms or ramps. Similar to a young burgundy--try beef bourguignon.

\$39.99

Wine Club Cru Level WHITE!



Gérard & Julie Portaz Les Jumelles

Apremont, France

100% Jacquere

Winemaking here in the Alps started during Roman times, and this is made from 50-60 year vines. A low alcohol, rustic but refreshing wine full of summery pleasure, it has notes of bracing citrus, floral, peach, and lemongrass. This cool, stony wine is lovely with shellfish or fish steamed with wine or vermouth.

\$24.99

Wine Club is the best deal in town!

This month, our wine club gets \$57 worth of wine and food for only \$55! 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 (and an upcoming tasting!). Try cru level - you save even more AND get an extra bottle for only \$25 more!

FRIDAY, NOVEMBER 10

A special Rare Wine tasting

Here are some of the best wines I've tasted all year and the most limited!

This is the only opportunity to taste them!

Try 10 super special wines, with bread, cheese, and olive oil. limited seating. RSVPs essential.

3 seatings available: limit 20 people each seating

4:00 p.m. cru level wine club only

5:15 p.m. wine club only

6:30 p.m. open to the public

\$40 per person

Shiraz tasting room

Facebook: Shiraz Athens

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