



PRODUCT SPOTLIGHT

This month's featured product is our Holiday Box!! A favorite for years now, we fill the case with 12 wines that are perfect for Thanksgiving or any gathering. The box includes reds, whites, roses, and bubbles too. We have done all the work for you, so you can simply reach in and grab anything during your holiday dinners and parties and any of the wines will work perfectly. We've put a huge discount on the box as well. They are first-come, first serve. No substitutions and cash or check only—more than 30% off! Only \$200 per box, tax included.

New this year: the premium holiday box! 5 reds and 1 white for \$175.
 Want all 18? Get both boxes for only \$350!!
 "for every holiday moment... or meltdown"
 Available starting November 3

NOVEMBER CHEESE CLUB

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

CHEVOO, CALIFORNIA

Goat Cheese + Olive Oil

The most versatile of cheeses! Make your charcuterie platter great; use it as a veggie dip; spread it on a sandwich; add it to eggs or fruit for breakfast.

Italian Black Truffle

Truffles are folded into the soft cheese, making it earthy but delicate. Roast carrots or beets, crumble cheese on top, and drizzle with the truffle oil! Or try grilled corn rubbed with the oil and rolled in parmesan. Add it to pasta for a creamy, decadent dinner.
 \$8.99

Dill Pollen & Garlic

Infused olive oil is accented with locally grown herbs. Stuff peppers, brush with the oil, and saute. Delish! Amazing with fresh tomatoes—add the cheese and splash with half oil and half good vinegar. Great on a burger or avocado toast.
 \$8.99

This month, cheese club gets all 4 of the featured cheeses, plus Effie's Cocoa Cakes caper and Regina's Farm Kitchen blueberry lemon jam. That's \$53 worth of food!

Effie's Cocoa Cakes are \$5.99
 Regina's Farm Kitchen jam is \$11.99

SHIRAZ'S RECIPES FOR NOVEMBER

This month's featured food item is L'Epicurien Carrot Cream with Spices. The perfect little dip, it's delicious on a pita chip or as a sandwich spread. Put it on toast with a spring salad or add a dollop to a grain bowl. Carrot cream makes a fabulous base for a plate of sauteed spinach with seared scallops or a paprika-spiced fish fillet. Try an appetizer with fresh goat cheese, carrot cream, and a slice of prosciutto! Or make one of our recipes below. L'Epicurien Carrot Cream is \$7.99 a jar, and comes automatically with this month's wine club.

LIGHTER EGGS BENEDICT

2 potatoes au gratin or 1 English muffin, split
 2 Tablespoons L'Epicurien carrot cream
 2 Tablespoons butter or cream
 2 slices good quality ham
 2 slices tomato
 2 eggs
 1 teaspoon vinegar

Bake potatoes or toast the muffin. Meanwhile, make the faux hollandaise: simply melt butter or cream and add carrot cream. Stir well and keep warm. Put 2 inches of water in a small pan and simmer. Add vinegar and put the eggs in a very small bowl, gently turning the eggs into the water, one by one. Cook about 2 minutes until the whites are firm. Use a slotted spoon to remove the eggs and rest on a plate so they aren't watery. When potatoes are ready, assemble: a potato cake (or muffin), then a slice of ham folded in half, a slice of tomato, a poached egg, a sprinkle of salt, and half of the carrot cream mixture. Serve hot.

AUTUMN SALAD

3 cups fresh leafy greens
 2 Tablespoons good olive oil
 2 Tablespoons citrus vinegar
 1 apple, cut in slices
 1 avocado, cut in slices
 4 ounces fresh goat cheese in crumbles
 2 ounces pecans, chopped roughly
 2 ounces dried fruit
 handful fresh grapes

Rinse the lettuce well and divide onto plates. Cut apple and avocado and toss in olive oil and vinegar (this will keep them from browning). Spoon, with extra dressing, onto the greens. Sprinkle salads with cheese, fruit, and nuts. Slice a baguette and toast and serve salad with Carrot Cream on crostini slices.

CARROT COCONUT CREAM NOODLE BOWLS

2 cups pasta
 2 Tablespoons oil
 1/2 medium yellow onion, diced
 1 cup sugar snap peas or edamame
 1 tablespoon minced garlic
 1 jar L'Epicurien carrot cream
 1 cup coconut milk
 1 cup chopped fresh cucumber
 1 cup chopped radish
 2 tablespoons chopped fresh scallions or cilantro
 4 ounces tofu or 8 ounces sirloin steak

If using tofu, press well and toss in soy sauce; if steak, marinate in balsamic vinegar. In a large skillet, add oil on medium high heat. Add diced onion and cook for several minutes, stirring, adding peas and garlic halfway until onions turn golden brown on edges and peas are bright green. Add carrot cream and coconut milk and stir. Boil pasta al dente. Drain but do not rinse. Turn heat on sauce to medium-low and stir in cucumber, radish, and cooked noodles, stirring until combined. Serve topped with sliced beef or cubes of tofu. Garnish with chopped herbs.



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EMILY'S WINE CLUB SELECTIONS FOR NOVEMBER

Citizen Cluster Flock 2021 Rueda, Spain

92% *Verdejo*, 7% *Sauvignon Blanc*, 1% *Chardonnay*
A refreshing, fruity sipper full of strawberry, peach, and pineapple. Notes of freshly mown grass accent the crispy texture. The perfect porch wine and a great match for seafood paella or fall salads. Try it with Thai food or goat cheese.
\$15.99

Chateau Les Vignals Symphonie 2007 Gaillac, France

Cabernet, Merlot, and Braucol
Super earthy but elegant red wine. It's gripping in acidity and tannin with notes of black raspberry and cola. Briar and silt, unfiltered and unfiltered and rich, let it breathe for the pretty fruit to slowly open up. Put it with game, charcuterie, aged cheeses, or stews.
\$17.99

Zolo Reserve Cabernet 2020 Mendoza, Argentina

Bright and spicy, with a minerally undertone. This wine is a solid and firm wine with sleek black fruit and a steely structure. Smoky coffee bean, bay leaf, and black cherry are better with a little air so they round out into mulberry, charred oak, and plum. Try it with red meat, charcuterie, aged cheeses, or go crazy with some tapas!
\$18.99



This Month's Feature:

Camino en ZigZag Rustic Red 2021 Valencia, Spain

Bobal, Garnacha, & Tempranillo
More of an old world style wine, with nice, even red and black fruit. Bright wildberry is accented with tobacco and violet. A little bite with tannin and wet leather finishes it off. It's old vine, vegan, and organic too. Try it with meat on the grill or roasted vegetables. Drink with anything smoked or chargrilled.
\$15.99

Wine Club deal of the month = \$11.99!

UPCOMING EVENTS



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

SATURDAY, DECEMBER 2

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



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 seafood. It's perfect with Thanksgiving dinner.
\$21.99
Rose Club deal of the month = \$15.99

Wine Club Cru Level RED!



Rock Wall Reserve Zinfandel 2014 Monte Rosso Vineyard, Sonoma County, California

A deliciously slick, balanced, round and smooth styled and elegant glass of wine. This Zin has a pedigree and it shows. Earth, gingerbread, and rye on the nose has hints of pepper and anise too. Polished through the finish, it has solid blackberry and mulberry fruit, and a cigar box super long finish. Enjoy it with eggplant, mushrooms, stews, roasts, bbq... or turkey.
\$49.99
Cru Red deal of the month = \$29.99!

Wine Club Cru Level WHITE!



Domaine Dominique et Janine Crochet Sancerre 2022 Loire Valley, France

100% Sauvignon Blanc
In a year with very little Sancerre, we found this super elegant gem. It's spicy! with green bell pepper and smoky gunpowder. Clean and pretty, laced with minerals and a green tea texture. Light and lively, it's a perfect match for smoked fish or seafood dishes, poultry, or egg dishes. Perfect with fried oysters or turkey!
\$31.99

Wine Club is the best deal in town!

This month, our wine club gets \$61 worth of wine and food for only \$55! PLUS, wine club saves \$4 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

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