



PRODUCT SPOTLIGHT

Le Creuset TNS Pro is on sale this month!

Now 4X stronger, Le Creuset's Toughened Nonstick PRO cookware delivers superior results and everyday ease of use. Each exceptionally versatile pan is crafted to our legendary standards and features a textured triple-reinforced coating that easily wipes clean. Safe for dishwasher, oven and metal utensils, Le Creuset's nonstick is the choice for mastering flavorful meals, from stove to oven to table.

We are offering 25% off all of our nonstick from Le Creuset in the month of December, while supplies last!

DECEMBER CHEESE CLUB VERMONT CREAMERY, VERMONT

Fresh Chocolate and Cherry

Channeling the depth and decadence of a black forest cake and boasting a ridiculously rich fudge-like texture, Chocolate and Cherry is rolled in tiny chocolate chips and ready to be eaten on its own, any old time and just because. \$4.99

Strawberry Spritz

Inspired by the delicate loveliness of strawberries and champagne, the mild cheese has chunks of strawberries inside. In a time when we can't get them, this is a great way to add strawberries to salads, cheese boards, or breakfast toast! Oh... and it's great with bubbly wine too. \$4.99

SARTORI, WISCONSIN

Montamore

This sweet, creamy and fruity cheese finishes with a tangy bite. It is named for the gorgeous Dolomite mountains above the Sartori hometown of Val d'Aosta, Italy. It melts beautifully! Or serve alone with fruit and crackers. \$6.99

Espresso Bellavitano

Some of our most popular cheeses have coffee added! This is no exception, since the espresso gives it that extra depth of flavor. It's perfect shredded on chili or burgers, and is excellent on a cheese plate. \$6.99

Bellavitano Raspberry

The nutty cheese is soaked in a tart raspberry ale. The result is a hazelnut and brown butter richness with a crispness from the berries. Basically the fruit balances the salt instead of being the main flavor. \$6.99

This month, cheese club members get all 5 featured cheeses, plus unsalted butter and Kretschmar salumi rolls, seeded bites with balsamic, AND their choice of salami. That's \$55 worth of food!

Vermont Creamery cultured butter \$4
2s Company seeded bites \$5.99
Kretschmar salumi rolls & salami \$6.99 each

SHIRAZ'S RECIPES FOR DECEMBER

This month, wine club members will receive \$12 toward food items on the shelves here at Shiraz! (as always, nothing in a refrigerator.) So grab a jar of one of your favorites or pick out something new... why not grab that food you've been eyeing but afraid to try? Below are a few things we love for inspiration.

EASY CHICKPEA MEZZA BOWLS

Combine 1 cup cooked chickpeas, a handful of sliced tomatoes, 2 sliced cucumbers, a bit of peeled zucchini, pickled onions, mint, thyme, and pistachios. Divide the ingredients among two bowls, sprinkle generously with goat cheese, and drizzle with olive oil and balsamic vinegar.

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.

MINI GRILLED CHEESE SANDWICHES

1 baguette, in 16 diagonal slices
1/3 c. Mustard Man Mustard Dill Dip Sauce
1 1/2 c. white cheddar, fontina, etc.
extra virgin olive oil

Preheat oven to 250 F. Brush olive oil on one side of each baguette slice and put oil side face down on a plate or cutting board. Divide mustard evenly among 8 slices; divide cheese among other 8 slices. Assemble sandwiches. Heat 1 t. olive oil over medium heat and cook all sandwiches 3-4 minutes on each side.

TOMATOES AU GRATIN

8 slices Doux South Mean Green Tomatoes
Pepper to taste
Nutmeg to taste
Flour
Olive Oil
1 c. Parmesan or other cheese, grated

Roll tomatoes lightly in flour. Brown in olive oil, season with salt, pepper, and nutmeg, and pour into a thick, ovenproof dish. Cover with cheese and brown in the oven at 350 until cheese melts and browns, about 10 minutes

HOLIDAY HOURS DURING THE WEEKS OF CHRISTMAS & NEW YEARS 2023:

Open 11-7 Tue - Sat week of December 18
Open 11-7 Wed - Sat week of December 25

NEW YEARS HOURS

Open January 4-6 during normal hours
Closed the week of January 8 for inventory
We will reopen on January 18

EMILY'S WINE CLUB SELECTIONS FOR DECEMBER

Kruger Rumpf Estate Riesling Trocken 2022 Nahe, Germany

From my favorite German producer, this wine is insanely pretty. It is full of warm spice and cool mint. Perfectly balanced and fresh, it's a great example both of the word trocken (it means dry) and of why this grape is perfect with all food. And stay tuned--we are working on a visit with winemaker Georg in 2024!
\$22.99

Vina Sar Mateo Malbec 2015 Valle del Curico, Central Valley, Chile

Classic Malbec notes of bell pepper and grass, with brightness from dark red fruit. The wine rounds out with black currant and cranberry with quite a bit of tannin. The good part is that it's better hours later... the best part is that it's best on day two (or decanted). Put it with food on the grill, anything smoked, or anything with a char on it.
\$11.99

Dharma Tinto 2017 Dao, Portugal

Touriga Nacional, Alfrochiero, Tinto Roriz
A dark, opaque wine with a blackish purple color and a fresh nose, it has spicy floral notes along with buttered bread smoothness. Balanced, with blackberry and mulberry fruit, hints of chestnut and notes of mineral on the finish. Such a pretty and elegant wine is perfect with pork, game birds, salt cod, or stew.
\$13.99



This Month's Feature:

Ole & Obrigado's most special offering of the year: the Vinos Regionales collection.

This series is a throwback to the classic wines of Spain and Portugal that celebrate the land, farmers and traditions of the region. In addition to honoring authenticity, these wines also support a greener planet as they are carbon neutral from vine to glass. The limited edition mixed cases – Spain & Portugal Discovery packs – include tasting videos, technical information and more! This is one of the coolest things I've seen an importer do. The 6 pack includes:

- Gordo Monastrell / Cabernet \$19.99
- Ludovicus Tinto Grenache, Terra Alta \$18.99
- Atlantico Aplantá, Alentejano \$14.99
- Zestos Old Vine Garnacha, Madrid \$14.99
- Calma Tempranillo, Rioja \$23.99
- Totus Tuus Cava Reserva, Penedes \$24.99

If bought separately, the wines retail for \$118 (and that's without the cool freebies!) But...

Wine Club deal of the month = \$88.00 for the box!
LIMITED

UPCOMING EVENTS



SATURDAY, DECEMBER 3

Monthly tasting of Wine Club wines
1-5 PM Shiraz tasting room
\$5 per person; free for club members in good standing

SATURDAY, JANUARY 7

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



Bernardus Rose 2021

Aix, Provence, France
Grenache, Cabernet, Syrah, Cinsault

A full and firm wine that is filled with the dried strawberry and black cherry notes from the grapes used, laced with rose petal, pink peppercorn, thyme, and a light note of citrus peel. Delightfully crisp but long and lean at the same time, it's the perfect Rose for smoked fish or other light appetizers--try with goat cheese on a salad.

\$29.99
Rose Club deal of the month = \$14.99!

Wine Club Cru Level RED!



Cascina Melognis Rosso "Ardy" 2017

Colline Saluzzesi, Italy
70% Barbera, 30% Chatus

A bold, purple intense wine with dark, briary berries. Just a dusting of mothy cedar box and mushroomy underbrush keeps the wine tasting way above its price point. The finish is all spicy blueberry and a sweet tannin akin to aged balsamic vinegar. Put this with game, meaty tomato sauce, risotto, or charcuterie.

\$24.99
Cru Red deal of the month = \$14.99!

Wine Club Cru Level WHITE!



Hiedler Gruner Veltliner "Loess" 2022

Kamptal, Austria

A winery known for texturally compelling whites from a heavenly pocket of estate vineyards, this is a special offering of a grape usually seen in inexpensive liters but more famous for wines of this ilk. Very fruit forward, it's laced with sweet dried herbs, notes of strawberry, and basil. Amazing with black eyed peas, pork, and fried food.

\$25.99

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 \$30 on every featured 6-pack, plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks!

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