



PRODUCT SPOTLIGHT

Check out Shiraz for a great collection of gifts for grads! Some of our favorite for high school graduates include rechargeable flashlights, first aid kits, multi tools, and keychain fobs for safety; And we have UGA ornaments, coasters, trinket trays, and also Athens mementos for those leaving college.

And don't forget about all of the great cookware, spa baskets, and other beautiful things we have for Mom! We have a vast array for anything in the home, as well as delicious food; You can order fresh things for Mother's day brunch, lunch or dinner to pick up on May 10 or 11 and we will take special orders through 3 p.m. on May 7 too!

MAY CHEESE CLUB

This month, we are featuring Idiazabal cheese! Though we normally carry USA made fromage exclusively, I'm happy to make an exception for a favorite from the Basque region of Spain. Idiazabal is a mountain cheese made of unpasteurized sheeps milk and aged for months until it has developed a dark, firm rind and has created a nutty, robust cheese on the inside with a semi-firm texture. Then it's lightly smoked over local beech or cherry wood. One of the most famous cheeses in Spain... It's said if you aren't lucky enough to get it, you can substitute Manchego! it is perfect to grate over summer salads or pastas and is perfect as a snacking cheese too—just slice it thinly. It's classic pairings are with olives, quince paste, cured meats, and fruity & dry red wine. Put it melted with caramelized onions for an awesome grilled cheese. Since it's a little chewy and very buttery, it's actually a classic for breakfast too. Idiazabal is \$7.99 a wedge and is available for a limited time.

MARIO BATALI'S EGG "CUSTARD"

1 baguette, cut into 4 slices
4 Tablespoons olive oil
20 small mild peppers
1 small onion, thinly sliced
2 cloves garlic
12 ounces bacon in 1 inch chunks
1 large tomato, diced, with juices
6 eggs
4 slices Idiazabal cheese
4 slices ham - cured or very thin

Preheat oven to 425 degrees. Heat oil until smoking in an oven safe pan. Add peppers, onion, garlic and bacon and cook until very soft, about 12 minutes (meanwhile, put a piece of ham on each plate and top bread slices with cheese). Add tomatoes to pan and cook 2 minutes. Beat the eggs and pour into pan, stirring only once to distribute peppers. Cook slowly 2 to 3 minutes and place in oven another 2 minutes--put topped baguettes on a pan in the oven too. When eggs are set and cheese has melted, remove both pans from oven. Spoon eggs over ham and serve toast on the side.

GRILLED BASQUE ASPARAGUS

24 spears asparagus, trimmed
3 tablespoons olive oil
1/2 cup Idiazabal, shaved
extra-virgin olive oil
sea salt and freshly ground black pepper

Mix asparagus in a bowl with 3 Tbsp oil. Heat a chargill pan on high and turn down to medium. Cook asparagus about 2 minutes on each side and remove, working in batches if necessary. Alternatively, do the same in cast iron on the stove the same way. Serve on 4 plates or a large platter, topping with shaved cheese, good olive oil, and salt and pepper to taste.

SHIRAZ'S RECIPES FOR MAY

This month's featured food item is fresh green gazpacho. A pureed springy cold soup based on tomatillo peppers and cucumbers, it has a blend of spices, onions, and vegetable broth. I like it with a dash of yogurt too. Gazpacho, traditional in Spain, has become synonymous with summer in hot areas all over the world. All you have to do is pour and serve. Add bread and a salad and you have dinner! Emily's homemade gazpacho is only \$7.99, and is automatically included in wine club.

LEMON & GARLIC CHICKPEA SUMMER SALAD

1 Seedless Cucumber, diced
1/2 c. Feta Cheese, crumbled (try our goat feta)
1 can chickpeas, drained and doused liberally in olive oil and vinegar
1 lg. handful of baby arugula
1/2 lemon — zest and juice
salt and pepper to taste

Combine ingredients and toss to mix
Serves 2 as an entree or 4 as a salad course.

SUMMER RICE AND KALE TOSS

1/2 cup wild rice, cooked
2 lbs any firm squash, chopped in 1/2 inch cubes
1 Tablespoon olive oil
5 cups kale, hard stems removed
1 apple, cored and in 1/2 inch cubes
1/2 cup dried fruit
1/2 cup toasted pecans
salt and pepper to taste
1/4 cup cider slaw & salad dressing

Preheat the oven to 375 degrees F. Line a large baking sheet with parchment paper or foil. Toss the squash with a bit of olive oil, salt and pepper. Spread into an even layer. Bake for 10 minutes or until brown. Cool. Chop the kale roughly. In a large bowl, combine the kale, apple, dried fruit, pecans, squash and wild rice. Add dressing, salt and pepper and toss until evenly mixed.

GAZPACHO SALMON

4 Tbsp Butter
1 Shallot, chopped fine
1/2 c green gazpacho
1/4 c heavy cream
1/4 c dry white wine
1 pound Salmon, Char, or Steelhead
2 Tbsp smoked paprika

In a sauté pan melt half the butter and cook the shallots until soft, about 4 minutes. Add the wine and bring the mixture to a simmer. Let all liquid cook away. Add the soup and cream. Cook until slightly thickened and then season to taste. Keep warm in pan. Season fish and cover with paprika and let rest 5 minutes. Heat in the pan... 2 minutes on each side will suffice. The inside can be rare if it's sushi grade.



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EMILY'S WINE CLUB SELECTIONS FOR MAY

Chateau Peneture Blanc 2016 Bordeaux, France

Semillon and Sauvignon Blanc

A heavy and full, rich white. A white for red drinkers. It has a waxy backbone of orange and grapefruit peel, and a wine that's more about texture than fruit. Put it with grilled or smoked fish or a simple roasted chicken.

\$14.99

Testamento Red Blend 2017 Mendoza, Argentina

60% Malbec, 25% Tannat, 15% Pinot Noir

Only 800 cases were made of this dark, dusty sleeper. It has all the hallmarks of the truly deep reds, with writer's desk ink and tar. Open it up and it is still huge but very smooth. A little gravel gives it that stoniness that's great with every kind of meat or root veggie.

\$16.99

Campagnola I Grotti Chianti 2014 Tuscany, Italy

90% Sangiovese, 10% Caniolo and Colorino

Ruby red all over, from the colors to the flavors to the finish. Fruit forward and spicy, it has velvety tannins and a long finish. Put it with charcuterie and cheese, as well as anything on the grill. It's a summertime treat of a red.

\$16.99



This Month's Feature:

Smoke Eater First Due Pinotage 2018 Western Cape, South Africa

Smokey indeed! With scents of plum, bacon, cherry, and hoisin sauce. It's very rustic, and is great with barbecue and things on the grill. Lamb, steak, pulled pork... plus peppers, eggplant and pizza are all great with it. Had Pinotage lately?? It's a cross of Cinsault and Pinot Noir, with a deep but elegant edge to it.

\$15.99

Wine Club deal of the month = \$10.99!

UPCOMING EVENTS



SATURDAY, MAY 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SATURDAY, JUNE 1

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



Dear Mom Oregon Rose

Applegate Valley, Southern Oregon

50% Malbec, 50% Syrah

A very dark pink, almost red color is not surprising given the deep wines that make this rich rose. Think Cahors, France and you're on the right track. A rich but super dry mouthfeel of black cherry and blackberry have a brambly and intense scent and structure. Put it with anything on the barbecue... and get some extras for Mom's day!

\$17.99 / 4 pack

Rose Club deal of the month = \$11.99!

Wine Club Cru Level RED!



DeLille Cellars Metier Cabernet 2021

Columbia Valley, Washington

This Top 100 Wine passed the Shiraz test too! Warm peach tea with a wint of woods and bell peppers, and a super drying finish. Long and masculine, it is still not high in alcohol! Gorgeous plum and tobacco has a hint of spice. An amazing value in Cabernet! Enjoy this beauty with something on the grill.

\$29.99

Wine Club Cru Level WHITE!



Ampelon Etna Bianco 2022

Mount Etna, Sicily, Italy

90% Carricante, 10% Catarratto

A medium-bodied white, smooth, balanced, and full of ripe yellow fruit. It is rich, juicy, and slick, with an oily texture. It has a brazen laser of acidity and sea air running through the center. Put it with caesar salads, pasta with seafood, or mild asian dishes.

\$35.99

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 \$5 on every feature, plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks! Try one of our cru levels for the VIP treatment...

JUNE 27 - JULY 6

Closed for mid year inventory and food shows!

Shiraz will reopen Thursday, July 11

SATURDAY, JULY 13

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

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