



HOLIDAY BOX!

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.

"for every holiday moment... or meltdown"

Available starting November 7

ORDER THE WORLD'S BEST TURKEYS NOW FOR THANKSGIVING!

Bell & Evans is famous for all-natural birds. They are air chilled instead of dunked in water, so you are not paying for water, just TURKEY!! It means more flavor and a crisper skin. Free of GMOs, plus no saline or fat like an average turkey!

The birds come in these sizes:

8-10 pounds; 10-12 pounds;
12-14 pounds, 14-16 pounds.

\$5 a pound.

order them early to guarantee your bird!

HOLIDAY HOURS DURING THE WEEKS OF THANKSGIVING & CHRISTMAS 2024:

Open 11-7 Mon - Wed

Closed Thurs - Sat Thanksgiving week

Open 11-7 Mon - Sat - the week before Christmas

HOLIDAY OPEN HOUSE 2024:

Friday - Sunday, November 15 - 17

Fri, 11/15: 4 - 7 p.m.

Sat, 11/16: 12 - 3 p.m.

Sun, 11/17: 12 - 3 p.m. *RSVP*

FRIDAY, NOVEMBER 15 - SATURDAY, NOVEMBER 16

Shiraz holiday open house!!!

tastings, demos, and giveaways

shirazathens.com will have updates on the calendar of events!

SUNDAY, NOVEMBER 17

VIP day for our holiday open house!!

\$10 per person RSVP includes brunch

Ham Biscuits with Apple Butter,

Spanikopita, and Pimento Cheeseburgers

Plus coffee, mimosas 2 ways, and bloody marys

RECIPES:

This month's featured food item is Marieke Clove Gouda. It can be eaten alone as a snack or become the center of a charcuterie board. Top winter soup from chili to of potato soup with shredded cheese; Fold it into mashed potatoes; Make mac and cheese with extra flavor; Top biscuits too! Or try one of these recipe ideas for inspiration. Each wedge of Marieke is only \$9.99, and is automatically included in this month's wine club.

TWICE BAKED POTATOES

4 large potatoes

1 wedge Marieke gouda, shredded

1 cup sour cream

1/4 cup chopped green onions

Bourbon Barrel paprika to taste

Preheat oven to 400°. Bake potatoes for 1 hour and cool slightly. Cut each potato open; carefully scoop

pulp into a bowl, leaving shells intact. Add cheese, sour cream, and onions to potato and mash. Raise oven

temperature to 450°. Stuff shells with potato mix and

sprinkle with paprika. Place on a baking sheet for 15

minutes and serve.

WINTER APPLE PIE

Crust

1 1/2 cups all-purpose flour

1 stick butter

3 T. cold water

Filling

3 pounds assorted apples

1/2 cup sugar

5 ounces clove Gouda, shredded

1 T. cornmeal

Sift the flour and combine with butter til crumbly. Add enough water to make dough that leaves the bowl clean.

Wrap dough in plastic wrap and chill for 30 minutes.

Meanwhile, core, peel, and quarter apples and cut in

thin slices into a bowl. Preheat oven to 425 F. Take half

the pastry and roll out for a 9 inch dish. Trim and line

the pan; sprinkle with cornmeal. Pack

the apples into the pie dish and sprinkle with sugar and

spices over each layer. Bake for 10 minutes at 425;

lower temp to 375 F for 45 minutes. Serve warm or

cold. **Optional:** top with caramel sauce

ONIONS AU GRATIN

8 onions, sliced 1/4-inch thick

2 Tablespoons butter

1/2 cup heavy whipping cream

1/4 cup dry white wine

1/8 teaspoon black pepper

1 1/2 cups shredded cheese, including clove gouda

Saute onions in butter. Stir in heavy whipping cream,

white wine, and black pepper. Move mix into a

casserole dish and top with cheese. Bake at 375

degrees for 15-20 minutes.



675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR NOVEMBER

Kettle of Fish Verdejo 2021 Rueda, Spain

A super tropical version of Verdejo--rich and juicy, with a creamy texture. The finish has more citrusy lemon and lime to make it refreshingly mouthwatering. While a natural pairing for shellfish, it is amazing with Asian noodles or other Thai food. And try it with any cheese! Fresh veggies or grilled fish are great.

\$14.99

Lamadrid Single Vineyard Cabernet 2020 Agrelo, Mendoza, Argentina

A super smooth, juicy, chalky wine. It's full of mulberry and blackberry fruit, with an oh-so-pretty finish of licorice, earth, and mint. Powerful yet elegant, it is perfect with anything on the grill, from charred vegetables to game to steaks. A cab for bbq as well.

\$15.99

Zaccagnini Montepulciano 2021 Bolagnano, Abruzzo, Italy

This family winery was founded in 1978 and was one of the first wines I personally sold as a wine rep! Balanced, with black raspberry and cherries jubilee, it is fruity but bone dry as a good Montepulciano should be. Nicely put together with a juicy mouthfeel and drying tannin. The perfect wine for absolutely any food you can throw at it.

\$18.99



This Month's Feature:

Latentia Novanteceppi Appassimento 2021 Puglia, Italy

Such a fun, spicy, frisky wine! Dried cherries, tobacco, blackberry, dark chocolate, and cherry liqueur are prominent. It's so pretty with all of the dark smooth berry fruit. Juicy, intense, with black raspberry spiciness, it's amazing with anything with bbq sauce, grill marks, or wasabi! Or great with fatty food or fried things.

\$13.99

Wine Club deal of the month = \$9.99!

UPCOMING EVENTS



SATURDAY, NOVEMBER 2

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

FRIDAY, NOVEMBER 15 - SATURDAY, NOVEMBER 16

Shiraz holiday open house!!! tastings, demos, etc

Fri, 11/15: 4 - 7 p.m.

Sat, 11/16: 12 - 3 p.m.

SUNDAY, NOVEMBER 17

VIP day for our holiday open house!! \$10 per person RSVP includes brunch

Ham Biscuits with Apple Butter, Spanikopita, and Pimento Cheeseburgers

Plus coffee, mimosas 2 ways, and bloody marys

Sun, 11/17: 12 - 3 p.m.

Rosé of the month



Mascaronne Folly Rose 2023 Cotes de Provence, France

40% Cinsault, 35% Grenache, 15% Mourvedre, 10% Syrah

A rose that feels like fall weather. It's full of fruit and spice, with orange and cranberry. Warm spices and juicy dark fruit have lots of full, ripe, dry flavors that coat the palate. It's complex but fresh--while young, it's perfect with salads or shellfish or as an aperitif, but it also can age for 5 years and gain even more character.

\$22.99

Wine Club Cru Level RED!



Bodegas Roda Sela 2022

Rioja, Spain

89% Tempranillo, 7% Garnacha, 4% Graciano

A steal from the Roda family of wines! Smokey violet and a buttery caramel load the nose. The palate is ripe with chewy dark cherries, raspberries, and plums plus tons of young tannin. The finish is full of gravel and ghee butter. Grilled meats or vegetables, hard cheese, and stews are excellent.

\$29.99

Wine Club Cru Level WHITE!



Casa Rojo The Orange Republic 2022

Valdeorras, Galicia, Spain

100% Godello

Spicy and silty, but it's smooth too. Lemon and lime are tightly knit with a good backbone--an incisive style white. On the lean side, it has notes of orange and peach along with the crisp citrus. A classic with any seafood or poultry, and try it with crab legs or goat cheese for a real treat.

\$32.99

Wine Club is the best deal in town!

This month, our wine club gets \$60 worth of wine and gifts for only \$55! PLUS, wine club saves \$4 on every feature, more on extra cru wines... plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks!

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010

**OPEN 11-7 MON - WED - CLOSED THURS - SAT
THANKSGIVING WEEK**

TELL YOUR FRIENDS!

WE'RE DOING BLACK FRI, SMALL BUSINESS SAT AND CYBER MONDAY ON

OUR E-COMMERCE SITE, WWW.SHIRAZATHOME.COM

SPECIAL CODES FOR LOCALS FOR PICKUP.

SATURDAY, DECEMBER 7

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