



SHIRAZ'S RECIPES FOR DECEMBER

This month, wine club members will receive \$10 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:

DIPPED ORANGES

Two medium oranges (or grapefruit)
1/2 cup dark chocolate (we have bars for \$5)
Cutrera sea salt with orange

Peel the oranges and separate them into segments; Lay out a sheet of parchment or wax paper. Pour the chocolate in a small bowl. Microwave for 30 seconds, stir, then microwave in 15 second increments until just melted. Dip the oranges in the chocolate, covering about half the orange on both sides. Set on the parchment or wax paper. Sprinkle with salt. Let sit at room temperature until the chocolate has hardened - about an hour. Serve.

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 pulp and mash. Raise oven temperature to 450°. Stuff shells with potato mixture and sprinkle with paprika. Place on a baking sheet for 15 minutes or until thoroughly heated.

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 with paprika. Place on a baking sheet for 15 minutes or until thoroughly heated.

BERRY KIR

1/2 ounce liquid from La Favorita cherries in wine
5 ounces dry white wine
Spoon a little red wine syrup in the bottom of a wine glass
Top with white.

Updated Kir Royale = top with sparkling instead of still wine

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!

HOLIDAY BOX!

12 wines that are perfect for any holiday 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 festive 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"
revised for Christmas 2024**

HOLIDAY HOURS DURING THE WEEKS OF CHRISTMAS & NEW YEARS 2024:

CHRISTMAS HOURS

Open 11-7 Mon - Sat week of December 16 - 21
Open by appointment only December 23 - 24
Closed December 25 - 26 for Christmas

NEW YEARS HOURS

Open 11-7 Mon - Sat week of Dec 30 - Jan 4
Closed January 5 - 18 for inventory and food and gift shows

We will reopen on January 23, 2025

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR DECEMBER

Chateau Saint-Roch Old Vines Red 2020 Rousillon, France

65% Grenache, 35% Syrah
50-80 year old vines with a mix of old oak and concrete give this a round profile with some gritty notes of gravel on the finish. Fruit driven with cherry, blueberry, and spice with darker notes like chocolate and black cherry--hints of black olive and bitter chocolate at the finish gives it a crisp snap. Put it with grilled meat or vegetables, hard cheeses, or pork loin with mustard sauce.

\$18.99

Wild Hills Cabernet Sauvignon 2022 Columbia Valley, Washington

An elegant Cab, with black cherry and red cola on the nose with underbrush and savory spices. Licorice, black fruit, spice, and inky violets have a tarry, blackberry finish with notes of buttered bread. Butterscotch notes top it off. Put it with stews, hearty shanks, roasts, and grilled foods over the winter.

\$21.99

Fox in the Henhouse Fox Hunt 2021 South Australia

100% Shiraz
This wine is super earthy and dirt-focused when you open it, but it evolves beautifully over a couple hours. What a pretty wine for the price with dark purple and black fruits. It has plums, jam, spice, cloves, mocha, and coffee to flesh it out nicely. It's a 3-day wine as well. Put it with lamb or beef or with stews or charcuterie.

\$14.99



This Month's Feature:

Proemio Red 2017

Maipu Valley, Argentina

50% Malbec, 25% Cabernet, 25% Petit Verdot

It's so hearty I described it as the beef stew of wine--it is ultimately savory, with dark and herbal notes. Just a little bite of spice, acid, and tannin to round the whole thing out. At the finish, it is smooth and dark, with notes of dark currant. The vanilla and cooking spice comes out and it turns into an easy and drinkable wine with time spent wisely.

\$18.99

Wine Club deal of the month = \$11.99!

UPCOMING EVENTS



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

SATURDAY, JANUARY 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



Chateau Pegau Pink Pegau Rose 2021 Rhone Valley, France

70% Cinsault, 20% Grenache, 10% Carignane

The winery, located only 4 miles from Chateauneuf du Pape, says it best: "this is not a pool Rose." It is indeed like a mini CDP, with peach, wildflowers, and red currants on the nose. Bone dry and mouthwatering red fruits and spicy herbs finish long with pink grapefruit peel. Perfect with soft ripened cheeses or with fish or vegetables, especially with cream sauce.

\$17.99

Wine Club Cru Level RED!



Maison Noir Free Gamay 2022 Willamette Valley, Oregon

A delicious, smooth wine full of dark ripe berries and blueberry fruit. It has a nice balance - not too spicy - with a super slick finish that is round with mulberry, blueberry, and blackberry. Ultimately juicy and elegant. Like all Andre Mack's wines, it's great with food: put it with fried shellfish, duck, and other poultry... but anything, really.

\$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 \$66 worth of wine and food for only \$55! PLUS, wine club saves \$7 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!

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010

HOLIDAY HOURS DURING THE WEEKS OF CHRISTMAS & NEW YEARS 2024:

OPEN 11-7 MON - SAT WEEK OF DECEMBER 16 - 21

OPEN BY APPOINTMENT ONLY DECEMBER 23 - 24

CLOSED DECEMBER 25 - 26 FOR CHRISTMAS

NEW YEARS HOURS:

OPEN 11-7 MON - SAT WEEK OF DEC 30 - JAN 4

CLOSED JANUARY 5 - 18 FOR INVENTORY AND FOOD AND GIFT SHOWS

WE WILL REOPEN ON JANUARY 23, 2025