



RECIPES:

This month's featured food item is La Favorita Cherries in Wine. It's made with Freisa from the Langhe in Piemonte added to amarena cherries with sugar and citrus added to the wine. Serve it with dessert, make a parfait, or garnish cake or ice cream. It is perfect with soft, young cheese - use it instead of jam on baked brie or top goat cheese or cheddar. Try adding it to lemonade or using it in a cocktail. An easy way to make smoked duck breast or baked salmon fancy and delicious. Cherries are \$14.99, but it's automatically included in wine club and extra jars are on sale to members for \$9.99 this month!

SAVORY CHERRY COBLER

1 cup all-purpose flour
 1 cup sugar
 1 tsp baking powder
 healthy pinch of salt
 1 large egg
 1/2 cup unsalted butter
 1 jar destemmed la favorita cherries in wine

Combine first 4 ingredients in a medium bowl. Beat the egg and mix it in lightly with a fork or your fingers until it's crumbly. Meanwhile, melt the butter and use a small amount to lightly coat the inside of a small baking dish. Pour the cherries and wine mixture in the bottom of the dish, coat with flour topping, and pour the rest of the butter over the top. Bake 30 to 35 minutes, until golden brown and crisp. Serve warm or at room temperature.

PORK AND CHERRY RICE BOWLS

4 Tbsp salted butter
 2 cups long grain white rice, rinsed
 1 yellow onion, diced
 2 cloves garlic, minced
 12 oz. pork (or sausage)
 1/2 cup Italian parsley, chopped
 1/2 jar la favorita cherries in red wine
 pinch crushed red pepper

In a medium pot, melt 2 tablespoons of butter and mix in the rice. Toast the rice in the butter, stirring until fragrant. Then add 2 1/2 cups boiling water and a pinch of salt. Once the rice comes to a boil and there are small steam vent holes across the surface, cover and cook for 15 minutes. When the fifteen minutes are up, remove the rice from the heat, but do not uncover the pan. Allow the rice to steam for an additional 10 minutes before removing the lid. In the meantime, heat a skillet over medium-high and melt 1 Tbsp of butter. Add the onion and cook 2 minutes. Add the garlic and cook until fragrant 30 seconds. Add the pork and cook until browned, about 5 minutes. Mix the chopped Italian Parsley in. Remove the pork from the pan, leaving the juices in and add the red wine to deglaze it, scraping up all the brown bits. Chop the cherries into quarters and add them to the pan, stirring until reduced, about 5 minutes. Take the cherries off the heat. The rice should also be done cooking by now. Add a pinch salt, red pepper flakes, and black pepper to the cherry sauce with the last Tbsp of butter and stir until melted. Uncover and fluff the rice. Top it with the pork and cherry sauce.

The new year seems like a great time to join our Wine Club. Our wine club is \$55 a month, and though it's a guarantee to get \$55-\$70 of wine and food, sometimes we break the budget. We work constantly to make sure that our wine club isn't just the best deal in Athens, but anywhere around! FAQ about our clubs are on our website, www.shirazathens.com or ask us -- or our club members! The first Saturday of every month is dedicated to a tasting of the 3 wine club wines and the club feature. It's only \$5, but it's free for members--just another perk of the club. We were the first in town to start a wine club, and we are still the best! Want even more? Add Cru red or Cru white for an extra \$25, and Rose club for another \$15 - they have even more great wines!

(And did you see we won the Best of Georgia for wine stores again this year?!?)

VALENTINE'S SURF & TURF

AVAILABLE FOR PICK UP FEB 13, 14, & 15

DINNER FOR 2

ONLY \$55 FOR

- 2 6 ounce lobster tails
- 8 ounces filet mignon

OR boneless short ribs in red wine sauce

- herbed cheesy mashed potatoes for 2
 - 8 ounces organic baby broccoli
 - OR asparagus
- citrus beurre blanc to top seafood
- sea salt blend to sprinkle on top
 - tiramisu to split

OR ONLY \$45 FOR

the complete meal with 8 ounces shrimp (instead of lobster)

Dinner comes with easy cooking instructions and all the ingredients
 appetizer add-ons available as well

RSVP EARLY FOR THE PERFECT DINNER



675 PULASKI ST
SUITE 400
ATHENS GA 30601

**EMILY'S WINE CLUB SELECTIONS FOR
JANUARY**

**La Cetto Chenin Blanc 2022
Guadalupe Valle, Mexico**

Brilliant citrus and tropical fruits, with orange and mango persistent. Orange blossom, lemon, and honeysuckle balance it out in a refreshing way, and it is round at the finish. It's the perfect wine before dinner or for happy hour, and it's excellent with spicy foods or seafood as well. Fruit forward and refreshing.

\$12.99

**Glatzer Carnuntum Cuvee 2021
Carnuntum, Austria
100% Zweigelt**

From the one region in Austria that is known for reds as well as whites--and one of its most ancient winegrowing areas. It's the more elegant style of Zweigelt that most closely resembles Pinot Noir, with notes of tropical fruit and a juicy finish. Cherries, mint, and strawberries linger. Try it with barbecue, poultry, and all kinds of cheeses.

\$19.99

**Buketo red blend 2018
Macedonia, Greece**

60% Agioritiko, 20% Cabernet, 20% Merlot

Nicely balanced, bold, and incisive. It's tightly wound with plenty of tannin, with flavors of black licorice, mulberry, black cherry, and roses. The finish is buttery and smooth, with notes of dark chocolate truffles. Big and ripe, it's best with heavier wintery dishes with bold flavors and intense herbs and sauces.

\$19.99



This Month's Feature:

Luis Seabra Xisto Ilimitado 2020

**Touriga Franca, Tinta Amarela, Tinta Roriz, Rufete, Tinta Barroca, Malvasia Petra, Donzelinho Tinto
Douro Valley, Portugal**

My friend Luis has led the revolution to produce still reds and whites (instead of Port) from this renowned region. He focuses on old vines from specific places to showcase terroir, and this wine from a field blend is planted on all schist. It's lifted violet and dark raspberry nose develops into darker fruit with a mild truffled note and an amazingly long, stony finish. It's likened to Burgundy, so no surprise that it's amazing with ratatouille or coq au vin! Try with Karst cheese or simple charcuterie too.

\$34.99

Wine Club deal of the month = \$24.99!

UPCOMING EVENTS



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

BONUS: JANUARY 4

Dry January tasting with Nick of Nowadays, a CBD / THC company with delicious shots and seltzers

1-5 PM at Shiraz during our wine tasting

Rosé of the month



Domaine Plein Pagnier Terres d'Edouard 2020

Ventoux, Rhone Valley, France

80% Grenache, 20% Syrah

Warm, buttery spices and melons on the nose are misleading--the palate is ripe strawberry and orange peel. Bright and fresh, it has notes of saline along the lingering finish. Try it with simple food: quiche, fresh cheese, grilled shrimp, fruit salad. I like it a little closer to room temperature.

\$18.99

Wine Club Cru Level RED!



Raul Perez Ultraia Saint Jacques 2021

Bierzo, Spain

Mencia with some Trousseau, Garnacha Tintorera, Palomino, and Dona Blanca

A grounded, juicy, slatey wine from one of our favorite winemakers. Ultraia is intense with a brambley undergrowth-tinged wine full of mulberry, black raspberry, dried basil, and fresh mint. Cassis, pomegranate, espresso, and lavender finish it off. Perfect with winter stew, heavy fish dishes, game, and pork roast.

\$24.99

Wine Club Cru Level WHITE!



Saronsberg Sauvignon Blanc 2017

Tulbagh, South Africa

A little grassy, but wow at all of the minerals! Gunpowder green tea aromas make it really heady, with a rich and distinctive palate of dark fruit. It's loaded with mango, black tea, and mouthwatering bright acid. Stony and fresh on the finish, it's a delightful wine with or without food. But try it with a shrimp and melon salad or sushi anyway!

\$25.99

Cru White deal of the month = \$15.99!

Wine Club is the best deal in town!

This month, our wine club gets \$68 worth of wine and food for only \$55! PLUS, wine club saves \$10 on every feature, and an extra discount on all mixed cases. Not to mention early access to all our special sales and a potential free tasting every month. 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

NEW YEARS HOURS:

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

CLOSED JANUARY 5 - 18 FOR INVENTORY AND SHOWS

WE WILL REOPEN ON JANUARY 23, 2025

SATURDAY, FEBRUARY 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

FEBRUARY 13, 14, & 15

Pickups available for Valentines surf & turf packages and for gift pickups and wrapping