

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

APRIL 2016

CHEESE CLUB!

Our monthly cheese club makes a great way to stock your fridge with the most interesting cheeses that Shiraz has to offer. For \$50 per month, Emily hand selects an array of 3-4 cheeses, at least one spread, charcuterie or snack, and a cracker or flatbread. Members get more limited selections and lots of seasonal specialties. It is also a gift you can mail! Payment for 6 or 12 months in advance is an option to save money on cheese club as well.

HAVE YOU NOTICED OUR NEW SELECTION?

One of my industry newsletters this month carried the headline: "Why it's time for wine wankers and the industry to get over themselves."

We at Shiraz have long believed what was in this article, which is that wine talk can sometimes be a little overwhelming for people.

To that end, we now have a different organization for our wines: everything is by taste profile, instead of by the grape varieties involved. To make it easier for you to shop, we can now point you toward the style you enjoy! We also have an increased number of tasting notes on the shelves to help you shop, with even MORE on the way.

GEORGIA PRODUCTS ARE EASIER TO FIND!

We have created a shelf for Georgia food products and a special section for Georgia beers--now if you are looking for something local, it's easier to find than ever! The cheeses in the cheese case are all marked by state so Georgia is easy to locate there also.

LE CREUSET "SUPPER CLUB"

We draw a name of a wine club member in good standing as the winner of our Le Creuset "supper club" for that month! The winning member can pick up our 5 1/2 quart enameled cast iron french oven for the loan of 3 weeks when they pick up their wine club, the first day of the month that we are open. During those 3 weeks we encourage you to cook to your heart's content!

On week four, we ask that you return the (clean) pot to the store, along with the recipe for your favorite dish you cooked in it that month--and we'll publish it in the next month's newsletter for everyone to enjoy! If you decide to keep the french oven, simply let us know and we'll charge your card on file--AND give you a 10% discount on your new Le Creuset.

TASTE WHAT THE WINE CLUB ALREADY KNOWS--OUR PICKS ARE DELICIOUS!

THE FIRST SATURDAY OF EACH MONTH, THE WINE TASTING WILL STAR THE WINE CLUB PICKS!

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

SHIRAZ'S RECIPES FOR APRIL

This month's featured food item is Pecan Ridge Plantation Pecan Oil. From Bainbridge, Georgia, the oil is pressed from family pecan orchards. Pecan oil has a buttery flavor, so it is perfect to sauté, fry, or drizzle... it also can replace butter in baked goods. Plus, it has less saturated fat and a higher smoke point than olive oil. What a great find! Pecan Ridge Plantation Pecan Oil is only \$14.99, and is automatically included in this month's wine club..

Beer Club's Picks for APRIL



UNIBROUE QUEBEC, CANADA

Blanche de Chambly

This seasonal white wheat beer is crisp and dry, with elegant flavor. Cinnamon, star anise, lemon, and orange are all present and brightly accented. A citrusy, firm finish keeps it lively.

\$7.99 / 22 oz

La Fin du Monde

A Belgian Tripel, one of the richest beers out there. Funky and earthy on the front end, with a fruity cotton candy note from the yeast. It softens up with raisined fruit and a easy, rosy finish.

\$11.99 / 4 pk

UINTA SALT LAKE CITY, UTAH

Contrail White

A seasonal Belgian style wheat with notes of citrus and ginger. Light, balanced, and floral, it is soft on the palate and super springy. The finish has biscuit dough and candied orange peel.

\$8.99 / 6 pk

Baba Black Lager

Certified Organic

The bold, intense flavors include coffee, chicory, and licorice. The finish is dry and clean. A delightful, crisp beer with lots of flavor. Don't be fooled by the black color--it's one of the most drinkable lagers I've had.

\$8.99 / 6 pk

This month, beer club members receive 3 each of the 12 ounce beers and 1 bomber.

HOMEMADE MAYONNAISE

2 eggs

1/4 teaspoon salt

1/4 teaspoon dry mustard

2 tablespoons fresh lemon juice

2 cups Pecan Ridge Plantation Pecan Oil

Put the eggs, mustard, and salt in a food processor or electric blender and process for one minute. While the motor is running, gradually add the oil through the feed tube, then the lemon juice. The mayonnaise will keep, refrigerated, for a week.

BANANA BREAD

5 Tablespoons Pecan Ridge Plantation Pecan Oil

1 cup sugar

2 eggs, beaten

3 bananas, mashed

1 3/4 cup all-purpose flour

1/2 teaspoon baking soda

Cream oil and sugar (put them together in a bowl and mash with a fork until well blended). Add eggs and beat until smooth. Add mashed bananas, flour, and baking soda; mix well. Pour into a greased pan (use pecan oil or butter) and cook one hour at 350 F in a preheated oven. Cook 20 minutes, the turn the loaf out onto a cutting board to cool.

TROUT PECAN

4 trout filets, skin on

1 cup bread crumbs

1/4 cup Pecan Ridge Plantation Pecan Oil

1/4 cup chopped pecans

1 whole lime, cut into wedges

fresh herbs for garnish

Heat pecan oil on medium high. Dip trout in bread crumbs. Place in oil, skin side up and cook for 2 minutes. Turn fish over and sprinkle pecans into the pan. Squeeze half the lime wedges and drop in the pan. Cook fish for 5 minutes, remove from pan, and serve skin side down, topped with pecans and garnished with remaining lime wedges and herbs.

APRIL

Mas Sorrer 2014

Montsant, Spain

50% Garnacha, 50% Tempranillo

A nose full of smoke and spice, with blackberry and other black fruits on the palate; charred and dark on the finish, with pepper and acid too. More of an old-world feel, with tar, leather, and dried fruit as it opens up instead of jam and alcohol.

\$16.99

This month = \$11.99

Scarbolo Pinot Grigio 2014

Venezia Giulia, Italy

More grip than your standard PG: a nose full of minerals, but the palate is super smooth, creamy even. Fleshy, with ripe fruit, it's balanced with lemon peel, yellow apple, honey, and stones. Great with a porch swing and spring weather, it's amazing with seafood, pork, or chicken.

\$16.99

Valle Perdido Pinot Noir 2014

Patagonia, Argentina

Argentina is best known for big wines from Mendoza, but it's coolest region is best suited to light, crisp Pinot. This wine smells like summer--ripe red cherries, currants, and strawberries. Straightforward and clean, it's a great value in fresh and bright Pinot Noir. Try it with trout pecan!

\$13.99



This Month's FEATURE:

Plantagenet Omrah Shiraz 2007

Mount Barker, Western Australia

A more lean, elegant style Shiraz with mile-long flavor. Spicy, with smoked meats, purple flowers, and black olives against dark, plummy fruit, it could pass for a Northern Rhone Syrah. Once it has time to breathe, the savory dried herbs, whiffs of eucalyptus, and deep fruit flesh out to show off its cellaring.

\$21.99

Wine Club deal of the month = \$16.99!

94 = James Halliday (recommended: drink now til 2020)

Wine Club is the best deal in town!

This month, our wine club gets \$63 worth of wine and food for only \$50! Plus, they save on each feature!

Rosé of the month



Blackbird Arriviste 2013

Napa Valley, California

Merlot, Cab Franc, & Cabernet

This is a red drinker's Rosé for sure! Cedar, parmesan rind, and flowers on the nose smell more like a bold Cab, and the palate is black cherry, currant, and sweet dried herbs. Masculine and deep, the refined finish has earth and tannin, with a 1-minute finish. Try it with red meat, mushrooms, and charcuterie.

\$24.99

Rosé club price = \$19.99

CRU LEVEL WINES

For club members who upgrade to cru, an extra \$25 a month gets you wine club PLUS an extra special bottle, more discounts, and extra perks!

Wine Club Cru Level RED!



Stickybeak Cabernet 2012

Napa Valley, California

An even, dark, smoky Cabernet. Deep fruit is enhanced by dried herbs, chocolate, and bitter coffee. Dark berries, earth, and some underbrush and pine is Cabernet the whole way through. I like that it smells like the forest without all the oak of the trees. (Insert your own metaphor.) Put this with food on the grill!

\$26.99

Wine Club Cru Level WHITE!



Tripod Project Deep Probe Riesling 2013

LaGae Vineyard, Willamette Valley, Oregon

The last vintage from this organic property--it's a serious Riesling with loads of complexity. Smoky, almost chewy texture starts off rich and finishes with a bright gingery note. Notes of bacon, earth, cherry, and sandalwood remind me of a favorite spot in Germany's Pfalz.

Comparatively, this wine is a bargain! Pair it with EVERYTHING.

\$31.99

Shiraz

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GO DIGITAL WITH US!

Facebook: Shiraz Athens, our fan page, will have information on sales, specials, and events, as well as one FB only sale each week

Twitter: Shirazathens has quick notes of things that are coming, what Emily's trying, and wine article links

Instagram: Shirazwineandgourmet has lots of ideas of what to make for dinner with our fish, meat, and bottled food items, as well as pictures of wineries and vineyards

Youtube: Shirazathensga has great new recipes and wine tips coming! Lots of easy to follow recipes inspired by wineries around the world with pairings are on the way!

Grapier Wit: our blog, will have constant updates from now on with information, pictures, and stories. Links will be in our Friday weekly emails!

Our website, www.shirazathens.com, is also getting a facelift to better serve you!

JOIN US FOR FROMAGE FRIDAYS!

**\$5 CHEESE PLATES ON FRIDAY, 12-7 PM
ENJOY THE OUTSIDE PATIO OR TASTING ROOM
PLATES CAN BE TAKEN TO-GO ALSO**

**REMEMBER:
WE HAVE 8 WINES BY THE GLASS DAILY!**

UPCOMING EVENTS



SATURDAY, APRIL 2

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

FRIDAY, APRIL 22

5:30 - 7:30 at Shiraz

A tasting and demonstration with Pecan Ridge Plantation oils free of charge

SATURDAY, MAY 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

FRIDAY, MAY 13

A d'Arenberg party with fourth generation winemaker

Chester Osborn

6-8 PM at Shiraz

\$25 per person, all-inclusive

Iconic Australian wines with food on the barbie!

We will feature sliders of all sorts on brioche buns

Enjoy seafood, turkey, and beef burgers, along with sides and salads

And 6 amazing offerings from one of your favorite wineries

5:00 early admission for wine club!

THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

Call us for reservations at 706-208-0010.

Our tastings on the first Saturday of the month are from 1 to 5 p.m. and run every 20 minutes. The tastings are \$5 per person; the fee is waived for wine club members in good standing.