

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

AUGUST 2016

CHECK OUT OUR NEW WEBSITE!

Our new design is up and it's beautiful!

GEORGIA PRODUCTS SPOTLIGHT

It's Peach season, y'all!

Starting mid-May, we will be featuring a selection of fresh-picked Georgia Peaches from Peach County each week. These amazing Peaches are from the same family farm we showcase each summer. Deliveries come each Friday!!

Our deliveries this year will include delicious Elliot Pecans also!

AUGUST CHEESE CLUB

This month we are introducing Beehive Fully Loaded Cheese! The makers of some of our favorites, Seahive and Barely Buzzed, have introduced another wonderful creation: High West double rye whiskey has fortified Beehive's Irish style cheese for 6 months for a nice kick. The cheese is great with big red wines or (of course) whiskey.

Their Promontory, the World Cheese Award winner that started it all, is an Irish cheddar-style beauty. Buttery and full-bodied, it is delicious with all red wines and makes arguably the best mac and cheese you'll ever have.

Also this month, Creme Fraiche is included in a lot of our easy but delicious recipes. By far, my favorite Creme Fraiche is from Vermont Creamery, and we've added it to our cheese club so you don't have to search. Use it anywhere you would eat sour cream, or substitute for cream or yogurt.

Beehive Fully Loaded: try a big red, brandied cherries, and pecans

Beehive Promontory: the classic--add it to a cheese plate or melt it

Beehive Barely Buzzed: rubbed with coffee, it's one of our most popular cheeses

Creme Fraiche: put a dollop on cold soups or pies or fresh fruit

Brandied Cherries: an amazing boozy accompaniment to cheese!

Beer Flats crackers in Pilsner to complete a killer cheese plate

"Where there is no wine, there is no joy." -old Jewish saying

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 AUGUST

This month's featured food item in Half Moon Bay Hot Sauce. Half Moon Bay makes all-natural tropical pepper sauces imported from Costa Rica, and they've become our favorites. The Iguana Gold is a combo of habanero and sweet carrot to reign in the heat. Use it to saute, simmer, and splash your way to more flavorful food! Add it to everything, but we have put a few great ideas in the recipes below. At only \$2.99, you can carry the "Iguana deuces" everywhere--And they come automatically in this month's wine club.

Beer Club's Picks for AUGUST



MONDAY NIGHT BREWING ATLANTA, GA

Fu Manbrew Gose

Brewed with sea salt and lemon--and you can really taste the briny sea salt, giving weight and depth to this wheat beer. The tart flavor ends with citrus bitterness, balancing out the fruity but sharp flavor nicely.

\$9.99 / 6 pack

Slap Fight IPA

A more tropical style IPA, with orange, pineapple, and a softer hop profile. There are bready hops and a smooth, tangy finish. Easy to drink and pleasant with a wide variety of foods.

\$9.99 / 6 pack

BRECKENRIDGE LITTLETON, CO

Summerbright

Clean and zippy--this is the perfect lawnmower beer, easy to drink for the dog days of summer. Light notes of flowers balance flavors of pear, honeydew melon, and green strawberry.

\$9.99 / 6 pack

471 Small Batch

A small batch limited edition--it's a double IPA with some serious mouthfeel, hoppiness, and alcohol. Flavors of grapefruit, apricot, and pine are true to a big, bold IPA with nice malt balance.

\$10.99 / 4 pack

This month, beer club will get a 6 pack of the Slap Fight and 3 bottles each of the other 3 beers in beer club for a mixed 15 pack.

SPICY ARTICHOKE DIP

1 pound artichoke hearts, drained
1/4 cup sour cream (or creme fraiche)
1/4 cup mayonnaise
1/3 cup parmesan cheese
2 Tablespoons Half Moon Bay hot sauce
salt and pepper

Pulse artichokes in a food processor until thoroughly chopped. Add cheese and puree until fine (about 2 minutes). In a large mixing bowl, fold together sour cream, mayonnaise, hot sauce, and artichoke mixture. Add salt and pepper to taste. Serve with crackers or toast points.

SMOKED TROUT SALAD

8 ounces pecan-smoked trout
1/4 red onion, minced
1 celery stalk, chopped fine
1/4 cup mayonnaise
1/4 cup sour cream (or creme fraiche)
1 Tablespoon lemon juice
1 teaspoon Half Moon Bay hot sauce

Mix all ingredients together except trout. Flake off trout pieces and fold in to the sour cream mixture and serve with crackers or breakfast.

BUTTERED HOT SAUCE

1/2 cup Half Moon Bay hot sauce
1/2 cup butter (european is best)

Melt butter over medium-low heat until just melted. Add hot sauce and heat until warmed through. Pour over fish fillets. Serves 4. Also delicious over wings or potatoes!

PEACH - TOMATO SALSA

1 cup chopped peaches
1 cup chopped tomatoes
3 Tablespoons fresh mint leaves
3 Tablespoons fresh basil leaves
2 Tablespoons fresh lemon juice
1 Tablespoon extra-virgin olive oil
1 Tablespoon honey
1 Tablespoon Half Moon Bay hot sauce
salt and pepper to taste

Toss all ingredients together and refrigerate for at least 30 minutes for flavors to meld. Serve over seafood--especially good with salmon, shrimp, or fish tacos.

AUGUST

Brac de la Perriere St Amour "le Bien Nomme" 2013 Burgundy, France

100% Gamay

This winery encompasses all the reasons I love Beaujolais. Since 1574, they have made sustainable wines of finesse. St Amour is the furthest North, and is the crispest and elegant. Notes of raspberry, cranberry, white and purple flowers, and some lemon peel. Serve this wine with a slight chill and enjoy with fish or snacks during the warm weather--put extras away for Thanksgiving.

\$21.99

Our price this month = \$17.99

La Grande Caille Macon Villages 2013 Burgundy, France

100% Chardonnay

A white for red drinkers, and a great example of letting Burgundy rest to reach its potential. All about structure, the golden apple flavor is grounded by sand, silt, and mineral. Woodsy floral notes finish clean and balanced with a hint of toast. The acid braces you for another elegant sip and grilled or smoked fish or chicken.

\$19.99

Domaine La Vista Grains Meles 2014 Roussillon, France

Grenache, Syrah, and Mourvedre

A single organic parcel supplies the purpley, lush fruit for this deep and spicy wine. Plums, cassis, and underbrush are accented by sweet tannin, mint, and white pepper. A nice balance of the richness of the new world with the grip and savory character of the old. Put with swordfish or pork chops with peach-tomato salsa.

\$16.99



This Month's FEATURES:

Torrevieja Malbec 2010 Mendoza, Argentina

This charmer has more fruit than some of the gritty Malbecs we see, with smoky cocoa, ripe berries, and purple plums. Notes of cranberry, citrus, and violets round out the finish, which softens out substantially. A great little value and a surefire hit for your next backyard BBQ or neighborhood party.

\$10.99

Wine Club deal of the month = \$6.99

Bodegas Fina La Punilla Torrontes 2011

Bright crispy Sauvignon Blanc-ish lemony acidity; drink now through January

\$10.99

our price = \$6.99

Wine Club is the best deal in town!

This month, our wine club gets \$62 worth of wine and food for only \$50! Plus, they save big on each feature!

Rosé of the month



Vetiver Tempranillo Rose 2013 Rioja, Spain

A beautifully structured Rose showing the elegance of Spain's classic grape. The backbone is dark and creamy, with notes of spicy orange and black pepper lacing through strawberry fruit. The finish shows off chocolate and raspberry notes. Great for brunch or salad, and amazing with smoked trout salad.

\$16.99

Rose club special = \$14.99!

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!



Guyot Crozes Hermitage "Le Millepertuis" 2011 Rhone Valley, France

100% Syrah

The Northern Rhone provides wines with more dried herbs, stones and feminine nature than the brawny, fruity wines to the South. White pepper, granite, and violets balance the lean, dried blackberry and currant fruit. Black cherry, leather, and herbs de provence make it an ideal wine for mediterranean food. No wonder it's such a favorite at top French restaurants!

\$26.99

Wine Club Cru Level WHITE!



Do Ferreira Albarino 2014 Rias Baixas, Spain

This wine does what this place does best = fresh minerality and brisk sea air. All crisp flowers and saline, with an elegance and clean structure that is a standout. Pure and clean, and a classic example of RB. As with all wines from that area, put it with shellfish to really see it shine, or hot weather works too.

91 = Vinous

\$28.99

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, AUGUST 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

plus

\$2 glasses of bubbly at noon kickoff for the first UGA home game!

THURSDAY, AUGUST 11

A Trunk Show and Demo with Melissa from The Laundress!

3-6 PM at Shiraz

Emily is obsessed with these laundry and cleaning products and you will be too. Come meet our first ever Georgia rep and let her answer your questions and show you why we love Laundress!

SATURDAY, SEPTEMBER 3

Closed for Labor Day

SATURDAY, SEPTEMBER 10

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.