

# Shiraz

FINE WINE & GOURMET

www.shirazathens.com

JULY 2018

## PRODUCT SPOTLIGHT

This month's featured product is The Laundress Stain Remover. All of The Laundress products are all-natural, biodegradable, and highly effective. Made of only plant products, essential oils, and enzymes, it is even safe for people with skin allergies. The owners managed to blend eco-conscious sensibilities and sophistication. And while they look and smell amazing, they are highly concentrated and actually use fewer ounces per load of laundry! One of my favorite and often-ignored products from them is their stain remover. It works on EVERYTHING, and when I combine it with bleach alternative I've even gotten 2-year-old stains out of laundry. It's unscented so you can put it into any load of laundry, and the bottle works up to 200 times! I love this stain remover so much that I'm putting a sample size in all wine club boxes this month, but the 16 oz stain solution is only \$17.99

## JULY CHEESE CLUB

### SARTORI, WISCONSIN BOURBON BELLAVITANO

This cheese made like a cross between Parmesan and Cheddar, but washing it in Kentucky bourbon gives the crumbly, nutty cheese a sweet and smoky woodiness and a strong, milky saltiness at the finish.

It was aged for 5 months until it's bright and vibrant. Super scarce, Shiraz is the only place you'll find this cheese anywhere in the region.

\$5.99 / 5.3 oz

### MERLOT BELLAVITANO

Sartori's classic milk blend is made more rich and mellow with the addition of the berry and plum notes from the Merlot that the cheese has been soaked in. It's savory, salty, and long on the palate. Amazing with charcuterie.

\$5.99 / 5.3 oz

### JASPER HILL FARM HARBISON, VERMONT

Soft-ripened, with a spotted bloomy rind and a wrap of spruce to keep the oozy, ripe cheese intact as it ages. Woodsy, with a sweet vegetal note and citrus, and a smooth texture. The recommended serving m.o. is to cut off the top and scoop the cheese right out with crusty bread! Equally good with a sweet jam or savory mustard.

\$14.99 / 9 oz

### CONSIDER BARDWELL FARM, VERMONT DORSET

Washed rind cheese that is soft, with a rich, buttery texture. A great summertime cheese because it is ripe but not too overwhelming in pungency. You can almost smell the fresh spring grass. Great as an appetizer or at the end of a meal. \$11.99 / 5 oz

*This month, cheese club will receive all 4 of the featured cheeses, plus Pickled Pink Georgia peaches and a box of Effie's original oatcakes (that's \$57 worth of cheese and food!)*

*Are you in cheese club yet? It's a great value and an easy way to fill your fridge with the best seasonal and limited delicious cheeses and pairings each month. Discounts available for prepaid memberships.*

**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 JULY

This month's featured food item is K-Mama Korean Hot Sauce in original. It's like sriracha has been blended with ketchup--imagine the possibilities! Add it to egg salad, slather ribs in it, top green beans, and drizzle it over beans and rice. Koreans love it on fried chicken (and they're not wrong!); I add it to fish tacos with quark and slaw; or toss it with any hot or cold noodles. Drizzle it over crab cakes, brunch dishes, shrimp and grits, stir fries, or anything else that could use not only a little spice but some umami-like depth of flavor. K-Mama is only \$7.99 a 12 oz bottle, and is automatically included in this month's wine club.

\*Coming soon = 6 ounce bottles AND spicy sauce too!\*

## **BEEF BULGOGI**

1 pound quality hanger steak  
5 Tablespoons soy sauce  
(recommended: Bourbon Barrel Foods)  
2 1/2 Tablespoons sugar  
1/2 cup onions, thinly sliced  
2 Tablespoons garlic, minced  
2 Tablespoons sesame oil  
1/2 teaspoon black pepper  
2 Tablespoons sesame seeds  
handful of lettuce leaves, rinsed  
2 cucumbers, cut into sticks  
2 carrots, cut into sticks  
hot peppers (optional)  
bunches of mint and/or cilantro  
1 pound brown rice, cooked  
K-Mama korean hot sauce  
Put steak into a mixing bowl. In a separate bowl, mix the next 6 ingredients (through pepper) and pour over the steak.. Marinate for at least 4 hours or overnight. Slice the cold beef thinly and heat a large pan on high. Add 1 Tablespoon oil and, once it's hot, add steak and all marinade. Cook for about 2 minutes and then remove from heat and turn off. Put meat and sauce in a bowl, and top with sesame seeds. Serve with cucumbers, carrots, peppers, herbs, rice, and hot sauce--wrap meat, rice, and any toppings in lettuce leaves.

\*option 1: omit the rice from the bulgogi wraps

\*option 2: serve over rice instead of in lettuce wraps

## **KOREAN VEGGIE DIP**

2 Tablespoons K-Mama Korean Hot Sauce  
1/4 cup sour cream or yogurt  
1 teaspoon lime juice  
Mix all ingredients together and serve as a dipping sauce for veggies, wings... whatever!

## **SPICY SUSHI BOWL**

12 ounces salmon, tuna, or other sushi-grade fish  
2 Tablespoons smoked sesame seeds  
1/2 pound brown rice, cooked  
K-Mama Korean Hot Sauce  
any toppings, like  
cucumber, cut into thin slices or sticks  
sesame-seaweed salad  
cilantro, basil, or mint  
edamame, steamed  
avocado, sliced thinly  
sliced pickled ginger  
divide rice in 2-4 bowls. Drizzle hot sauce on the rice to your taste. Sprinkle fish with sesame seeds, salt, and pepper. Either slice the fish raw or, if preferred, sear for 30 seconds to a minute on each side and then slice. Push fish into a wedge on the rice in the bowl. Add other ingredients in wedges, filling out the bowl. Drizzle more hot sauce if desired.

## **SPICED ARTICHOKE DIP**

1 lb. artichoke hearts, drained  
1/4 cup sour cream or yogurt  
1/4 cup mayonnaise  
1/3 cup mild, firm cheese like parmesan  
salt and pepper to taste  
2 Tablespoons K-Mama Korean Hot Sauce  
Pulse artichokes in a food processor until chopped well. Add cheese and chop until mixed well (about 1 minute). In a large bowl, mix sour cream, mayo, and artichoke mix. Add salt and pepper and fold in. Serve with crackers or crusty bread.

# JULY

**Chateau de Valcombe Pastel Rose 2016**  
**Costieres de Nimes, Rhone, France**

95% Syrah, 5% Viognier

An organic, estate family-owned since the 1700s and one of the first in the region to plant Syrah. Amazing sea air on the nose is followed by black fruit depth on the palate. Black cherry and mulberry are enhanced by white pepper, limestone, and ginger root. Long, masculine, and full but incredibly fresh. Put it with anything with lots of flavor and perfect with korean spice. Try it with shrimp, tapas, fresh goat cheese, a grilled cheese with prosciutto, and salads with beets or tomatoes.

**\$15.99**

**Las Bas Gewurztraminer 2016**  
**Somontano, Spain**

From the base of the Pyrenees mountains, which explains French grapes in Northernmost Spain. This might be the perfect summer wine. Full, rich and ripe--it's full of pink flowers and baked red apples. The bright, bright acid highlights the nectarine on the palate. The smooth finish has notes of gardenia, pineapple, and yellow plum. Spicy egg salad, shrimp and grits, sushi bowls, cold noodles, and artichoke dip are all perfect examples of how this versatile wine can handle heat, exotic foods, and fresh seafood well.

**\$12.99**

**Vina Maitia Weon 2017**  
**Maule Valley, Chile**

Carignane, Pais

This is from a granite soil single vineyard of 60 year old vines in a hand harvested field blend. The wine is aged in concrete to give it smoothness without any oak to interfere with the intense minerality, spiked with lavender, eucalypt, and anise. Tightly focused, it has clean cherry, cassis, and cinnamon with white pepper, slate, and pencil lead on the finish. The tannin of Carignane makes it a great partner for steak--try our bulgogi recipe or ribs smothered in korean hot sauce. 91= Robert Parker

**\$14.99**



**This Month's FEATURE:**

**La Velona Rosso 2014**  
**Sant'Antimo, Montalcino, Tuscany, Italy**

Sangiovese, Merlot

Where a lot of Tuscan reds scream at you when you forget to put enough food with them, this one is relatively easy-going and affable, even. Solid, simple, and lean, there is plenty of minerality and black fruit. Once it has enough time to open up well, it is warm, ripe, and tropical. Loads of silty minerals and a creamy texture give the black raspberry and currant more weight, and notes of baked bread, dried fruit and tea leaf are on the finish. Let it breathe and enjoy it with vegetables and dip, beef bulgogi, or just a slice of pizza.

**\$16.99**

**wine club deal of the month = \$11.99!**

**\*very limited\***

**Rosé of the month**



**Domaine Boccard "LB" Rose Sec 2017**  
**Cerdon Bugey, France**

100% Pinot Noir

One of our most limited Rose selections this year--we've been waiting since January to get it in from France. Bugey is a tiny area that is adjacent to Burgundy, Savoie, Jura AND the Rhone Valley, and is home to mostly Burgundian grapes made almost exclusively into sparkling wine. This is a natural wine, Pinot made into a still wine, and it's the first time it's ever landed in Georgia. Strawberries and cream, it has a lot of depth in the flavor. It should be served ice cold, and is a great aperitif and fabulous with chicken, fish, or vegetables with korean hot sauce.

**\$17.99**

**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!**



**Domaine Ninot Rully 2013**  
**Rully, Burgundy, France**

100% Pinot Noir

At first, this wine is light and bold with earth, cedar, and lemon brightening up dark fruit and hefty earth and barn aromas. Once it has time to breathe for a few hours, it softens up beautifully and the black fruit turns lush and rich. Blackberry and sage, strawberry with balsamic... clean and gorgeous on the finish too. Lusher still on day 2, it still has tons of acid but has the softness to work perfectly with seafood. Pair this with charcuterie, aged cheeses, poultry, or salmon.

**\$31.99**

**Cru Red deal of the month = \$26.99!**

**Wine Club Cru Level WHITE!**



**Karl Schaefer Grauburgunder 2013**  
**Pfalz, Germany**

100% Pinot Gris

Super firm and deep, with a smooth, beautiful texture--this wine embodies why I love Gris from Germany the most. Toasted brioche adds heft and richness to the apple, pear, and mango flavors. The finish has a good bit of citrus and herbs, with pineapple and papaya balanced by saffron, tarragon, and chervil. Smoked fish, creamy soups, and even a lentil stir-fry are perfect with this--but don't ignore a great sushi bowl, vegetable dishes, or curry. I love it with pork and beef! A hidden gem that we're fortunate to have, since there's almost none available.

**\$31.99**

**Cru White deal of the month = \$21.99**

**Wine Club is the best deal in town!**

This month, our wine club gets \$53 worth of wine and food plus half off each feature for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases!

# Shiraz

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## DIGITAL UPDATES

**Facebook:** Shiraz Athens, our fan page, has information on sales, specials, and events, as well as one FB only sale each week: Web Wednesday!! And our weekly updates are on Facebook now too, including our specialty food for sale and a wine of the week

**Twitter:** Shirazathens

**Instagram:** Shirazathens

cheese plates, wine specials, and gift ideas weekly

**[www.shirazathens.com](http://www.shirazathens.com)**

Our website now has updated pictures every week, including cheese plates available each friday!

## WHY UPGRADE TO CRU LEVEL?

Did you know that cru level gets early access to limited items? Did you know sometimes they get an earlier seating time at tastings? You might know that for \$25 they get an extra bottle that's \$25-35.00, but did you know that sometimes we go over budget?? Also, you know that you get special discounts and a feature every month. Did you know cru level sometimes gets an even lower price on their cru level wine?

And they get 5% more off mixed cases than wine club. So up to 20% off, even when things are on markdown.

For example, cru red members get \$5 off every extra bottle of their special wine this month, and cru white members get \$10 off every extra bottle of their cru!

Not to mention that we work very hard to source amazing wines that our wonderful members will love.

Cru level wine club is a great value. Ask us about it!

## UPCOMING EVENTS



### SUMMER OF RIESLING

Now through September 21  
at Shiraz, with the tasting bar, wine tastings, and everything else  
We will be featuring at least 2 Rieslings by the glass every day now through the end of the summer!  
Join us as we celebrate the best grape in the world!!  
Specials to follow...

### SATURDAY, JULY 14

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

### BOOK SIGNING WITH NINA KOCHER

Saturday, July 21  
11 a.m. - 12:30 p.m.  
we're opening early just for this event!  
Nina put together the CLASSIC CITY COOKING cookbook, full of recipes from Athens' best restaurants tailored for the home chef with a Rose tasting and samples from featured local restaurants only \$5 per person  
RSVP and your \$5 can be applied to book purchase!

### SATURDAY, AUGUST 14

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

### 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.**