

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

DECEMBER 2019

PRODUCT SPOTLIGHT

We have the best Christmas decorations! See us for any of your needs, from garlands to ornaments to wreaths to figurines. All of our holiday decorations are affordable and cute. They range wildly in price--feel free to ask us about any of them, and don't forget to take some home! Decorations are all out on display and are first come, first serve.

DECEMBER CHEESE CLUB

SOFT CHEESES FOR THE HOLIDAYS:

GOAT LADY DAIRY, NORTH CAROLINA

Fig & Honey Goat Cheese

Lower in fat, calories, and cholesterol but higher in calcium than similar cheeses, fresh chevre is deceptively better for you. And this one has all the flavors of the season--so seize some, crank up "It's a Wonderful Life", and enjoy some pumpkin crackers, olives, and family. Want a shortcut to fresh bread? Check out our knead-free options--just add water.

\$9.99 / 5 oz

VERMONT CREAMERY, VERMONT

Couple Aged Goat

This "snow-covered dome" aged goat looks like a brain with its wrinkly texture. It has a huge contrast between the strong, firm rind and the sweet, silky insides. Fresh, grassy, and clean, it's even better with fresh or dried fruit, some fruit compote, or honey. But man, is it dee-LIGHTful. And it stands out on a cheese plate!

\$14.99 / 6.5 oz

HARD CHEESE TO COMPLETE A PLATTER:

FACE ROCK, OREGON

Smokey Cheddar

Face Rock's signature cheddar, it's cold smoked in Northwest applewood and then aged. So smooth and rich, with those wonderful deep notes from the wood, it's also a perfectly pliable cheese for melting--they recommend it on quesadillas, and I love it on burgers. Or slice and serve with honey or compote.

\$8.99 / 6 oz

CABOT, VERMONT

Seriously Sharp Cheddar

I always get excited about Cabot's parchment-wrapped series, and this is no different. A classic white cheddar that's aged 14 months, it adds a clean tang to any cheese plate. Which is important when we get carried away with a lot of cheeses with flavors! This is an anchor in the best way, and has a bright, pure flavor.

\$5.99 / 8 oz

This month, cheese club gets all four featured cheeses, plus Terrapin Ridge Farms Cranberry Relish with Grand Marnier and Raincoast Crisps in cranberry-hazelnut. That's \$56 worth of awesome holiday food for as low as \$40!

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 grab? Below are a few things we loved this past year for inspiration:

SPICED ARTICHOKE DIP

- 1 lb. artichoke hearts, drained
- 1/4 cup sour cream, creme fraiche, or yogurt
- 1/4 cup mayonnaise
- 1/3 cup mild, firm cheese like parmesan or cheddar 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.

PIMENTO PINWHEELS

- 1 package Dr Pete's Pimento Cheese Dressing Mix
- 4 ounces cream cheese, creme fraiche, or yogurt
- 1 - 8 oz package crescent dinner rolls

Preheat oven to 375 F. Mix dressing packet with chosen dairy. Unroll the dough onto a work surface and press into a solid rectangle. Spread with the mixture onto the pastry and roll from the long side, rolling up into a tight cylinder. Cut into 16 rounds. Spray a baking sheet with oil and Place the rounds on the sheet. Bake for 15 minutes until golden.

optional: add chopped steamed spinach, crumbled cooked bacon, smoked salmon, or chopped green onions to the pimento mix for a more savory pinwheel.

SMOKEY MARINATED OLIVES

- 8 ounces assorted pitted olives
- 4 Tablespoons Holy Smoke olive oil
- 2 Tablespoons lemon juice
- 2 Tablespoons fresh thyme
- 3 cloves garlic, minced

Drain olives and pour all other ingredients over the top. Marinate overnight in the refrigerator and let warm to room temperature an hour before serving. Serve over feta cheese; chop and serve on toast points; or dice and serve over fish.

BAKED CAULIFLOWER WITH CAPERS

- 1 large head of cauliflower, cut into 2" florets
- Olive oil, salt, and pepper
- 3 garlic cloves, chopped
- 2 tablespoons capers
- 3/4 cup breadcrumbs
- 1/2 cup chicken broth
- 1/3 cup ChardonnayZyns
- 1 Tbsp Champagne vinegar
- 2 Tbsp chopped parsley and basil

Preheat oven to 425°F. Toss cauliflower florets with olive oil and roast about 45 minutes. Set aside and let cool. Brown garlic in saucepan and then cook capers until they pop. Add breadcrumbs and cook until they are golden. Set aside. Add chicken broth to saucepan. Bring to a boil. Add ChardonnayZyns and Champagne vinegar and cook until almost all liquid is absorbed. Transfer cauliflower to a serving bowl. Toss in ChardonnayZyn mixture and then top with breadcrumb mixture and herbs.

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.

HOLIDAY HOURS

CHRISTMAS HOURS

Dec 24 - Open 10-6
Dec 25 - 26 - Closed for Christmas
Dec 27 - Reopen at 11 Am

JANUARY INVENTORY

Open January 1-4 - For early Wine Club pickup
January 7-11 - We will be closed all week for inventory and food & gift shows to find new things for the new year!

EMILY'S WINE CLUB SELECTIONS FOR
DECEMBER

Pastor Gilabert Vevi Verdejo 2018

Rueda, Spain

All estate and all organic--just a pure expression of a fresh, vibrant wine grown on white stones to absorb the sun's rays through the cold Mediterranean nights. Green and grassy aromas (pay attention, Sauvignon Blanc fans) lead you into a crisp white with Asian flair. Lemongrass, pears, and almonds are full of minerals but soft and round on the palate. Put this with any variety of fish, pulled pork, or roast birds. Potatoes, peppers, and artichokes are great too. Fish tacos are divine.

\$13.99

Tenuta Monteti Caburnio 2013

Tuscany, Italy

Cabernet, Merlot, Alicante Bouschet, Petit Verdot, Cab Franc

Caburnio is a deep, gorgeous Supertuscan that is good with our without food. Linear and clean, with pretty black fruit balanced out by intense minerals and a tarry backbone, it is ashy and leathery on the finish. It's got the soft, silty, mothy-cedar kind of tinge that reminds me of a really expensive Bordeaux. Treat is as such and pair it with a tomato soup or beef stew, lamb shanks, steak sandwiches, cheese plates, or vegetable casseroles. And of course, pasta and pizza are fair game!

\$19.99

Naipes Garnacha "Brisca" 2018

Navarra, Spain

A purpley, juicy wine. It's medium-bodied with very dark fruits of strawberry, red berry, currant, and cassis. Somehow it is still easy and bright on the palate. Black with taut minerality for a lean wine backed by tannin once you get past the gobs of fruit on the nose. Fruit-forward, with violet and black fruits, it finishes with a zip and a mouthwatering tone that is perfect for olives, rice dishes, braised vegetables, peppers, and artichokes. Also--try it with sheeps milk cheeses for sure.

\$15.99



This Month's Feature:

Burbank Ranch Complimentary 2013

Paso Robles, California

50% Grenache, 40% Syrah, 10% Mourvedre

Only 45 acres in Templeton produce several different wines of all shapes and sizes, but my favorite is their GSM. Pretty and rich, with thick, inky tannin and a buttery texture, it is a mouthful of wine! Velvety once it opens up, it's full of blue and black fruit. Black raspberry, blueberry, and cassis are enrobed in pepper and acidity to balance it out. Braised meats, game, cassoulet, and hard cheeses with cured meats are great. Don't miss Indian or Moroccan dishes also. BBQ is a natural--and root vegetables in red wine sauce is too.

\$29.99

Wine club deal of the month = \$14.99!

Rosé of the month



Patton Valley Vineyard 2018

Willamette Valley, Oregon

100% Pinot Noir

This wine hits all of the notes for being great for the environment, including being organic and a B corporation. Thank goodness it's also delicious--a brisk, bright and intense rose (not fruity or fleshy but nonetheless delicious!). Zippy, with strawberry and cherry fruit, plus stones underlying the fruit. Roses and lemons only make it more interesting. Put it with absolutely anything on the light side this winter, from clam pasta to smoked salmon to roast chicken to pork tenderloin.

\$24.99

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!



Franklin Tate Alexander's Vineyards 2015

Margaret River, Western Australia

Cabernet with tiny amounts of Viognier and Petit Verdot

A house fave, Franklin Tate also does some special Estate Vineyard wines too. This is the perfect wine for those of you that like expensive California Cabs--a lot of rich, chocolatey flavors with lots of that wonderful "stuffing" behind it of herbs, tannins, hefty cedar, and the like. Big but silky, it's pretty with roasts, prime rib, and game too. I love it with prosciutto and aged cheese! But it's also perfect with brussels sprouts or mushrooms.

\$29.99

Cru Red Deal of the Month = \$24.99!

Wine Club Cru Level WHITE!



Andrew Rich Sauvignon Blanc 2015

Willamette Valley, Oregon

This tastes much more like a Hunter Valley Semillon! The winery instructs not to even open it until 2018, so no wonder it's so lovely right now. Rich, waxy, and heavy--but not oakey or buttery. Mineral-rich, the flavors are extremely dry, and almost fat with big, slick flavors. It is a wine about structure rather than about fruit. But that flavor is perfect with smoked fish, cream sauce, or lobster bisque. Put it with swiss or cheddar, or with a ham or roasted bird.

\$29.99

Cru White Deal of the Month = \$23.99!

Wine Club is the best deal in town!

This month, our wine club gets \$60 worth of wine and food for only \$50! PLUS, wine saves on every feature (this month it's half off!) and extra on all mixed cases all month long!



675 PULASKI ST
SUITE 400
ATHENS GA 30601

HOLIDAY HOURS

CHRISTMAS HOURS

DEC 24 - OPEN 10-6

DEC 25 - 26 - CLOSED FOR CHRISTMAS

DEC 27 - REOPEN AT 11 AM

JANUARY INVENTORY

OPEN JANUARY 1-4 - FOR EARLY WINE CLUB PICKUP

JANUARY 7-11 - WE WILL BE CLOSED ALL WEEK FOR INVENTORY AND FOOD & GIFT SHOWS TO FIND NEW THINGS FOR THE NEW YEAR!

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

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

UPCOMING EVENTS



SATURDAY, DECEMBER 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

SATURDAY, JANUARY 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

WEDNESDAY, DECEMBER 11

A special Growers Champagne tasting

back by special request!! this is one of our most popular events

Shiraz tasting room

Taste seven great true growers Champagnes covering all matter of styles and regions and enjoy a cheese and antipasti plate.

\$30 per person

limited to 16 people per seating

seatings at 4, 5, and 6 PM

4:00 for wine club members only

more details on all wines poured and the cheese plate on our website--see events

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.