



SHIRAZ'S RECIPES FOR SEPTEMBER

PRODUCT SPOTLIGHT

Feeling the need to keep things extra clean these days? We are too! That's why we started carrying Light Sweep! It's a portable UV sanitizing wand. Just 15 seconds and I can clean my phone, my keyboard, and everything else on my desk - and it's something I'll keep in my suitcase post-Covid to make sure I have clean hotel rooms when I travel! The Light Sweep is only \$29.99 and includes the power cord, which fits right into your usb port or plug. I love my Light Sweep! And coming soon: a smaller box to put your phone or keys in.

SEPTEMBER CHEESE CLUB

2 GOAT CHEESES:

Vermont Creamery Bijou

It starts mild and elegant, and gets more complex and sharp while it ages. The classic recipe is to slice in half and toast on bread, then serve with salad. Or put fresh with a salad, nuts, or fruit. It's great with a duck salad. And amazing warm with strawberries and balsamic.

\$9.99 / pack of 2

Stone Hollow Farm Kumquat Chevre

A seasonal selection that isn't even on their website—it's saved for special customers at the farm but we made friends with the owner! The perfect cheese to put with a savory salad so that the sweet fruit builds the flavors.

\$15.99 / 6 oz jar

2 BASED WITH CHEDDAR:

Jasper Hill Karst

A blend of cave-aged gruyere and cheddar. Sweet, nutty, and firm with a natural rind, it's awesome with charcuterie or in mac and cheese.

\$8.99 / 8 oz

Cabot Garlic & Dill

Smooth and mild, the garlic just gives it a hint of zing. I love this melted on burgers or sandwiches! Add pesto aioli for even more or a flavorful herby note.

\$5.99 / 8 oz

This month, cheese club will receive all 4 cheeses plus Our new Craize plantain toasted corn crackers, and The Bacon Jam black peppercorn uncured bacon jam. That's \$57 worth of cheese and goodies this month!

Craize gluten-free crackers are \$3.99

The Bacon Jam is \$11.99

This month's featured food item is Terrapin Ridge Pesto Aioli Squeeze. The bright flavor of basil and a punch of raw garlic make this velvety aioli a flavorful spread or dip for veggies and crostinis. Perfect for grilled chicken breasts, sandwiches, wraps or as a finishing touch for flatbread pizzas. I put it on my burgers, crab cakes, and with smoked salmon and eggs. Dip your fries in it, or toss with grilled chicken, cold pasta, and veggies for a delicious pasta salad. As easy as it is to add to almost anything, we've included a couple ideas below. Pesto Aioli Squeeze is only \$5.99, and is automatically included in this month's wine club.

LOBSTER AVOCADO BLT TOAST

- 1 slice of fresh bread
- 2 slices thick bacon, cooked
- handful of arugula, baby lettuce, or microgreens
- 1 tomato, cut into slices
- 1/2 an avocado
- Terrapin Ridge pesto aioli
- 1/4 cup lobster meat, cooked

Put lettuce and tomato slices layered on the bread slice. Drizzle with aioli. Then layer bacon slices and slices of avocado and top with chunks of lobster. Enjoy!

BLACK BEAN SKILLET CHILI

- 2 Tablespoons olive oil
- 1 cup chopped onion
- 1 cup chopped bell pepper
- 2 cloves minced garlic
- 2 teaspoons smoked chili powder
- 1 teaspoon ground cumin
- 1 15 1/2 ounce can san marzano tomatoes
- 1 cup water
- 2 15 oz cans black beans, rinsed and drained
- salt and pepper to taste
- Terrapin Ridge pesto aioli
- fresh cilantro (optional)

Heat oil in a skillet over medium heat. Add onion and red pepper. Cook about 5 minutes, stirring until onion is golden and pepper is brown at the edges. Mix in garlic, and cook 1 minute. Then add spices and stir for 1 minute more. Mix in tomatoes, including juice, and water. Heat to boiling, stirring, and mix in the beans. Lower heat to medium-low and cook for 15 minutes. To serve, make a z pattern on top of bowls of chili with the aioli and top, if desired, with cilantro (I also like to add chopped tomato and a slice of avocado).

Shiraz

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EMILY'S WINE CLUB SELECTIONS FOR SEPTEMBER

Domaine Sarrail Cite de Carcassonne 2015 **Languedoc-Roussillon, France** **80% Semillon 20% Columbard**

Deliciously floral and pretty, with green melon, peach skin, and nectarine. Very easy to drink, juicy and delicious and refreshing. It's fun on its own or with simple grilled seafood or delicate buttered shellfish. It's classic with fresh or mild ripened goat cheese. Or put out some pecans and olives for a light midday snack.

\$20.99
Wine Club extra deal = \$14.99

Lagar de Bezana Amalgama Red 2017 **La Esperanza Vineyard, Cachapoal Valley, Chile** **Syrah and Cabernet**

From the base of the Andes, it has the grip of Napa Mountain fruit without the price tag! Dark, plummy, and meaty, it is savory, deep, and almost chewy with black fruit. Hints of spice, coffee, and tar give it some complexity and there's coating sweet tannin. Umami and complexity all day. The perfect everyday wine for burgers or pizza.

92 = James Suckling
\$13.99

Lavau Cotes du Rhone 2014 **Rhone Valley, France** **60% Grenache 40% Syrah**

A medium-bodied wine, smoother than many CDRs. Once it has time to open, there's lush, smooth blackberry, red cherry, and raspberry. The finish is dark and pretty with cocoa and hints of tar. It's a great day 2 wine too: Super smooth and silky, with even more black fruit. Always a match for game or grilled meat, it is delicious with cheese, barbecued chicken, or blackened tuna.

\$14.99



This Month's Feature:

Chateau Goubau "La Source" 2009 **Castillon Cotes de Bordeaux, France**

All of the elegant, complex notes of a higher-end bottle. Rich, hearty, with cedar chest-mothball soft earthy notes. Delicate red berries provide the backbone. The fruit comes out more with oxygen, and the siltiness is a great match for braised meat, game, or vegetables. Great with mushrooms and Asian sauces too.

\$19.99
Wine club deal of the month = \$12.99!

Rosé of the month



Lunae Mea Rosa 2016 **Liguria di Levante, Italy** **100% Vermentino Nero**

An ancient, nearly extinct grape. Orangey in color and orange floral in scent. It's super dry, austere, and concentrated. Strawberry flower, black currant, and underlying fruit and spice with a hint of apricots. Great with smoked fish, roasted root vegetables, or hard cheeses and cured meats and olives.

Named Best Italian Rose of the year - Gambero Rosso
\$21.99
Rose club deal of the month = \$12.99!

Wine Club Cru Level RED!



Bodegas Licinia 2011 **Vinhos de Madrid, Spain** **Cabernet, Tempranillo, and Syrah**

Silky, concentrated, elegant, and dark. It is a mouthful of love. Mulberry ink and silk. It almost tastes like the color indigo, with a gorgeous texture and a wall of pretty black fruit. Once it opens, some earthiness comes out - it's unfiltered and velvety, silty and very dark. Amazing with red meat, dark fish, or red sauce. Try it with charcuterie!

Only 180 barrels made of this organic wine.
Named best red wine in Spain.

\$54.99
Cru Red deal of the month = \$39.99!

Wine Club Cru Level WHITE!



Trisaetum Ribbon Ridge Estate Riesling 2016 **Ribbon Ridge, Willamette Valley, Oregon**

Rich and leesy--it's the full, chewy side of Riesling. Pears and apples have blood orange and slick stones to make it fuller while maintaining that crisp balance on the finish. And aroma of green apple skin and a hint of lychee make it a great match for soft cheeses, and it's a lovely match for food with a touch of spice.

94 - Wine Enthusiast
\$31.99

Cru White deal of the month = \$21.99!

Wine Club is the best deal in town!

This month, our wine club gets \$57 worth of wine and food!
PLUS, save even more on extra bottles, roses, and cru--including half off this month's featured wine!!

UPCOMING EVENTS



FRIDAY, SEPTEMBER 25

Virtual Pinot Noir and Cheese Tasting
led by La Crema wine expert Michelle Schmidt and our own cheese professional, Emily Garrison

6:45pm

\$40 per person. RSVP by Sept 19 and get yours for \$35, or \$60 per couple. Zoom link given with wine pick up.

**Shiraz is still open Tuesday - Friday 11 - 7
and Saturday 1 - 7**

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