



PRODUCT SPOTLIGHT POP'S BIRDING SWINGS

Pop's makes the original hummingbird swing. These amazing devices give those precious creatures a chance to rest—they actually need to perch and don't often get a chance near feeders. Those little beauties need constant food and have endless exertion, and the swings make their lives far easier. And up to 4 of them can share a swing at a time! Hummingbird swings are only \$11.99 each, and we also have premade wildflower nectar in a ready to use pouch for only \$4.99!

MAY CHEESE CLUB

We're celebrating Cinco de Mayo and the summer with limited edition cheeses from Mexico and Spain!

CACIQUE, MEXICO Queso Fresco

A meltable fresh cheese to add to quesadillas, casseroles, or stuffed peppers for extra flavor.
\$6.99

Cotija

The perfect salty, crisp, clean cheese to add to beans, tacos, or soups for extra flavor. It's like the Mexican version of feta.
\$6.99

MITICA, SPAIN Drunken Goat

A mild, bright, semi-firm cheese that's soaked in red wine for a more mellow, deep flavor. Perfect on a cheese plate!
\$10.99

PONCE DE LEON, SPAIN Chili Chego

A manchego that is rubbed with a mild chili powder for a boost to the flavor without being overpowering. Try stuffed dates!
\$7.99

Leigh Oliver's

Queso Cheese with White Spinach
My favorite cheese dip ever! But also add it to nachos, burritos, or anything else for extra flavor.
\$7.99

This month's five cheese club featured cheeses, plus a bag of matzo chips and a jar of roasted red peppers. That's \$52 worth of delicious cheese and food!

SHIRAZ'S RECIPES FOR MAY

This month's featured food item is Dr. Pete's Italian Herb Focaccia Olive Oil Bread Mix. This is a delicious and superbly easy bread to make at home, since you just add water, rest, and bake. Focaccia is wonderful served warm with a salad or soup, or topped for flatbread. It makes excellent sandwiches. Leftovers provide great garlic bread or french toast. Make the simplest bread you've ever loved, only \$8.99 and included automatically in this month's wine club.

BAKED ITALIAN FOCACCIA

1 package Dr Pete's Italian Herb focaccia mix
1 cup olives, sliced in half
1 cup tomatoes, roughly chopped
1 package salame
optional: 1 cup fresh mozzarella
1/8 cup good olive oil

Prepare focaccia mix according to directions. After resting, top with cheese and then other ingredients. Drizzle with olive oil. Rest another 15 minutes and then bake. Serve warm.

AVOCADO BLT

1 chunk of focaccia, sliced lengthwise
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

Put lettuce and tomato slices layered on bottom half of the bread. Drizzle with aioli. Then layer bacon slices and slices of avocado on top, add other half of bread, and serve.

ITALIAN PANINI

Slice of herb focaccia, sliced lengthwise for a sandwich
3 slices each of 3 types of meat and/or 8 slices each salami
3 slices (or 2 ounces) meltable cheese
2 Tablespoons mayonnaise
1/4 cup spread: spicy pepper, eggplant, olive, etc.
2 Tablespoons pickled vegetables
2 slices beefsteak tomatoes
1/4 cup shredded or baby lettuce
2 Tablespoons vinaigrette dressing

Spread both mayo and then vegetable spread on both the top and bottom layers. Then stack the meats and cheese on the bottom layer and top with tomato, and then lettuce. Drizzle the lettuce with vinaigrette and sprinkle with salt and pepper. Add the top piece of bread. Heat a nonstick pan on medium and spray with cooking oil or melt just enough butter to coat. Sear sandwich, weighing down the top with another pan to flatten it while the cheese melts.

Makes 1 sandwich

QUICK PICKLED VEGETABLES

1 pound vegetables (I love carrots and radishes, but anything works)
1/2 cup vinegar
1 teaspoon salt
1 teaspoon sugar
1/2 cup warm water

Mix vinegar, salt, and sugar together. Add warm water and stir until everything melts together. Pour over chopped or sliced vegetables to cover. Let sit for at least an hour before serving for the flavors to come together, or keep covered in the refrigerator for up to 2 weeks.

Shiraz

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EMILY'S WINE CLUB SELECTIONS FOR MAY

Domaine Guillaume Cabrol Picpoul de Pinet 2018 **Languedoc-Rousillon, France**

Picpoul could be the quintessential summer grape. Juicy, fresh, and refreshing, it's like a crisp, cool breeze on a hot day. Full of green melon, herbs, fresh grass, and a kiwi tartness on the finish. Simple, elegant, and absolutely delightful. Put with oysters, cod, roasted chicken, or salads.

\$15.99

Mastroberardino Mastro Aglianico 2018 **Campania, Italy**

An earthy, meaty, smooth wine with a good bit of heft and no rough edges. Notes of blueberry compote and almost a jammy plum are balanced with notes of prosciutto. Eminently drinkable, it has brawn and beauty too. Put it with beef, lamb, black beans, or rich red sauces or braises.

\$15.99

Chateau Sainte Eulalie "La Cantilene" 2016 **Minervois La Liviniere, Languedoc, Rhone Valley, France** **Syrah, Carignan, and Grenache**

A super dark, chewy, briary mouthful of wine. Deep and inky, it is full of tar and blueberry, with a firm grip of gravel and pepper. The old world charm finishes with an extremely long, lingering finish. Put it with game, mushrooms, pasta in tomato sauce, hard cheese, or any dish in red wine sauce.

\$24.99



This Month's Feature:

Mount Jagged Single Vineyard Shiraz 2003 **Fleurieu Peninsula, Australia**

A warmly spiced wine with cedar and cigar notes on the nose. Juicy plum enhanced with blue and black berries and rich cassis has a finish of chocolate covered cherries. A great example of how Shiraz can get prettier with some time in the bottle. Eggplant and lamb are classic pairings, as are bbq and burgers.

\$17.99

Wine Club deal of the month = \$11.99

Wine Club case special = \$100, tax included!

SPECIAL BONUS THIS MONTH:

Vinum Red Dirt Red 2013 **Paso Robles, California** **Grenache, Syrah, Mourvedre**

A Chateauf-neuf-inspired deep, rich wine with flavors implicit of the rich soil in which it grows. It's a powerful wine that still manages elegance and purity. Gravel, flowers, leather, currant, and black raspberry are softened with notes of dark chocolate, minerals, and bacon. The finish has plum, cranberry, clove, and white pepper. Lingering tannins have made it cellar well and it should last another 5 years.

A Shiraz exclusive since 2006

\$29.99

now \$19.99!

Wine Club Cru Level RED!



Dante Robino Gran Dante Malbec 2009 **Mendoza, Argentina**

Dark, rich, and silty, it's one of the most elegant Malbecs I've had. Smooth, lingering, with chocolate and roasted chestnuts, it has soft blackberry fruit and no harsh tannic bite. It's a great match for lighter summer fare. Put it with anything on the grill, including bbq shrimp, chicken, or zucchini (and red meat, of course).

\$32.99

Cru Red deal of the month = \$22.99!

Wine Club Cru Level WHITE!



Ridgeback Chenin Blanc 2017 **Paarl, Western Cape, South Africa** **97% Chenin Blanc, 3% Viognier**

A hefty, structured wine with ripe flavors of kumquat, pear, and nectarine. The full, rich, silty wine has warm butterscotch and honeysuckle on the finish. Masculine and mouthfilling, it is a good pairing for Asian food, but also picnics with corn and fish or chicken on the grill, smoked salmon, and swiss cheese.

\$24.99

Cru White deal of the month = \$14.99!

Rosé of the month



Heidi Schrock **Burgenland, Austria** **Blaufrankisch**

One of my favorite roses of all time, and one of the best to age well that I've ever seen. It is a virtual fruit basket of dark berries, with blackberry, pomegranate, black raspberry, and such a lushness to it that it feels like an old friend. Juicy, affable, and good with every kind of food, I particularly love it with grilled oysters, baked goat cheese, and sushi.

\$19.99

Wine Club is the best deal in town!

This month, our wine club gets \$66 worth of wine and food!
PLUS, up to \$10 off each feature and extra case discounts too! Want to save even more? Ask us about Cru level wine club!



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