

### JULY 2021

www.shirazathens.com

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# **PRODUCT SPOTLIGHT**WHY JOIN WINE CLUB?

Our wine club is the best deal in the wine business. We work hard every month to find wines that are special, hard to find, and great values. The reason people tell us they like wine club the most? All the great finds. The second best thing? Great discounts! For only \$50, members get \$50-65 worth of wine and food, plus tasting notes and recipes. Plus, there's an extra wine on sale for club members, and we have extra case discounts on top of everything. And our monthly wine tasting is free for members (2 tickets per membership, returning soon) Ask us about our wine club--it's an amazing deal with wonderful things to try every single month!

## ARE YOU A MEMBER OF OUR ROSE CLUB??

Yes, it's officially "Rose Season" right now, but they are great wines year-round! Our members of this wine club add-on get a seasonally-appropriate bottle added to their club pickup every month, and they get a case discount on the bottle when they pick it up. Plus, there are sometimes extra discounts on the wines. This month, Rose members get \$10 off every bottle, plus the extra 15-20% off as well! Members will also get tasting notes, pairing suggestions, and (just like other segments of wine club) we will hold the wine for members when they are limited or run out.

#### **JULY CHEESE CLUB**

This month, cheese club members are able to pick their own goodies from the fridge and shelves!

We haven't let you pick since 2018, so try something you've had your eye on!

Choose \$60 of cheese and food items - anything you want to make your own cheese and charcuterie plate - for \$50 or less (depending on membership).

#### SHIRAZ'S RECIPES FOR JULY

This month's featured food items are from Terrapin Ridge Farms: A specialty food company with wonderful dressings, mustards, jams, dips, and sauces that make anything from a simple lunch to an array of appetizers easy and elegant too. Add to a salad, use as a dipping sauce, or put on a sandwich or wrap to give it more flavor. Drizzle on rice dishes, put on meat skewers, or brush grilled vegetables. Dunk potatoes, top breakfast, and make burgers stellar.

Terrapin Ridge bottles are \$5.99 - \$7.99 each, and choose any one to be included in this month's wine club.

### **UPCOMING EVENTS**



SHIRAZ WILL BE CLOSED FOR SUMMER INVENTORY AND THE HOLIDAY JULY 1-3 WE WILL REOPEN ON THURSDAY, JULY 8

#### **SUNDAY, AUGUST 22**

**SAVE THE DATE! WINE TASTING AT OSTERIA ATHENA** details to follow

#### **SATURDAY, SEPTEMBER 4**

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

#### THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish, fresh non-gmo meats, organic produce, and fresh baked bread delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.



## EMILY'S WINE CLUB SELECTIONS FOR **JULY**

#### Domaine Tour Boisee Blanc 2015 Minervois, Rhone Valley, France

30% Marsanne, 25% Rolle, 20% Roussane, 15% Grenache Blanc, 5% Macabeo, 5% Muscat

A full wine from the Southern tip of the Rhone Valley. It is rich, vibrant, and mouthfilling. Hefty yellow fruit, baked apples, hints of brioche, and lemon peel have a nutty, waxy, orange oil finish to it. The perfect white for "red" dishes: game, mushrooms in red wine, ham omelets or casseroles, and beef dishes.

\$13.99

#### Fita da Fitapreta 2019 Alentejo, Portugal

50% Aragonez (Tempranillo), 30% Touriga Nacional, 20% Alicante Bouschet

A blueish - red, ruby beauty of deep, opaque wine. Clear and bright, it has bold purple fruit. Pure and fresh, it is a juicy and new world style with boysenberry and cassis fruit and a lush richness. The perfect wine for anything on the grill with coffee rub, blue cheese, or a blackened finish.

\$16.99

#### Terres Blondes Gamay 2019 Loire Valley, France

A sharp, stony, zippy red that's the ideal match for lighter fare or hot weather. Clean, fresh, with an old world component that's earth and effervescence too. Black currant, cherry, and raspberry are all at work here, with notes of slate and steel. Linear, straightforward, and clean, it's a refreshing glass. Perfect with heavy fish, chicken, turkey, and almost all cheese.

\$13.99

#### This Month's Feature:

#### Theophile Querre Bordeaux 2010

Merlot & Cabernet

Clean, fresh and soft, with just a hint of a dusty, sea air, mossy note. Tart green fruit like kiwi and pear is balanced with a smooth roasted red pepper undertone and masculine touch. Dark and ripe, it has a slight spice, with a blackberry lemon ice note on the finish. Pretty and affable. Put this with vegetable dishes all summer long, or add it to a meaty stew with the change in the weather.

\$19.99

Wine Club deal of the month = \$9.99!

#### Wine Club Cru Level RED!

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A deep, brooding, gentle red. It has an element of meaty charcuterie on the nose, but the flavors mellow out into violets and blackberries on the palate. Bright acid and dark fruits combine into a pretty mouthful of chewy purple jammy tart fruit. Put this wine with any red meat, or with a pizza or red sauced pasta.

\$23.99

Cru Red deal of the month = \$17.99!

Wine Club Cru Level WHITE!

#### Otero Ramos Testamento Classic Torrontes 2017 Mendoza, Argentina

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A big, rich, structured white. It has tropical fruit, but more like a crisp, intense 5 alive citrus vibrancy than ambrosia. A smoky texture and ripe roasted pineapple complete it. A super flavorful, viscous but steely white that will make you fall in love with aged Torrontes. Put it with cream sauce, birds, squash curries, and anything with teriyaki glaze.

\$24.99

Cru White deal of the month = \$17.99!

Rosé of the month

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#### Pico Maccario Lavignone 2019 Piemonte, Italy

100% Barbera

All the beauty of a Piedmont red in a fresh rose form! Rosy, pretty, and yet fun and lively, it has great balance and elegance. Strawberry and blueberry have a background of river rocks and spring outdoors. The pale pink beauty is perfect with cold pasta, grilled fish, asian fare, and pea salad.

\$28.99

Rose Club deal of the month = \$18.99

#### 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 half off on every feature this month plus extra on any mixed cases!