



PRODUCT SPOTLIGHT

We have the best Christmas decorations! See us for any of your needs, from garlands to ornaments and angels to dawgs. 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

JASPER HILL FARM, VERMONT

Willoughby Washed Rind

Named after the creamery that started this cheese, continued with a legacy. A dark, earthy, and almost funky cheese with a ripe interior balancing the outside that is woody, full of mushrooms and beef broth. It just gets more ripe in the fridge, without getting too oozy. I love it with salami! It is wonderful with all roasted meats. And especially good with some jam and dried fruit.
 \$12.99 / 8 ounces

Alpha Tolman

Inspired by Alpine varieties such as Appenzeller, this cheese is a raw cow's milk true swiss style. It has bold, meaty, caramelized onion notes, with a dense and chewy texture. A terrific melter, try with smoked sausages, steamed potatoes, and pickled radishes for dipping.
 \$9.99 / 6 ounces

Bijou

A hand-shaped little button with a wrinkled, soft rind and a dense, buttery center. It gets more complex and sharp with time. Great in a wedge on a plate or salad or toast it on a baguette slice for a classic French salad accompaniment.
 \$10.99 / 4 ounces

KINDRED, WISCONSIN

Forage Mushroom and Scallion

Savory dark mushrooms are enhanced by scallions and just a hint of garlic. It's a great contrast to the smooth and buttery semi soft cheese. A great addition in a recipe, it's a standout alone as well.
 \$5.99 / 7 ounces

Ghost Pepper Colby Jack

The firm colby - jack blend has a rich texture, and ghost peppers and habaneros give it a hot and spicy flavor. It grates or melts well. This is the perfect cheese for tacos or quesadillas!
 \$5.99 / 7 ounces

Sweet Fire Mango

Slightly sweet and fruity, with a kick from the spiciest pepper of all, ghost peppers. The heat and the fruit are equal for a great marriage of flavor. Perfect on a grilled cheese sandwich, it's also amazing on a burger.
 \$5.99 / 7 ounces

This month, cheese club gets all 5 featured cheeses, plus Terrapin Ridge Farm Cranberry Relish with Grand Marnier and 2s Company fig and pecan crackers. That's \$55 in value!

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 try? Below are a few things we loved this past year for inspiration, plus a few ideas from our cheese club selections.

PERFECT CHICKEN TACOS

- 1 lb. chicken of your choice
- 2 Tbsp spices: garlic, paprika, cayenne, cumin, etc
- salt and pepper to taste
- 6-8 tortillas, warmed
- double take salsa of choice
- crumbled feta or grated hard cheese
- Tapas Sauces Mojo Picon
- lime wedges, cilantro, and diced onion (optional)

Dust chicken with all the spices, salt, and pepper. Cook in 2 Tablespoons olive oil until browned on all sides and cooked through. Cool and shred chicken. For tacos, fill with chicken tossed in mojo picon salsa. Add salsa and cheese. Squeeze lime and top with extra toppings if desired.

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 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, chopped red onion, diced tomato, avocado (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, fresh tomato, onion, and avocado

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 as directed. Serve warm.

Our Holiday Box is back!! A favorite for years now, we fill the case with 12 wines that are perfect for any gathering. The box includes reds, whites, roses, and bubbles too. We have done all the work for you, so you can simply reach in and grab anything during your holiday dinners and parties and any of the wines will work perfectly. We've put a huge discount on the box as well. They are first-come, first serve. No substitutions and cash or check only--almost 40% off! Only \$200 per box, tax included.

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR DECEMBER

Bodegas San Valero Cabeza Casa 2019 Carinena, Spain

100% Garnacha

A ripe, juicy monster of a young Grenache. The color is blackish purple, and the spicy, inky aroma has notes of gingery spice and smoked meat. Rich and robust, it evens out with time but remains big and peppery. It has the hallmarks of a Northern Rhone and drinks well above its weight limit. One of the rare reds to put with goat cheese, it can pair with an entire charcuterie board. It's also a standout with roasted winter vegetables.

\$10.99

Chateau Goubau Les Charmes 2010 Castillon Cotes de Bordeaux, France

Cabernet Franc & Merlot

A pretty, elegant bordeaux. It is full of black fruit, with blackberry and black cherry in the classic right bank style. Touches of minerality and tannin at the end keep it from being soft while it remains on the clean side of the spectrum. Taughtly woven with some nice warm brown cooking spice, especially with time to breathe. Put it with smoked fish, root vegetables, and even mild curries... even mild curries with fish are beautiful.

\$16.99

Forcada Flor de Baco Vendimia Seleccionada 2015 Rioja, Spain

Tempranillo, Garnacha, and Graciano

A dark, rich, ripe wine. Black and fruit-forward with deep bold raspberry, plum, and pepper. There are notes of roasted meat, bitter chocolate, and balsamic vinegar on the big, long finish. There's not a touch of age on this wine yet. It's muscular and firm. It's great with dark chocolate, lamb, brisket, and sausages. It's excellent with olives and tapenade, peppers, and cheese.

\$24.99

Our price = \$16.99



This Month's Feature:

Bodegas Canopy Casillo de Belarfonso 2015

Camarena, Spain

100% Garnacha

Unfiltered earthy intensity! This wine is a brick red with floral notes on the nose, and then a lean and pretty profile on the palate. Notes of currant, carrot, orange, and pear have flowers and a hint of black raspberry at the end. Good acid keeps it lively, with a large amount of firm tannin and a dirty backbone. This earthy wine is one to drink in the next few months with stews, pasta, and stir-frys.

\$15.99

Wine Club deal of the month = \$8.99

HOLIDAY HOURS

**DURING THE WEEKS OF CHRISTMAS AND
NEW YEARS EVE 2021:**

Shiraz will be open 11-7 Mon, Tues, and Wed
And closed Thurs, Fri, and Sat

Rosé of the month



Domaine Chamfort Sablet La Pause 2020

Cotes du Rhone Villages, France

60% Grenache, 40% Syrah

A pale salmon color, very elegant for a young wine. It has notes of citrus and tropical fruit, with lime, papaya, and lychee. Despite the rich fruit on the nose, the palate is bracingly clean, and laden with wet stones. Long, clean, with red fruits all over the finish. This is a wine meant for food indeed, and is amazing with oysters (fresh, grilled, or smoked), roast hens, salmon, and fish and chips. Put with any array of cheese for a treat.

\$22.99

Wine Club Cru Level RED!



Keke Decombes Cuvee Keke 2019

Morgon, Beaujolais, Burgundy, France

100% Gamay

Full of pure, clean red cherry, cranberry, and blueberry. It's classic in style, with smoke, dirt, and flowers lending a little complexity, but it's the cherry notes that sing. Purity of fruit gives it a light but long finish. Certified organic and made from old vines--a 21 year-old winemaker who has worked for his father his whole life is one we are excited to watch. A perfect wine to pair with fish, soft cheese, or roast fowl. It's so delicious I can never have just one glass. Perfect for a dinner party.

\$27.99

Wine Club Cru Level WHITE!



Maison Guillot Broux Macon-Villages 2018

Macon, Burgundy, France

100% Chardonnay

A dangerously pretty Burgundy, with icy crisp fruit to balance the classic yellow fruit notes in Chardonnay. Minerals and citrus highlight the yellow apples and limestone backbone. Subtle notes of lemon, mint, and honeysuckle keep it elegant. Certified organic, it has a clean profile compared to its neighbors. Pair it with smoked fish, fried vegetables, microgreens, pickled things, and pasta with cream sauce.

\$28.99

Wine Club is the best deal in town!

This month, our wine club gets \$63 worth of wine and food for only \$50! PLUS, wine club saves \$5 on every feature, plus an extra discount on all mixed cases!

UPCOMING EVENTS



SATURDAY, DECEMBER 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

special guest pourer Michelle Schreck

SHIRAZ CLOSED FOR INVENTORY JANUARY 1-7

Reopened January 8 for tasting and wine club pickup

SATURDAY, JANUARY 8

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

special guest pourer Michelle Schreck

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