



PRODUCT SPOTLIGHT

Did you know that our superpower is picking out wine pairings for your meals? It's what we are best known for, and we love to do it for you! So send us your recipes or bring them in and let us match for you! We're very proud of our 2 awards this year for best food and wine pairing expert in the USA! Our main focus is still, and has always been, wine. We've always been the best wine shop in Athens and this year we won the award for best wine shop in Georgia. And our wine club was the first one in town—we continue to make sure it always gives you great new wine and food and great discounts and other perks for members. Ask us about it!

JUNE CHEESE CLUB NONNO NANNI, ITALY

A family creamery since 1947!

Robiola

Fresh cheese with a soft, creamy texture and a pleasantly intense flavour. Easy to spread, it's perfect as an appetizer or at the end of a meal. Crumble Effie's nutcakes in a glass and cover with robiola and jam for a not-so-sweet cheesecake!

\$5.99 / 100 grams

Ricotta

Delightful on its own or as a sauce for imaginative pasta dishes. Greatly appreciated in the creation of soft desserts, it can also be used as an ingredient in savory pastries.

Note: this makes the BEST stuffed mushrooms!

\$8.99 / 250 grams

JASPER HILL CELLARS, VERMONT Harbison Special Wash Whistle Pig Piggyback Rye

Our favorite spreadable bloomy rind cheese wrapped in birch, this always has tons of flavor and a beautifully mushroomy buttery flavor. But this special edition is lovingly bathed in craft 6 year rye whiskey. The result is like French Epoisse, with a sticky, melty rind that's almost like cheese custard with bacon flavors and rich earthy umami.

\$19.99 / 9 ounces

SARTORI CHEESE, WISCONSIN Tennessee Whiskey Bellavitano

The firm nutty texture of the parmesan-cheddar cross is infused with whiskey to give the sharp cheese oak and caramel on the smooth, creamy finish. It is mild enough to add to any cheese plate, enjoy simply with fruit and nuts as a snack, or add to a cheese sandwich.

\$5.99 / 5.3 ounces

This month, cheese club gets all four featured cheeses, a pack of marcona almonds, and a box of Effie's new Almond Biscuits. That's \$60 worth of food!

Bella Maria marcona almonds are \$5.99 a tub
Effie's Biscuits are \$6.99 a box

SHIRAZ'S RECIPES FOR JUNE

This month's featured food item is New Canaan Farms Hill Country Caviar. We love it because the creaminess comes from extra black eyed peas blended in to the dip. It is excellent as a dip on its own, or as a side dish or topping. The owners put it with pork chops and ham. It's perfect with cornbread, and it's great over rice for a simple meal with a side of squash or okra. Each 16 ounce jar of Hill Country Caviar is only \$9.99, and is automatically included in this month's wine club.

FRIED FISH WITH PEAS AND GREENS

1 cup milk
4 to 6 fish fillets, like speckled trout or bass
1 Tablespoon olive oil
1 chopped onion
2 chopped garlic cloves
1 chopped red pepper
3 cups chopped greens of your choice
salt, pepper, and vinegar to taste
1 cup New Canaan Farms Hill Country Caviar
1 cup cornmeal
1 Tablespoon Dirty Dust seasoned salt
2 teaspoons black pepper
Vegetable oil for frying

Put milk in a shallow bowl and soak the fish. Heat olive oil on medium high and saute the onion until the edges brown. Add the garlic, peppers, and greens and cook until greens are wilted. Turn off the heat, add dashes of salt, pepper, and vinegar, and stir in the hill country caviar. Cover the pan. Season the cornmeal with dust and pepper in a dish and pour oil into a frying pan 1/4 to 1/2 inch high and heat on medium high. Coat fish with the breading and fry 3 to 5 minutes per side. Drain on paper towels. Serve the warm bean mixture and top with fried fish.

TEXAS HILL COUNTRY SPREAD

1 jar New Canaan Farms Hill Country Caviar
1/2 cup shredded gruyere or crumbled feta
1 tomato, diced
1 avocado, chopped
jalapenos to taste, fresh, pickled, or candied
2 lime wedges
cilantro to taste, roughly chopped

Put hill country caviar in a bowl. Cut all ingredients to be as chunky or delicate as you desire. Sprinkle the cheese over the top of the dip and then scatter tomato and avocado over the cheese. Squeeze the lime wedges over the fruit. Top with desired cilantro and jalapeno. Can be served hot or cold. Put with tortilla or pita chips

BLACK EYED PEA PASTA SALAD

2 cups uncooked pasta
1 jar artichoke hearts, drained and quartered
1/2 cup green olives, cut in half
1/2 cup cheese, cut in chunks or shredded
1/2 cup ham or salami, cut in strips
1 jar New Canaan Farms Hill Country Caviar
1/4 cup mayonnaise
1 Tablespoon olive oil
1 Tablespoon good vinegar

Cook the pasta al dente according to directions. Put artichokes, olives, cheese, and ham in a large bowl. Add hill country caviar and drained pasta and toss to combine. Mix mayo, oil, and vinegar together and pour over the top. Chill for at least 2 hours or overnight. Toss again and serve.

Shiraz

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ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR JUNE

Spirit of Sushi 2015

Bordeaux, France

Sauvignon Blanc, Semillon, Muscadelle

A well-balanced, mellow white that is perfect for fish, thanks to a collaboration of a French winemaker and Japanese sushi chef. It has floral and grass aromas, with juicy honeydew melon, lychee, and pear, and lemongrass on the finish. Any fish is perfect here, but try it with something raw or rare and it shines even more. Great with white meat or grilled veggies!

\$14.99

a Shiraz exclusive

Rock Wall Cuvee Exceptionnelle 2016

Sonoma County, California

A winery founded by the "King of Zinfandel," Kent Rosenblum, it focuses on long-term relationships with vineyards. This is a blend of 3 vineyards in Northern California that has more concentration without being too jammy. Rich and fruity, with some raspberry, blackberry, and cherry flavors, it is balanced with briar, earth, and cinnamon spice. It's the perfect red for a summertime cookout.

\$17.99

Bricco dei Guazzi Barbera 2016

Asti, Piemonte, Italy

One of the top grapes of Northern Italy, it's one of the most affable wines with or without food. This one is very earthy, with brooding savory dark plum and blackberry. The warm fruit is studded with aromas of leather and mushrooms, making it a great match for game or pork. It's great with mushroom pasta and greens with beans. Also super worthy of a homemade pizza.

\$14.99



This Month's Feature:

Maucoil GSM 2015

Languedoc, France

Grenache, Syrah, Mourvedre

Firm, smooth and silky wine with a slight meaty, tarry note to the nose. Light earth balances out plummy blue fruit with currants and oranges. Supple, with pomegranate and more dark smooth red fruit, it has a softness matched only by richness of flavor. A great sipper for the warm weather months, and put it with everything from blackened fish to pork to lamb. Fun with dips, spreads, and crudite.

\$14.99

a Shiraz exclusive

UPCOMING EVENTS



SATURDAY, JUNE 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SUMMER OF RIESLING

June 23 through September 21 at Shiraz, with the tasting bar, wine tastings, and everything else. We will be featuring at least 2 Rieslings by the glass every day now through the end of the summer! Join us as we celebrate the best grape in the world!! Specials to follow... stay tuned to facebook

Rosé of the month



Chateau Fontainebleau Arcades Rose 2018

Provence, France

Grenache, Cinsault, Syrah

A wonderfully balanced, fresh and zippy rose that just screams for warm weather. Flavors of strawberry flower with bing cherry are shored up with a firm texture and accented with notes of saline and citrus peel. It's juicy and crisp, making it delightfully drinkable. Pair it with fresh fruit, salads, fried fish, legumes, and fresh cheeses.

\$19.99

Rose Club deal of the month = \$11.99!

a Shiraz exclusive

Wine Club Cru Level RED!



Rock Wall Jessie's Vineyard Zinfandel 2015

Contra Costa County, California

94% Zinfandel, 4% Carignane, 2% Alicante Bouschet

A 5-day cold soak and malolactic for a creamy mouthfeel give this hefty wine extra richness. It's like a non-sugary adult smore. Flavors of cocoa, black tea, and tobacco round out all the blackberry and black currant fruit. The finish is like a smoky marshmallow with milk chocolate. Put it with roasted meats and other barbecue foods.

\$29.99

Wine Club Cru Level WHITE!



Oscar Navas Blanc de Corbera 2017

Tierra Alta, Spain

Grenache Blanc, Parellada

Organic and biodynamic. It's a fresh, clean, clean expression of Grenache Blanc from the place that it was born. Notes of almonds, nectarine, and yeast rolls balance it out. A perfect wine for seafood and shellfish, it is delish with cheese and crackers. It has a slight bit of sparkle, making it a great match for fried foods too. Try it with soft cheese!

\$39.99

Cru White deal of the month = \$24.99!

a Shiraz exclusive

Wine Club is the best deal in town!

This month, our wine club gets \$58 worth of wine and food for only \$50!

PLUS, wine club saves \$5 on every feature, plus an extra discount on all mixed cases!

CLOSED FOR JULY 4TH HOLIDAY

FRIDAY, JULY 1 - WEDNESDAY, JULY 7

SATURDAY, JULY 9

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1-5 PM Shiraz tasting room

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

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