



## SHIRAZ'S RECIPES FOR SEPTEMBER

This month's featured food item is your choice of a bloody mary mix, tropical tiki mix, or any of our different fruit shrub drinking vinegars. Toss in some booze to a pre-mixed shrub for an old-school cocktail, or just add seltzer or sparkling water for a tart, gulpable non-alcoholic fruit drink (use ginger ale instead if you like a sweeter home-made soda). They add a seasonal flavor boost to bourbon, club soda, and even marinades and salad dressings. Besides the best bloody mary when you add tomato or clamato, Skip's is a terrific steak marinade. Or get one of our favorites, Hot Ruby Cranberry & Citrus Cider! These mixes range up to \$25 each, and are included in this month's wine club. Extras are only \$5 each (exception: extra Skips are \$10 each)

### FALL GRAIN PILAF

1/2 cup tart fruit vinaigrette  
6 oz. wild rice mix or fonio grain  
1 Tbsp olive oil  
1 apple, chopped  
1 cup celery, chopped  
1/2 cup red onion, chopped  
1/2 cup raisins  
1/2 cup chopped pecans, walnuts, or almonds

Prepare rice or grains according to directions on package. Saute apple, celery, and onions for about 5 minutes until tender. Stir in raisins and nuts and cook an additional minute. When grains are cooked, combine all ingredients and dress with vinaigrette.

### TART FRUIT VINAIGRETTE

freshly squeezed lime or lemon juice  
Hudson Standard shrub  
chopped shallot or onion  
extra-virgin olive oil  
sea salt and freshly ground black pepper

Put 2 parts each shrub and olive oil in a jar with a lid. Add 1 part lime or lemon. Add onion, salt and pepper to taste. Tighten the lid and shake vigorously. Dress any fall salad.

### QUICK PICKLED ONIONS

1 onion, thinly sliced  
1 bottle Hudson Standard shrub

Fill a jar, mug, or cup with onions. Shake shrub well and pour over onions until they're fully covered. Cover and refrigerate for 10 minutes. Perfect for salads, sandwiches, or burgers. Can also be slow cooked for more mellow caramelized onions in any dish. Try on a charcuterie platter or with smoked fish.

### SKIP'S MIX SHRIMP TACOS

1 Tbsp butter  
8 oz large raw shrimp, deveined and head off  
1 tsp Hoff's dirty dust seasoning (or Old Bay)  
Skip's Mix Bloody Mary mix  
1 whole lime  
tortillas and fillings (see below)

Heat a pan on high heat, add butter and soften. Add shrimp. Sprinkle seasoning on top add several dashes of Skip's Mix after shaking well. Squeeze lime on top after 2 minutes and drop them in. Pull Shrimp when pink and serve on small corn or flour tortillas with slaw! Optional: add cilantro, pickled onion, and sliced avocado.

### VACATION IN A GLASS

1 banana  
1/2 cup St Augustine tropical tiki mix  
1/2 cup orange juice  
1 cup any kind of milk  
1 scoop ice cream

Blend together and enjoy!  
Make without ice cream as a smoothie.  
Add 2 shots of rum for a boozy dessert for 2.

## PRODUCT SPOTLIGHT

WEDNESDAY, SEPTEMBER 21  
SUMMER OF RIESLING WRAP PARTY AND OYSTER ROAST  
\*PLUS 17 YEAR ANNIVERSARY CELEBRATION\*  
AT SHIRAZ ON THE PATIO  
5 - 8 PM, drop in  
\$40 per person, all inclusive

We're pouring 13 dry Rieslings from all over the globe, plus Georgia hard cider. We'll be serving oysters from 4 different states up the East coast, both raw on the half shell and steamed. We'll have steamed cocktail shrimp and an eat-the-rainbow chopped salad. Plus cocktail sauce, horseradish, lemons, hot sauce, and savory saltine crackers 2 ways.

All you can eat and drink!

Please RSVP early so we have enough!  
706-208-0010 emily@shirazathens.com  
We could sell out, so make sure you RSVP!

## SEPTEMBER CHEESE CLUB SWEETGRASS DAIRY, GEORGIA

### Lil Moo Original

Creamy, spreadable cows milk cheese. It's like cream cheese but made with whole milk instead of cream. It's great plain or whipped. Try it on avocado or fruit toast or mix it with olive oil, lemon juice, and parmesan to make a dip you can top with fresh veggies. Mix with a little whipped cream and top or stuff pastries or waffles.  
\$7.99

### Garlic & Chive Lil Moo

Like the original but oh, so savory! Put it on a cheese plate, make super croutons, or toss in pasta to coat the noodles. Rub potatoes with oil, sprinkle with salt and cut a lit in the top, and roast at 425 for 50 minutes. Stuff with the cheese.  
\$7.99

### FUN FLAVORED CHEESES

#### Marieke Summer Fields, Wisconsin

A blend of garlic, rosemary, and thyme infuses this aged gouda for an intensely flavored but somehow fresh and clean cheese. It is the ultimate savory, garlicky, super savory cheese. Perfect just with hearty crackers, the maker shaves it over salads.  
\$6.99

#### Deer Creek Rattlesnake, Wisconsin

3 year aged Cheddar infused with tequila and habanero peppers. It's spicy, sweet, tropical and hot. It's smooth at the front, but it has a kick to it. It's great with coffee drinks in cheese-laced brunch dishes, and any mexican favorites.  
Make dips or sprinkle over chili or tacos!  
\$8.99

#### Beehive Cheese Big John's Cajun, Utah

A cayenne and celery seed blend gives a great little punch of heat to a creamy aged cheddar. It's the perfect cheese for burgers or grilled cheese sandwiches.  
Perfect on a charcuterie plate drizzled with honey.  
\$5.99

This month, cheese club gets all 5 of our featured cheeses, plus a box of Georgia Sourdough cheese crackers and a jar of Potlicker Kitchen pineapple habanero jam. That's \$63 worth of food!



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## EMILY'S WINE CLUB SELECTIONS FOR SEPTEMBER

### Franklin Tate Semillon Sauvignon Blanc 2018 Margaret River, Western Australia 70% Sauvignon Blanc, 30% Semillon

This is a bold, weighty Sauvignon blend from a cooler, more elegant patch inside Australia. It's big and smooth, with fresh cut grass and ripe lemon zest leading the way. Nectarine and oregano come in on the smooth finish. Try it with pickled shrimp, artichokes, and oily fish like sardines or mackerel. Exceptional with mild curry or pesto sauces.  
**\$15.99**

### Manu Pinot Noir 2017 Marlborough, New Zealand

Steve Bird's second label is always a huge hit here at the store. This one is deep, plush, and briary, with red cherry, raspberry, and licorice. Underbrush and savory notes carry some tannin through. The acidity is bright, making it great with food--and the finish is white flower and cranberry. Pretty enough to go with steak tartare, king salmon, or venison. Amazing with pomegranates or with herb vinaigrettes.  
**\$17.99**

### Masia de Bielsa Garnacha VV 2017 Zaragoza Province, Navarra, Spain Grenache & Carignane

40 - 60 year vines provide extra plumpness full of candied violets, lilacs, lavender, and dark purple fruit. Ripe, rich, and earthy, it is smooth and briary at the finish. Deep and dank, with earthy florals to balance the lush fruit and smooth finish. The wine is aged in concrete, which provides roundness without the oak and unfiltered for more heft. Put it with barbecue, braised lamb or sausages, or peppers.  
**\$15.99**



### This Month's Feature:

#### Zillamina Fermina Rosso 2019 Alicante, Spain 100% Organic Monastrell

A brilliant ruby with a purple rim shows its youth; it is structured and powerful and a fun, bold, and chillable(!) red. The cherry and blackberry fruit has tons of woody grip without being too tannic. That great mediterranean herbal backbone makes me crave skewers on the grill, burgers (of any kind), or balsamic roasted vegetables.  
**\$18.99**

**Wine Club deal of the month = \$11.99!**

## UPCOMING EVENTS



### SATURDAY, SEPTEMBER 3 Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room  
\$5 per person; free for club members in good standing

### SATURDAY, OCTOBER 1 Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room  
\$5 per person; free for club members in good standing

## Rosé of the month



### Folded Hills Lilly Estate Rose 2019 Santa Ynez Valley, California

100% Grenache

These were foot tread and left on the skins just long enough to give it a salmon color. A really pretty rose, light in the glass, it has all kinds of melon--honeydew, canteloupe, and watermelon--along with thyme and other dried herbs. It has a strawberry and cream finish that is smooth and pretty. Put it with delicate seafood, mushroom risotto, hard cheese, and apples.

**\$27.99**

**Our price = \$17.99!**

## Wine Club Cru Level RED!



### Kobal Blaufrankisch 2019 Haloze Hills, Styria, Slovenia

A beautiful expression of a grape that straddles the line of masculine and elegant. Bright red fruit, with strawberries, mulberries and dark plums. It has a woody undertone, giving it lots of mushroomy depth--but the finish is long and so pure and clean. Wonderful with pork, chicken curry, and even filet mignon with mushrooms. It's not above burgers or cheese and crackers though. Under 250 cases made.

**\$29.99**

## Wine Club Cru Level WHITE!



### Carboniste Extra Brut Albarino 2020 Gomes Vineyard, California

A slightly bubbly wine that I labeled as "fun fizz"--it's delicious, easy to drink, youthful in style, and incredible with all kinds of food. Bone dry, it has flavors of green apple, kumquats, and green pears. Fresh, with zippy minerality and a silky texture. Perfect for more meaty/ hefty seafood dishes, it's also perfect with a cheese platter, clams over pasta, or thai food.

**\$29.99**

### Wine Club is the best deal in town!

This month, our wine club gets \$60-\$75 worth of wine and food for only \$50! PLUS, wine club saves \$7 on every feature, plus an extra discount on all mixed cases. Not to mention early access to all our special sales!

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