



SHIRAZ'S "RECIPES" FOR **APRIL**

For Earth month, we are giving you something different! It's a set of things to keep you safe and clean (and smelling amazing!).

WINE CLUB GETS 4 ITEMS THIS MONTH:

- Wood Hand Sanitizer in Ocean Breeze
 - A Klean Freak Body Wipe in Coconut
 - A Klean Freak Body Wipe in Tea Tree
 - Greenwich Bay Trading Co small soap in Morocco
- It's \$15 worth of fun new items we picked up this year.

Check out all the other fun scents from these companies too!

JOIN US FOR A PAELLA PARTY AT SHIRAZ!!

WE WILL BE SERVING PAELLA:

chicken and shrimp with green peas and red pepper in saffron bomba rice with sofrito

PLUS AN ARRAY OF PINCHO TAPAS:

potato omelette
crab salad
gazpacho cups
tomato & serrano ham
idiazabal cheese, olive, & ham
chorizo in red wine

AND THESE WINES FROM OLE & OBRIGADO:

Nortico Alvarinho
Totus Tuus Cava
Seabra Xisto Ilimitado Branco
Pinol Raig de Raim Blanco
Flaco Tempranillo
Quinta de Saes Tinto
Zestos Garnacha Rose
Celler Pinol Ludovicus
Calma Crianza Rioja
Gordo Monastrell
Aplanta red blend
Carro tinto blend

PRODUCT SPOTLIGHT

El Avion Paella Kit with Pan

This all-in-one ingredient and pan kit includes everything you need to make an authentic paella dish in the comfort of your home. Including paella seasoning, short-grain rice and olive oil – it's complete with a vintage pan for a truly authentic Spanish dining experience.

Enjoy our paella party on April 28, and recreate the fun at home with your favorite wines and a set you only need to add protein and veggies to enjoy! Plus, follow Emily on social media for a recipe and video to make it easy.

\$60–on sale for only \$30!

Ole & Obrigado is our favorite Spanish and Portugese importer. Our first wine club pick from them was over 15 years ago, and we have had more club wines from them than from any other group or producer. Their slogan was "Liquid Geography", and they have just changed it to "Wine & Spirits with Heart and Soul" because they are as focused on showcasing small producers and in giving to charity as they are bringing in great wine. They have raised almost a million dollars for charity to date! My friend Patrick has been named Wine Personality of the Year, and his business partner Alberto is instrumental in restoring almost extinct grape varietals in his home country. This highly decorated company has been one of the pillars of our place here for over a decade. We are hosting an epic event this month with the quintessential lunch of Spain, along with 6 classic bar-hopping appetizers, along with a dozen delicious wines! Join us at Spanish lunchtime for a fun party!

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR APRIL

Foncalieu "P" Pique Poul 2022

100% Picpoul

It smells like a peach and pear tart on shortbread. The palate has almond weight against zippy acid, strawberry flowers, lemon, and lime peel. Fresh and elegantly simple, and the perfect match with oysters, salads, or roast chicken. Try it with grilled seafood. A quintessential spring wine.

\$15.99

Paul Durdilly Les Grandes Coasses 2022

Beaujolais, Burgundy, France

100% Gamay

A nose full of blueberry, raspberry, and cream. Juicy flavors of milky chocolate laced with red and purple fruit are rich but elegant at the same time like the best Gamays are. Hints of smoke and violet make it more complex. Put it with any pork at all! Or chicken salad, soft cheese with berries, or chinese.

\$19.99

Vento di Mare Nerello Mascalese 2021

Mt Etna, Sicily, Italy

Lightly spiced, with flavors of dark cherry and red lace licorice. It's super smooth and balanced, like a Pinot on steroids. The volcanic soil gives it its richness, making it a perfect wine for people who love Barolo and Burgundy. Try it with pasta in cream sauce, ham, or anything with mushrooms.

\$13.99



This Month's Feature:

Domaine Sonoma Cabernet Sauvignon 2017

Sonoma County, California

A very Sonoma wine indeed. Just the right amount of green bell pepper to balance the super dark fruit without being harsh. Classic in style with only a little pepper, tannin, and oak. Black plum, cedar, and allspice has notes of black cherry and mocha. Put it with jamon, dried fruit, lamb, steak, or spring vegetables. Or just a Friday night with friends.

\$17.99

Wine Club deal of the month = \$11.99

UPCOMING EVENTS



SATURDAY, APRIL 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SATURDAY, MAY 4

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



Chateau Castel des Maures Cuvée Jeanne Rose 2022

Cotes de Provence, France

Grenache, Cinsault

Clean and bright, with minerals, slate, and red berries. Almost as cool as an icicle on the backbone. Structured, fresh, and lean, with spice and pepper to finish up the little bit of fruit. It's all about the acid. The perfect rose to cut through cream, fat, or rich cheese.

\$15.99

Wine Club Cru Level RED!



Field Recordings Franc 2021

Paso Robles, California

100% Cabernet Franc

A huge nose full of cola and cassis--this is the juicy, pretty side of Cab Franc. Super bold and bright, it's herby and fruity all at the same time. Tons of tannin and currant. Second day, it is super smooth with more roasted grapes, smoke, and a dark berry jam flavor. It's very warm and deep, perfect for steaks, ribs, and hard cheese.

\$24.99

Cru Red deal of the month = \$21.99

Wine Club Cru Level WHITE!



Rock Wall Sauvignon Blanc 2017

Lake County, North Coast, California

Rich and tropical, this is an unctuous style wine without the harsh edges we've gotten used to in Sauv Blanc picked too early. Asian pear, orange peel, peach, and apricot dance on the tongue with so much richness. Try it with sushi for a treat, poultry, or a plate of pate with fruit and crackers..

\$24.99

White Cru deal of the month = \$14.99

Wine Club is the best deal in town!

This month, our wine club gets \$65 worth of wine and food for only \$55! PLUS, wine club saves \$6 on every feature, plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks! Try one of our cru levels for the VIP treatment...

SUNDAY, APRIL 28

A Paella Party at Shiraz!

Authentic Spanish Paella

6 classic Spanish tapas

12 different wines from Spain & Portugal

2 p.m. on the patio (weather permitting)

\$30 per person, all inclusive

RSVP EARLY!!

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010