



PRODUCT SPOTLIGHT

We have great tools and / or gifts to make your summer even better from Modern Monkey! Some of our featured items are:

- a handheld fan with water mist
- a three way flashlight
- a lantern with a built-in fan
- skewers for smores or hot dogs
- extendable back scratchers
- a handheld body massager
- mini first aid kits

plus keychain alarms, high power mini lights, pocket tool kits, desktop vacuums, and even speakers for your laptop or phone!

We know this isn't our usual lane for gifts, but so many of these are items everyone needs that we did a special order to give you the chance to:

- make sure your car has emergency essentials
- feel safe when walking to your car at night
- have things to make that next camping trip better
- enjoy the ball game without extra sweat

Modern Monkey items range from \$6 to \$20, and not only are they affordable, they are all USB charged with a long life—so you don't ever have to worry about batteries!

CHEESE CORNER

WHAT ARE THE BEST CHEESES TO PAIR WITH FRESH PEACHES??

Put quite simply, the easiest answer here is either the freshest, most clean flavor or a really funky, deep cheese. But let's go a little deeper:

- Fresh Chevre is delightful with peaches because the tangy nature of the goat cheese balances out the sweetness of the fruit.
- Brie or Camembert are a great pairing because the cheese is buttery and the fruit is sweet and tart. Try it baked with the peaches - with or without pastry!
- Blue is amazing because it is so pungent and the peaches are so light and sweet. It's super satisfying to me because it's unusual and more savory.
- Try a simple addition of Creme Fraiche to the plate for a super fresh snack (or put with eggs for an amazing breakfast or brunch with a bellini)
- Mozzarella in all forms is perfect--try with grilled food for a salad, or my absolute summer fave--a caprese salad with peaches interlaced in the cheese and tomatoes!

All these cheeses available month long at Shiraz... and the peaches are here too!

SHIRAZ'S RECIPES FOR JUNE

This month's featured food item is Shiraz's Everyday Mustard Sauce. Made to have something perfect on hamburgers, it's also great on any number of things. Fries, hot dogs with anything on them, chili, and any kind of sandwich are perfect. Dip fried okra, pretzels, or potato wedges in it. Drizzle it on a plate with fried fish or sauteed chicken. It's my favorite sauce with crab legs. It's a staple in my fridge! Our everyday mustard sauce is \$9.99 a squeeze bottle, and comes automatically in this month's wine club.

GLAZED POTATO SALAD

- 1 pound potatoes, cut into 1 inch chunks
- 12 oz. green beans
- 8 oz. cherry tomato

1/2 cup Shiraz Everyday Mustard Sauce

Bring water in a small stockpot to a boil; add 1 T. salt and potatoes. Boil, uncovered, for 10 minutes. Add beans and boil 6 more minutes. Drain potatoes and beans in a colander and then put them in an ice bath. Drain again and add cherry tomatoes and Mustard Sauce. Toss well.

EASY FRIED RICE

- 3 c cooked rice, cooled
- 2 Tbsp sesame oil
- 1 small onion, chopped
- 1 c mixed vegetables, chopped
- 2 eggs, lightly beaten
- 2 Tbsp soy sauce
- 2 Tbsp green onion (optional)

Heat a large pan on medium. Cook onions in sesame oil until they start to sweat. Add all other vegetables. Once warm and soft, push veggies to the side and add eggs. Scramble the eggs with a spatula or chopsticks and then mix into the rice. Pour soy sauce over the top and mix well. If desired, sprinkle onions over the top. If you'd like, also add sesame seeds, herbs, or togarashi. Drizzle excessively with everyday mustard sauce and serve with chicken, steak, or shrimp - and pretend you're at your favorite hibachi restaurant!

DRESSED POTATO FRITES

- 2 russet potatoes, cleaned and peeled
 - 1/2 cup everyday mustard sauce
- Bake potatoes at 425 degrees for 45 minutes in tin foil. Cut each piece in half lengthwise and again into quarters. Cut all sticks in half. Spray lightly with olive oil or duck fat spray and cook another 15-30 minutes, uncovered, or until crisp. Serve with mustard sauce to dip in. Also works great with sweet potato fries.

BROCCOLI SALAD

- 2 Tablespoons chopped dates or raisins
- 2 heads broccoli, cut into florets and lightly steamed
- 1/2 cup shredded carrots
- 1 red bell pepper, cut into thin strips

1 cup Shiraz Everyday mustard sauce

Toss broccoli, carrots, and red pepper with dried fruit, and toss well with mustard sauce. Cover and chill for 30 minutes to 3 hours. Serve cold.



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EMILY'S WINE CLUB SELECTIONS FOR JUNE

Seance Sauvignon Blanc 2022

Sonoma County, California

It's rather clean for a Cali wine, with a richness different than a New Zealand zippy wine. It's lemony fresh on the front, without being too tart--it's more juicy, with pear, green apple, and a hint of mint and summer herbs. The finish is smooth, with notes of spicy tangerine and flint. Put with fried shellfish, salads, grilled fish, and risotto.

\$14.99

Pueblo de Lavia Monastrell 2019

Bullas, Jumilla, Spain

Organic, balanced, and very elegant for a Mourvedre. Deep and briary, with blackberry and other purple fruits, like plums and mulberry jam. Full and buttery on the palate with note of brioche, the finish has black pepper and lavender along with the berries galore. Smooth and long, put it with game, aged cheeses, slow braises, and bbq.

\$19.99

Villa Rocca Pinot Nero 2018

Provincia di Pavia, Lombardy, Italy

A super light nose (not unlike most Italian Pinots)--but give it a little time to open up and you'll be rewarded. A dusky, brooding wine with a brickish red tone to both the color and the flavor has notes of mineral and a smoky, woody note. Notes of orange, clove, and cigar complete this value gem. Try with any simple roasted bird.

\$15.99



This Month's Feature:

Jean-Francois B. Passe-Tout-Grains 2007

Pinot Noir and Gamay

Burgundy, France

A beautiful village Bourgogne with touches of moss, earth, and red cherry. Very lean, but full of minerality. Clear and stony, loads of dark fruit lies under the notes of wet earth and cigar chest. Simple and rustic, so are the best food pairings: coq au vin, chicken with olives and lemons, and root vegetables, or cheese and charcuterie.

\$28.99

Wine Club deal of the month = \$14.99!

UPCOMING EVENTS



SATURDAY, JUNE 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SATURDAY, JULY 12

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



We have an abundance of riches in our assortment of Rose in the store right now! So we're going to do something never tried before: this month, Rose Club gets to pick their own Rose! Spend up to \$20 on any Rose (or two) in the store, with over 15 great wines to choose from.

Your choice: a wine off the shelf under \$20; \$20 toward more than one bottle; or you can have Emily choose a wine for you.

Rose Club deal of the month = \$20 credit for Rose!

Wine Club Cru Level RED!



Waterkloof Circumstance Mourvedre 2020

Stellenbosch, Western Cape, South Africa

50% Tempranillo, 50% Cabernet

A complex, full wine of super savory raspberry and dark fruit laced with sage and purple flowers. Underbrush and earth make it a very rustic glass with blackberry fruit and mouthwatering tannin that invite the next sip. Graphite, wild herbs, and fine tannins complete the bold finish. Anything on the grill is the ideal pairing.

\$26.99

Wine Club Cru Level WHITE!



Smith Madrone Riesling 2018

Spring Mountain District, Napa Valley, CA

Pure, classic, and electric, it's one of my benchmarks of a great dry Riesling. While the main component is a bright acidity and wet stone, it has pink lady apple, grapefruit, and stone fruit. Racy and precise on the finish with lime, lemon and chamomile, it's brilliant with some years--it will drink well for at least 5 more. Drink it with everything, from hard to soft cheese, from seafood to steak, from fruit salad to pasta with cream sauce.

\$33.99

Cru White deal of the month = \$23.99!

Wine Club is the best deal in town!

This month, our wine club gets \$61 worth of wine and food for only \$55! PLUS, wine club saves \$14 on every feature, not to mention early access to all our special sales and a free tasting the first Saturday of every month. And while the case discount is 10%, wine club saves 15% and 20% off for Cru level! Ask us about Cru--it's a way to drink better AND save more!

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010

JUNE 26 - JULY 5

Closed for mid year inventory and food shows!

Shiraz will reopen Thursday, July 10

WINE CLUB PICKUPS AVAILABLE THE FIRST 3 WEEKS OF JUNE AND THE LAST 3 WEEKS OF JULY