



CHEESE CORNER

EVER WONDER WHY WE ORGANIZE OUR CHEESE THIS WAY?

In "The Book of Cheese", Liz Thorpe classifies cheese into 9 categories... and insists that all kinds fall into those boxes. She explains that it doesn't matter where the cheese is made, what kind of milk it's from, or the technical classification I or any other expert would give it. She started with general, universally understood cheese - reference points and used them to establish what kind of cheese you like--what kind of flavors that jumping off point leads to? You can venture out with these guides to discover other cheeses that you are going to love! This takes the world of cheese from a technical (and, to be honest, boring to most people) realm into a tasty exploration of flavors. Our cheeses are divided into Liz's boxes of 9 different types of cheese. Much like our wines, separated into flavor profiles to help you explore things you might not have picked up, the cheese is now subdivided into the kind of taste it has. So do your best--pick up something you've never tried before!

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 September 29, and recreate the fun at home with your favorite wines and a set you only need to add protein and veggies to to enjoy!

Plus, follow Emily on social media for a recipe and video to make it easy.

*(it will be on facebook on 8/03)
\$60-on sale for only \$30!*

SHIRAZ'S RECIPES FOR **AUGUST**

This month's featured food item is your choice of New Canaan Farms jam or relish. It's delicious as a glaze for meat or vegetables, a topping for fish, or served on top of goat cheese. It also makes the world's coolest peanut butter sandwich. Serve with grilled asparagus, or make an easy crostini with goat cheese. Any New Canaan Farm on the shelf is only \$8.99 a jar, and is automatically included in this month's wine club.

PEPPERED SHRIMP AND GRITS

- 1 cup good quality grits
- 1 cup pimento cheese
- 2 Tablespoons olive oil
- 1 pound shrimp, peeled and deveined
- 1 cup New Canaan Farms Pepper Bacon Relish

Boil 4 cups of salted water and add grits; lower the heat to simmer and cook 30 minutes. Stir in pimento cheese. Meanwhile, rinse and pat the shrimp dry. Season shrimp with salt and pepper and cook for 1-2 minutes in olive oil on medium high heat on each side until they turn white. Serve each person grit mixture, relish, and then shrimp on top. Enjoy!

JAMMY GRILLED CHEESE

- 2 slices multigrain bread or rye
- 2 Tablespoons New Canaan Farms jam
- 4 slices green apple
- 2 ounces cheddar cheese
- 2 ounces provolone cheese
- 2 teaspoons butter

Butter one side of each slice of bread. Heat a nonstick pan on medium. To build the sandwich, put butter side down on one slice, and add jam, apple, and cheese. Top with the last bread slice butter side up. Sear sandwiches for 5 minutes on each side until golden brown and melty.

SUMMER POTATO CAKES

- 1 small beet, grated
- 1 small yellow onion, grated
- 1 medium baking potato, grated
- 3 T. all purpose flour
- 1 t. salt
- 1/2 t. pepper
- 1 T. unsalted butter
- 1/4 cup New Canaan Farms Pepper Bacon Relish
- 1/4 cup creme fraiche

Preheat oven to 425 F. Butter a baking sheet. Mix beets, onion, potato, flour, and seasoning. Make potato rounds out of 1 Tablespoon potato mixture, forming 1 1/2 inch patties on the buttered sheet. Should make around 24. Bake for 15 minutes; flip cakes over and return to oven for 10 more minutes. Drain cakes on paper towels and then serve with creme fraiche and pepper relish on the side.

you can use jam instead of relish

A SPECIAL VIP DINNER FOR SHIRAZ'S 20TH ANNIVERSARY!

Sunday, September 28th at 6pm

6 courses, 7 wines
all paired and prepared by Emily Garrison
with special guest James Lienert (from the Barossa Valley)
special hosts Michelle Schreck and Craig Thornton
\$100 per person, tax and tip included
seating is extremely limited

EMILY'S WINE CLUB SELECTIONS FOR **AUGUST**

Atanea Sauvignon Blanc 2016 **Casablanca Valley, Chile**

A long, hefty, structured style grown-up wine. Notes of brioche, mandarines, and kumquats with full flavors and light spice. A lovely finish has lavender, herbs de provence, and vanilla custard. Altogether lemony fresh with a summery but solid texture. Put it with grilled fish, fresh or aged goat cheese, summer greens, or Asian food.

\$17.99

Patience Merlot 2020 **Pont du Gard, France**

This wine is an intense, tannic, ball of muscle! It has blackberry and currant backed by writer's desk--pencil lead and ink, plus garrigue and bitter chocolate. Decant or put it aside for a few hours to coax out more of that rich, smooth black fruit. There's a beauty underneath all of that boldness. Braised, grilled, and cured meals match its heft.

\$18.99

Domaine de Pieblanc Bourdon Cotes du Rhone 2022 **Rhone Valley, France** **100% Syrah**

A tannic wine with leather, charcuterie, and sage on the nose. The palate is smooth and elegant with cassis and blackberry. Smooth and elegant, there are flavors of dark raspberry and black cherry, laced with white pepper and black olive. Fruit-forward on the fresh finish, it is a natural with bbq pork, blackened chicken, tacos, or burgers.

\$18.99

MONTHLY FEATURE

Cuvelier Los Andes Cuvee Nature Blend 2020 **Uco Valley, Mendoza, Argentina** **35% Malbec, 35% Merlot, 30% Syrah**

Organic production and partial carbonic fermentation give these grapes a minerality and freshness not usually inherent in Mendoza. Black fruit is laced with anise, vanilla, meat, and leather. It's smooth and lush on the nutty, buttery finish and a little bite. Perfect with a pork roast, and great with pretty much anything on the grill.

\$22.99

Wine Club deal of the month = \$12.99!

UPCOMING EVENTS



SATURDAY, SEPTEMBER 6

Monthly tasting of Wine Club wines
1-5 PM Shiraz tasting room

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

SATURDAY, OCTOBER 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

Mas des Caprices Oze Rose 2021 **French Riviera**

60% Grenache, 30% Mourvedre, 10% Syrah

Bright and concentrated, with orange peel and orange flowers highlighting the strong dark red fruit. It's deep and ripe, with tons of saline minerality counterposed by a warm, tawny depth of hefty watermelon and black cherry. It's the perfect wine for a red drinker in August! And ideal with chicken, fish, or zucchini squash on the grill, or anything slathered in bbq sauce.

\$15.99

Rose Club deal of the month = \$11.99!



Wine Club Cru Level **RED!**

Zorzettig Refosco Dal Peduncolo Rosso 2020 **Friuli, Italy**

My first tasting note: wow, this wine is gorgeous! The deep ruby color is echoed in the raspberry and dark briary strawberry notes, which is again mirrored in the soft, plush, rich red fruit flavor on the palate. It gushes sensuality, as well as violets and plums. Try it with simple grilled vegetables, any pasta dishes, or game. We had it with pork roast and fell over ourselves.

\$24.99

Cru Red deal of the month = \$19.99!



Wine Club Cru Level **WHITE!**

Keep Wines Delta White 2020

Lost Slough Vineyard, Napa Valley, California
50% Gruner Veltliner, 25% Chardonnay, 25% Pinot Gris

Fresh but grounded--the fresh minerality paired with sur lie aging plus the loamy soil next to stainless steel aging equal the comfort food of summer white wine. Smooth and silky, with stone fruit and brioche toast with a note of lemon on the finish. Try it with shrimp and grits or etouffee, fried fish, or mac and cheese. Also great with summer greens from the garden.

\$31.99

Cru White deal of the month = \$21.99

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 \$10 on every feature, more on extra cru wines... plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks!

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