



NOVEMBER 2025
www.shirazathens.com



HOLIDAY BOX!

12 wines that are perfect for any gathering but chosen by Emily especially for Thanksgiving weekend. The box includes reds, whites, roses, and bubbles too. We have done all the work for you, so you can simply reach in and grab anything during your holiday dinners and parties and any of the wines will work perfectly. We've put a huge discount on the box as well.

They are first-come, first serve.
No substitutions and cash or check only--take 40% off!
Only \$180 per box, tax included.
For every holiday moment... or meltdown!

Available starting November 7

WORLD'S BEST TURKEYS FOR THANKSGIVING!

Bell & Evans is famous for all-natural birds. They are air chilled instead of dunked in water, so you are not paying for water, just TURKEY!! It means more flavor and a crisper skin. Free of GMOs, plus no saline or fat like an average turkey!

The birds come in these sizes:
8-10 pounds; 10-12 pounds
12-14 pounds, 14-16 pounds.
\$5 a pound.

order them now to guarantee your bird!

Turkeys arrive one week before Thanksgiving

CHEESE CORNER

CRANBERRY-PECAN CHEESE BALL

8 ounces cream cheese
4 - 6 ounces Marieke cranberry gouda
1 Tablespoon finely chopped scallions
1 teaspoon lemon juice
1/2 teaspoon hot sauce (try jamaica killer)
1/2 cup chopped pecans

Whip cream cheese with a mixer. Shred the gouda and mix in, along with all the other ingredients except the pecans. Roll into a ball, using plastic wrap to shape it. Put pecans in a dish and roll the cheese in it, coating well. Wrap in fresh plastic. Chill for at least 1 hour and up to a week.

Serve with crackers or bread. Optional: garnish with sugared cranberries and fresh rosemary.

*pro tip: if storing for more than a day, leave wrapped plain and wait to roll in pecans until the day of.

RECIPES:

This month's featured food item is a premade specialty marinade with either dry sherry or rose. They work root vegetables, chicken, steak, and so much more. Try the rose blend as the liquid for steamed mussels; splash with good vinegar for a light dressing; or add cumin, rosemary, thyme, or cilantro for extra flavor. Some additions for the sherry blend: paprika and parsley Spanish style, lemon juice and zest to lighten up, or ginger for Asian flair. Try any of our recipe below or just pour over your food, marinate for an hour, and cook! House marinades are only \$6, and one is automatically included in this month's wine club.

ONE - PAN PORTUGUESE FISH

4 pieces of cod (or haddock, sole, etc)
2 Tablespoons butter
1 Tablespoon olive oil
1 cup sherry marinade
1 onion, diced
2 bell peppers, chopped
1 cup tomatoes or squash
optional: lemon and parsley

Heat oil and butter in a saute pan. Pat fish dry and season and add to pan. Cook for 2 minutes on each side and remove from the pan. Saute onion for 2-3 minutes in the same butter mix and then add peppers for another 3-4 minutes. Pour in marinade, scraping up any browned bits from the pan, for 2-3 minutes. Add vegetables and nestle in the fish. Cover and cook another 5 minutes. Serve with all juices and garnish with chopped parsley and lemon slices.

MARINATED LAMB SHANK WITH PECAN SALSA VERDE

3 pounds of lamb shanks
1 portion of Shiraz Rose marinade
2 Tablespoons olive oil
optional: stock (your choice)
pecan salsa verde for serving

Marinate shanks in a plastic bag for 8 - 24 hours. Heat a small oven-safe lidded pot over medium and add olive oil. Brown lamb on all sides and then pour the marinade into the pot. Add enough stock or water to just cover the meat. Preheat your oven to 250F and move the lamb into oven, covered, once the sauce has reached a simmer. Cook for 4 hours (or longer) and serve with pecan salsa.

Serves 4

PECAN SALSA VERDE

1 cup pecans, toasted
1/4 cup olives, pitted and drained
1 Tablespoon capers, rinsed
zest of 1 lemon
1/3 cup minced parsley
1/2 cup extra virgin olive oil
black pepper to taste

Roughly chop the pecans and olives. Add all other ingredients and toss, adding the oil and pepper last so as not to overdo either. Serve with lamb or other main dishes.



EMILY'S WINE CLUB SELECTIONS FOR NOVEMBER

Vento di Mare Sauvignon Blanc 2023

Sicily, Spain

A bright, fresh, lemon-laced offering. There are notes of citrus peel, lemongrass, and sweet basil on the palate. It's a little salty--not surprising, since it's on an island next to a volcano. The finish has fresh squeezed juice and hints of dried sage. Drink it with calamari, smoked fish, fresh soft cheese, or green vegetables.

\$13.99

Jean-Marie Rimbart Cousin Oscar NV

Saint Chinian, France

Cinsault and Pinot Noir

Meant to be easy drinking and thirst-quenching, it's a delightful red (which gets even more affable with a slight chill) that values finesse over body. It has notes of freshly sharpened pencils and a violet / rose petal / schist note at its core. Try it with seafood in garlic butter, soft cheese, and ethnic cuisine. It's also a natural with classic mediterranean food. Organic.

\$21.99

Wine Club deal this month = \$11.99!

Domaine St Laurent Pinot Noir 2023

Rogue Valley, Oregon

A deep, dark, brooding style Pinot with a slight lilt of rose petals. The palate is rich with blackberry, orange, and plum, and the rich finish is plush with smoke, raspberry, and super soft tannins. Wonderful with the flavors of fall: winter squash, mushrooms, cream soups, game birds, and hefty salads with dried fruit and cheese.

\$19.99

MONTHLY FEATURE

This month, instead of only ONE feature, we have a multitude of options! First of all, the holiday box has a huge discount and is perfect for Thanksgiving weekend. Secondly, we will have 2 wines on the desk every day this month on discount. And finally, you can browse our online store, shirazathens.com. We are posting new discounts weekly leading up to black friday, and club members have early access to everything uploaded any time!

Browse in advance or here in the shop.

UPCOMING EVENTS



SATURDAY, NOVEMBER 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SATURDAY, DECEMBER 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010

Rosé of the Month

Atlantique Cabernet Franc 2024

Loire Valley, France

A delightfully crisp, elegant wine with a starched shirt texture and a very pale color. Clean and clear, the flavor of strawberry and red currants is enhanced with dried herbs and wet stones. As fresh as it can get, and it's wonderful with any light appetizers, cheese, seafood, or vegetables. Try it with butternut squash and goat cheese!

\$13.99



Wine Club Cru Level RED!

Raul Perez Ultreia Saint Jacques 2021

Bierzo, Spain

Mencia with some Trousseau, Garnacha Tintorera, Palomino, and Dona Blanca

A grounded, juicy, slatey wine from one of our favorite winemakers. Ultreia is intense with a brambley undergrowth-tinged wine full of mulberry, black raspberry, dried basil, and fresh mint. Cassis, pomegranate, espresso, and lavender finish it off. Perfect with winter stew, heavy fish dishes, game, and pork roast.

\$24.99



Wine Club Cru Level WHITE!

Prosper Maufoux Pouilly Fuisse 2010

Maconnais, Burgundy, France

100% Chardonnay

An estate in the Beaune since 1860, they make elegant, strong wines. A focused and lean style Burgundy, it has yellow fruit like pears and crisp honeydew melon. The finish has hints of vanilla baked yellow fruit and a little length, not to mention a lemony floral lift to it. Put with simple roast chicken, sushi, smoked fish, salads, and raw vegetables.

\$39.99

Cru White deal of the month = \$19.99!

Wine Club is the best deal in town!

This month, our wine club gets \$62 worth of wine and food for only \$55! And one of the wines is marked down for members too. PLUS, wine club saves on every early bird feature before black friday while supplies last, more on extra cru wines... plus an extra discount on all mixed cases.

HOLIDAY HOURS 2025:

Thanksgiving week

Open 11 - 7 Mon - Wed Nov 24 - 26

Closed Thurs - Sat Nov 27 - 29

(online only for Black Friday)

Christmas week

Open 11 - 7 Mon - Wed Dec 22 - 24

Closed Thurs - Sat Dec 25 - 27