



**DECEMBER 2025**  
**www.shirazathens.com**



## PRODUCT SPOTLIGHT

We have the best Christmas decorations! See us for any of your needs, from garlands to ornaments and angels to dawgs. All of our holiday decorations are affordable and cute. They range wildly in price--feel free to ask us about any of them, and don't forget to take some home! Decorations are all out on display and are first come, first serve.

## IT'S TIME FOR THE ADVENT BOX!

12 wines that are perfect for any holiday or winter gathering. The box includes reds, whites, and bubbles too. We have done all the work for you, so you can simply reach in and grab anything during your festive 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--more than 30% off! Only \$200 per box, tax included.

**Grab premium holiday box! 5 reds and 1 white for \$175. Want all 18? Get both boxes for only \$350!!**

**Available starting December 5.**

## HOLIDAY HOURS 2025:

### Christmas Week

Open 11 - 7 Mon - Wed Dec 22 - 24  
Closed Thurs - Sat Dec 25 - 27

### New Years Week

Open 11 - 7 Mon - Sat Dec 29 - Jan 3  
Closed Jan 4 - 17 for inventory and food and gift shows

**We will reopen on January 22, 2026**

## RECIPES:

This month, wine club members will receive \$10 toward food items on the shelves here at Shiraz! (as always, nothing in a refrigerator.) So grab a jar of one of your favorites or pick out something new... why not grab that food you've been eyeing but afraid to try? Below are a few things we love for inspiration...

### Dipped Oranges

Two medium oranges (or grapefruit)  
1/2 cup dark chocolate  
Cutrera sea salt with orange

Peel the oranges and separate them into segments; Lay out a sheet of parchment or wax paper. Pour the chocolate in a small bowl. Microwave for 30 seconds, stir, then microwave in 15 second increments until just melted. Dip the oranges in the chocolate, covering about half the orange on both sides. Set on the parchment or wax paper. Sprinkle with salt. Let sit at room temperature until the chocolate has hardened - about an hour. Serve.

### Georgia French Toast

4 large eggs  
1/2 cup milk  
1/2 t. salt  
1 t. vanilla extract  
duck fat spray  
8 pieces bread (in 1-inch slices)  
1 cup cream cheese or cream fraiche  
2 T. Honey  
4 T. Regina's Farm Kitchen Peach Vanilla Bean Spread

Heat a skillet over medium-low heat and spray lightly with fat. Beat the first 4 ingredients in a shallow bowl and place one slice of bread in at a time, turning to coat well with egg mixture. Place pieces side by side in the skillet, turning as they brown lightly. In a separate bowl, combine cream cheese and honey. Serve two pieces of toast to each guest, topping with a quarter cup of cheese mix and a tablespoon of preserves. Serves 4.

### Jamaican Butter Sauce

1/4 cup Cooper's small batch hot sauce  
1/4 cup melted butter

Blend and pour over chicken, fish, or pork tenderloin

# EMILY'S WINE CLUB SELECTIONS FOR DECEMBER

## Vento di Mare Nero d'Avola 2021 Sicily, Spain

Dark, solid, and full of earthy underbrush. Dried figs and black cherries have notes of bitter chocolate and the smell of a yard after rain at the finish. Bold but smooth, and a good match for a wide variety of cheeses, beef, or pasta. A great crowd pleaser for a party. Organic.

**\$13.99**

## Karl Lingenfelder Dornfelder 2017 "Fox Label" Pfalz, Germany

A dark-skinned red that's dry, youthful, and has plenty of acidity. The aromas are perfumed, with smoky charcuterie. Fresh and bright on the palate, there is an intense note of raspberry with a meaty texture on the finish. Put it with roasted fish, pork tenderloin... or even pizza. Aged in 120-year old oak!

**\$18.99 1 liter**

## Domaine Montredon Carignan 2022 Languedoc, France

A full, powerful wine--mostly used in blends, it is a gem when bottled alone. A dark, hefty red, full of dark berry fruit and hints of earth, tobacco, and spice. Smoky cherry finishes it off with a snap. Try it with bbq, brisket, or spicy dishes. Great with stews or ratatouille, and with ethnic food.

**\$14.99**

## MONTHLY FEATURE

### Mas des Caprices Siroter Rouge "RAS" 2021 Carignan, Mourvedre, and Grenache Languedoc-Rousillon, France

A medium-bodied wine with low tannins, made in a specifically easy-drinking style to crack open and share with friends. They call it "glou-glou", like the sound you make when you throw it back! Round and juicy, the youthful flavors are loaded with red fruit and cracked pepper. Perfect for a simple snack of cheese and charcuterie or chill slightly for a delicious brunch wine--it's also great with rich dishes like lamb! Biodynamic.

**\$22.99**

**Wine Club deal of the month = \$12.99!**

## UPCOMING EVENTS



### 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

### SATURDAY, JANUARY 3

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

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## Rosé of the Month

### Winederful & Co Que Hookah? Rosado 2024 100% Garnacha

(Said the caterpillar... when there's great Rose) Aromas of orange, cranberry, and raspberry lead into a crispy clean midpalate. Tasty, fresh strawberry and melon juiciness explodes out of the glass. The finish has a taut tomato vine herbal note. A great match for tapas or appetizers, and perfect with shellfish--and tacos too.

**\$14.99**



## Wine Club Cru Level RED!

### Vina Caric Plavac Ploski 2013 100% Plavac Mali

*Hvar, Dalmatia, Croatian*

Aged in barrique for at least 2 years, it is firm, dark, and complex. Nutty, coffee, cocoa notes finish with wood and earth. In the middle, it has cranberry, tea leaf, and black cherry with power from alcohol and tannin. Warm and spicy, it has a lift of toasty vanilla lingering at the end. Try it with seafood risotto, grilled tuna, and winter stews. Try it with dark chocolate too!

**\$33.99**

**Cru Red deal of the month = \$23.99!**



## Wine Club Cru Level WHITE!

### Etienne Suzzoni Clos Culombu Blanc 2016 Corse-Calvi, Corsica, France 100% Rolle (Vermentino)

A winery on its 4th generation and 40th vintage. Like most oceanside wineries, it is green and flinty, with dry, mineral, salty aromas. Peach, pineapple, and grapefruit come through on the unrefined, leesy palate. The acid-washed finish lasts forever. Pair with grilled fish, shellfish, white sauce, and fried food. Awesome with artichokes, fennel, and fresh herbs. Biodynamic.

**\$33.99**

**Cru White deal of the month = \$22.99!**

## Wine Club is the best deal in town!

Wine Club is the best deal in town! This month, our wine club gets \$63 worth of wine and food for only \$55! They even get to pick their food item. PLUS, wine club saves \$10 on every feature, and an extra discount on all mixed cases. Not to mention early access to sales and tastings. Try cru level - you save even more AND get an extra bottle for only \$25 more! (this month, cru members can also save on extra bottles of their hand picked goodies!)

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