



## START THE NEW YEAR RIGHT

The new year seems like a great time to join our Wine Club. Our wine club is \$55 a month, and though it's a guarantee to get \$55-\$70 of wine and food, though sometimes we break the budget. We work constantly to make sure that our wine club isn't just the best deal in Athens, but anywhere around! FAQs are on our website, [www.shirazathens.com](http://www.shirazathens.com)

We were the first in town to start a wine club, and we are still the best! Want even more? Add Cru red or Cru white for an extra \$25, and Rose club for another \$15 - they have even more great wines!

**(And did you see we won the Best of Georgia for wine stores again this year?!?)**

## SHIRAZ'S RECIPES FOR JANUARY

This month's featured food item is members' choice of chocolate. They can have their pick of any of our solid dark or vegan milk chocolate bars, or any 4 of our mini truffles. Our chocolate selections are \$5, and one comes automatically in this month's wine club.

Melt the quinoa chocolate mixture in the microwave in 30 second increments and then 10 second bursts, stirring in between each pulse. Put in muffin cups, adding a dollop of peanut or almond butter halfway and freeze to set, creating a healthy, high-protein version of a classic candy.

Wash strawberries and allow to fully dry. Chop dark chocolate into small pieces and melt in the microwave in 20 second bursts, stirring each time. Finely chop almonds or pecans. Cut the berries in half, and, holding the stem, dip the round side in the tempered chocolate. Place the berries cut side down on parchment or wax paper and sprinkle with nuts while still warm, pressing them in if needed. Let sit at room temperature before serving to set. Refrigerate leftovers in an airtight container.

Put wax or parchment paper on a baking sheet and put pecans in piles of 5. Melt the cashew milk chocolate bar in 20-second increments until melted, stirring each time. Drizzle chocolate over pecans to form clusters. Keep in the fridge to set and serve cold as a dessert, snack, or cheese board option. Optional: cut high quality caramel into small pieces and place a small piece on the pecan stack before pouring chocolate over.

Let's be honest, though-most of y'all eat the chocolate before you even get home! Don't worry, up to 3 ounces of dark chocolate a day is very good for your heart, your brain, and your cholesterol too!

## VALENTINE'S SURF & TURF

**AVAILABLE FOR PICK UP FEB 12, 13, & 14**

### DINNER FOR 2 ONLY \$65 FOR

- 2 4 ounce lobster tails
- 2 4 ounce filet mignon
- 2 potatoes au gratin
- 8 ounces organic green beans OR asparagus
- saffron butter to top
- orange sea salt to sprinkle
- cheesecake to split

Dinner comes with easy cooking instructions

**appetizer add-ons available as well, including**

Caviar & creme fraiche

Heart shaped French pate

Fresh raw oysters

Organic salad greens

Melting pot fondue

**RSVP EARLY FOR THE PERFECT DINNER**



## EMILY'S WINE CLUB SELECTIONS FOR JANUARY

### Boedecker Pinot Blanc 2023

#### Willamette Valley, Oregon

A firm, yet springy white with stone fruit and white flowers dripping from the nose. Tart yellow apple and nectarines have a lemony tea crispness and honeyed apricot finish. Easy to sip, it's good on its own but makes for a delicious brunch or picnic wine. Try it with crab cakes, fresh cheese, or grilled chicken. Organic.

**\$24.99**

### Chateau Beaubois Un Amour de Syrah 2022

#### Costieres de Nimes, Rhone Valley, France

##### 100% Syrah

A pretty ruby red glass has aromas of strawberry, blueberry and blackberry. Brooding on the palate, it opens up with decanting to black plums, dark cherry, licorice, and violet too. Soft and supple with violets, roses, and minerals on the layered finish. Try with grilled salmon, bread with Za'atar spiced olive oil, or charcuterie. Perfect with rosemary lamb or any other dish with lots of fresh herbs. Biodynamic.

**\$19.99**

### Buck Summit Cabernet 2020

#### Lodi, California

An inky, ruby-purple hue and a herbal, ripe fruit nose are hallmarks of Lodi. Raspberry, tea leaf, and blackberry are full and rich on the palate, without the oaky heaviness we sometimes get from Cab. It's more fresh and lively, with good acid, bell pepper, and a hint of the woods. Try it with charred food, from the smoker or the grill or taste it with chocolate strawberries. Sustainable.

**\$14.99**

## MONTHLY FEATURE

### Chateau Ste. Michelle Mimi Cabernet Sauvignon 2020

#### Horse Heaven Hills, Washington

An AVA known for Bordeaux focused bold, complex wines. The Mimi is a full-bodied red with aromas of black cherry, cassis, and a hint of spice. It has rich flavors of dark berries, chocolate, and a touch of vanilla. Structured tannins and a long, polished finish shows subtle notes of cedar and tobacco. Pair with grilled meats, hearty stews, game, and aged cheeses. Organic

**\$29.99**

**Wine Club deal of the month \$19.99**

## UPCOMING EVENTS



### 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

### SATURDAY, FEBRUARY 7

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

### Andre Brunel Rose 2023

#### Rhone Valley, France

##### 50% Grenache, 30% Syrah, 20% Cinsault

A fruity nose of ripe red berries has notes of limestone and sea air to brighten it up. Refreshing and crisp flavors of pineberries and white cherries are persistent. Bone-dry and elegant, it is framed by zippy, lively acidity. Go high or low with food pairings: either shrimp salad or grilled salmon; choose poached chicken or bratwurst. Organic Solar.

**\$29.99**

**Rose Club deal of the month = \$14.99!**



## Wine Club Cru Level RED!

### Warwick Three Cape Ladies Red 2020

#### Sellenbosch, South Africa

##### 60% Pinotage, 32% Cabernet, 8% Cabernet Franc

Modern and fruit-forward, with notes of licorice and clove. Bright acidity and big tannins match the intense blackberry and raspberry notes. Juicy and aromatic on the finish, there is smoke, bramble, and chocolate lingering afterwards. Put it with barbecued meats, sausages, and game. Or try it with risotto, charcuterie boards, or dark chocolate. Organic

91+, Wine Enthusiast

**\$29.99**

**Cru Red deal of the month = \$19.99!**



## Wine Club Cru Level WHITE!

### Goosecross Sauvignon Blanc 2022

#### North Coast, California

This cult winery out of Napa rarely ships the Sauvignon Blanc. The nose is all lime zest and orange blossom with a tropical feel. On the palate, fresh apricot and stone fruit tangle with lime zest, honeydew melon, and lemongrass plus structure and acidity. A long finish of minerals has complexity and freshness. Try it with shellfish, goat cheese, salads, dumplings, and sushi. Sustainable

**\$25.99**

**Cru White deal of the month = \$15.99**

## 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, 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 \$10 on each additional bottle of their level!)

## VALENTINE'S SURF & TURF

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**Facebook:** Shiraz Athens

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**www.shirzathens.com • 706-208-0010**