



LE CADEAUX GLASSWARE!

WE LOVE LOVE LOVE A GOOD CRYSTAL GLASS. BUT SOMETIMES IT'S NICE TO HAVE SOMETHING NOT QUITE AS BREAKABLE! THINK PICNICS, POOL PARTIES, LAZY WEEKENDS, GIRLS' NIGHTS, AND MORE. THAT'S WHEN I ALWAYS BREAK OUT THE POLYCARBONATE. THIS IS THE SAME THING AS BULLETPROOF GLASS, AND IT TASTES AND SMELLS THE SAME AS CRYSTAL GLASSWARE WITHOUT BEING EASY TO BREAK - AND IT'S DISHWASHER SAFE TOO!

IN AUGUST, WE'RE HAVING A SALE ON LE CADEAUX GLASSES. EVERY GLASS SELLS FOR \$14.99, BUT WHILE THEY LAST, GRAB SOME FOR ONLY \$9.99!
 AVAILABLE IN LARGE AND SMALL TUMBLERS IN DARK BLUE OR LIGHT TEAL PLUS STEMMED WINE GLASSES IN CLEAR AND CLEAR WITH A RED STEM.

HURRY WHILE WE STILL HAVE PLENTY IN STOCK!

CHEESE CORNER

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

- Fresh Chevre: Tangy goat cheese balances out the sweetness of the fruit.
- Brie: The cheese is buttery and the fruit is tart. Try it baked - with or without pastry!
- Blue: It is so pungent and the peaches are light and sweet. It's super savory.
- Add Creme Fraiche for a fresh snack (put with eggs for breakfast or a Bellini for brunch)
- Mozzarella or Burrata: Try with grilled food for a salad, or our fave - a caprese salad with peaches

A SPECIAL HAPPY HOUR FOR SHIRAZ'S 21ST ANNIVERSARY

Sunday, September 20
 1:00 - 6:00 p.m.

We'll have special wines by the glass,
 plus specials on all kinds of features!
 RSVP please - private event!

SHIRAZ'S RECIPES FOR **AUGUST**

This month's featured food item is an enchilada kit. We have put together a Finch & Fennel green enchilada sauce, New Bridge shredded Monterey jack cheese, and Double Take salsa verde. Make enchiladas for 2 by adding veggies, beans, or meat to 4 small tortillas—just roll filling inside, top and bake! Add protein, stock, and rice for the easiest taco soup ever. Use the sauce as a dressing for taco salad and top with the salsa and cheese. Just add bell peppers, onions, beans, corn, sour cream... ground meat, sweet potatoes, tomatoes and chips add to wonderful salads and bowls. The trifecta of easy Mexican food is only \$8, and comes automatically in this month's wine club.

WEEKEND CHILAQUILES

2 Tablespoons diced onion
 1 diced garlic clove
 3 - 4 tortillas, cut into 8 wedges each
 (or a 2 handfuls of leftover chips)
 2 eggs
 olive oil
 assorted toppings

Heat a little olive oil on medium high heat. Saute the onions and add garlic immediately. Pour the onion mix into the enchilada sauce. In the same pan, add a little more oil and fry the tortilla chips until crispy. Pour doctored sauce in the pan and toss until well coated. Remove to serving plates, and fry 2 eggs in the same pan. While eggs are cooking, add toppings to tortillas: avocados, sour cream or yogurt, fresh tomatoes, and/or cilantro, plus cheese and salsa.

WET BURRITOS

2 large tortillas
 steak, chicken, or squash to fill
 rice or beans (optional)
 Enchilada kit
 olive oil

Preheat oven to 375 F. Put 3 heaping spoonfuls of filling in the center of each tortilla and drizzle with salsa. Fold the bottom of the wrap over filling and tuck the sides in (they should be full but not bursting at the seams). Roll the tortilla all the way up and seal well. Put wraps, seam down, in a baking dish. Bake until nicely browned and remove from oven. Pour enchilada sauce over, top with cheese, and return to oven until everything is bubbly. Serve hot.

Maison Ballarin Celene Pet'Nat N.V.

Entre-Deux-Mers, Bordeaux, France

100% Sauvignon Blanc

The first traditional method bubbly in Bordeaux. It's fresh and pure, with a vibrantly clean acidity. The nose has wet hay, young cheese, and sunshine. On the palate, it's full of lime, pear, and loads of strawberry. Medium-bodied and crisp, it's a perfect match for seafood, young cheese, and summer vegetables. Delightful.

\$22.99

Wine Club deal this month = \$12.99!

Domaine Denis Tastet Trinquet 2020

Bas Armagnac, Cotes de Gascogne, France

Gros Manseng, Colombard

A fresh but structured white, with citrus and tropical fruits. Lemon, lime, and pineapple balanced by green apple on the palate. A zippy clean grapefruit finish. It's great on its own before dinner or with seafood or salads. I love it with something salty: chips, tinned fish, charcuterie, even popcorn.

\$15.99

Felix R & B 1 liter N.V.

Burgenland, Austria

80% Roturget, 20% Blaufrankisch

This Zweigelt blend is fresh and lovely, with a good backbone. Red plums and black pepper plus strawberry and lime equals a beautiful, soft, plummy wine that is lively yet smooth. Try it with a slight chill and put it with spicy food, heavy sauces, or anything put on a charcoal grill. Roast chicken is killer.

\$21.99

MONTHLY FEATURE

Broadside Cabernet 1.5 2021

Paso Robles, California

Cinnamon candy, mulberry jam, and spicy plums are intoxicating on the nose. Elegant and peppery, it has spicy red fruit overflowing in the glass. Hints of matcha powder and white pepper dance on the finish -- a pretty wine with lots of flavor and no harsh tannins. Put it with vegetable dishes, steak dishes, eggplant, and bbq. Excellent with enchiladas.

\$34.99

Wine Club deal of the month = \$19.99!

UPCOMING EVENTS



SATURDAY, AUGUST 1

Monthly tasting of Wine Club wines
1-5 PM Shiraz tasting room \$5 per person;
free for club members in good standing

SATURDAY, SEPTEMBER 5

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

Rosa del Golfo Rose 2021

Salento, Puglia, Italy

100% Negroamaro

Deep, earthy, and salty, this is super firm and deep in color and flavor. Herbal and savory, it has dark red fruit at its core but is very structured. One sip and you'll understand why this winery in a red-dense region is known for their pink wine! The perfect rose for hard cheese, fried chicken, and red wine drinkers.

\$19.99

Wine Club Cru Level RED!

Vite Colte Barolo Paesi Tuoi 2021

Barolo, Piemonte, Italy

100% Nebbiolo

An elegant, mature wine with subtle notes of tobacco and rose petals. The smokey nose has hints of lilac and truffles, and the palate is pretty but spicy, with licorice and pepper over plummy black fruit. A true sipping wine, it's also a match for risotto or spiced mild Asian cuisine. Put it with the best beef possible or roasted vegetables with a spritz of lemon.

\$59.99

Cru Red deal of the month = \$39.99!

Wine Club Cru Level WHITE!

Smith Madrone Riesling 2018

Spring Mountain District, Napa Valley, CA

Pure, classic, and electric, it's a benchmark of dry Riesling. Mainly bright acidity and wet stone, it has pink lady apple, grapefruit, and stone fruit. Racy and precise with lime, lemon and chamomile. It will drink well for at least 5 more. Drink 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 \$69 worth of wine and food for only \$55! PLUS, they save \$15 on every feature, and 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!

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