



OCTOBER 2026
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SHIRAZ'S RECIPES FOR **OCTOBER**

This month's featured food item is \$8 toward every wine club member's choice of cheese. We have a wide selection of goodies from all over the country, so let us help stock your fridge with delicious food! It's a great opportunity to make a charcuterie platter, try one of our recipes below... or just eat more cheese! \$8 toward cheese is automatically included in this month's wine club.

MARINATED GOAT CHEESE CROSTINI

4 ounces fresh Chevre (brie works too)
2 Tablespoons olive oil
2 Tablespoons fresh or 1 Tbsp dried herbs
3 Tablespoons jam
crackers and fresh berries as a garnish

Put cheese in a bowl or ziploc bag and add oil and herbs. Marinate in the refrigerator for at least 3 hours (and keep leftovers marinated until they've all been used) and then smear cheese, then jam, on crackers and serve with fresh fruit.

TWICE BAKED POTATOES

4 large potatoes
1 wedge hard cheese, shredded
1 cup sour cream
1/4 cup chopped green onions
smoked paprika and black pepper to taste

Preheat oven to 400°. Bake potatoes for 1 hour and cool slightly. Cut each potato open; carefully scoop pulp into a bowl, leaving shells intact. Add cheese, sour cream, and onions to potato and mash. Raise oven temperature to 450°. Stuff shells with potato mix and sprinkle with spices. Place on a baking sheet for 15 minutes and serve.

ONIONS AU GRATIN

8 onions, sliced 1/4-inch thick
2 Tablespoons butter
1/2 cup heavy cream or qimiq
1/4 cup dry white wine
1/8 teaspoon black pepper
1 1/2 cups shredded cheese

Saute onions in butter. Stir in heavy whipping cream, white wine, and black pepper. Move mix into a casserole dish and top with cheese. Bake at 375 degrees for 15-20 minutes.

TURKEY TIME IS HERE!

**ORDER YOUR TURKEYS NOW FOR
THANKSGIVING!
WE GET THE WORLD'S BEST TURKEYS!**

Bell & Evans is known for all-natural birds from diet of grain & herbs. They are air chilled instead of dunked in ice water, which means that 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.

Just \$4.50 a pound. Whole turkey breasts: 4-8 pounds each, \$5.50 a pound.

****I'll be making my personal brine again this year!**

Which means instead of \$12, it's only \$5 for you if you order a bird! Just add water!!*

Preorder turkeys soon to guarantee your wanted size, and please order brine in advance also

Larger birds available by special request, but hurry!

HOLIDAY HOURS 2026:

THANKSGIVING WEEK

Open 11-7 Mon - Wed Nov 23 - 25

Closed Thurs - Sat Nov 26 - 28

(online only for Black Friday)

THE WEEK BEFORE CHRISTMAS

Open 11-7 Mon - Wed Dec 21 - 23

Closed Thurs - Sat Dec 24 - 26

Kabola Vino Secco 2023

Istria, Croatia

100% Muskat Momjanski

A delightfully crisp, floral, wine with a good amount of weight. There are honeyed almonds, pears, white grapefruit, and oranges. Pineapple on the finish with some acacia gives it a lot of depth. Perfect with charcuterie, cheese, and melon; earthy pasta; and pasta with seafood.

\$24.99

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. The bottle ageing rounded it out, and smoky cherry finishes it off with a snap. Try it with bbq, brisket, or spicy dishes. Great with stews or ratatouille, and with mushrooms, meatballs, and aged cheese.

\$15.99

Lienert Jack West Shiraz 2021

Barossa Valley, Australia

A big, explosive wine full of strawberry, blackberry, and caramel. Plum, caramel, and cherries finish it out. Notes of bay leaf, soy, and olive keep it savory. This is so much bang for the buck! And try it with lamb, beef, anything barbecued, or all sorts of cheese.

\$15.99

MONTHLY FEATURE

Mas des Caprices Siroter Rouge "RAS" 2021

Languedoc-Rousillon, France

Carignan, Mourvedre, and Grenache

A medium-bodied wine with low tannins in an easy drinking style to crack open and share with friends. "glouglou", like the sound you make when you drink! Fresh flavors are loaded with red fruit and cracked pepper. Perfect for cheese and charcuterie or chill slightly for a delicious brunch wine--it's also great with rich dishes like lamb! Biodynamic.

\$24.99

Wine Club deal of the month = \$14.99!

UPCOMING EVENTS



SATURDAY, OCTOBER 3

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

SATURDAY, NOVEMBER 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

Routas Rose 2024

Coteaux Varois, Provence, France

50% Cinsault, 30% Grenache, 20% Syrah

A super dry, very serious rose with a clear, bright, rosy color. It is spicy and fresh on the nose, with flavors of peach, apple, pear, and pineapple. Crispy on the palate, it has a soft finish with cherries and yellow fruit. Put it with salad nicoise, olives and marinated cheese, or simple grilled fish.

\$18.99

Wine Club Cru Level RED!

Trambusti Origo Rosso 2023

Tuscany, Italy

Syrah, Cabernet, Sangiovese

A darker red, full of strawberry, cherry, and blueberry fruit. Very smooth! Firm with great backbone, and a smokey cedar richness. Somehow fresh at the finish. It's delightful with all sorts of food. Robust and 90 years in the making! I love it with charcuterie and grilled food or game.

\$24.99

Cru Red deal of the month = \$19.99!

Wine Club Cru Level WHITE!

Goosecross Sauvignon Blanc 2022

North Coast, California

The cult winery out of Napa rarely ships this wine. The nose is all lime zest and tropical orange blossom. On the palate, fresh apricot and stone fruit tangle with honeydew melon and lemongrass - 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, 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! *Ask us about our Cru levels - you can get even more!*

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