

Beer Club's Picks for JANUARY



Did you know wine club members who also join beer club get 10% off all beer purchases every day?

BROOKLYN BREWING NEW YORK

Sorachi Ace

A saison farmhouse ale made with almost extinct Japanese hops, it is re fermented just like Champagne. Complex flavors of lemongrass and black pepper match the gingery, yeasty fizz. *It's one of the best cheese pairing beers I know!*

\$12.99 / 6 pack

Black Chocolate Stout

A seasonal take on an Russian Imperial Stout, named so because it was originally commissioned by Catherine the Great. Strong and hoppy, it has 6 malts and a dark chocolate richness to make it a perfect winter beer. *A great beer to age!*

\$12.99 / 6 pack

2 DUNKEL BEERS GERMANY

Tucher Dunkles HefeWeizen

Smooth, ripe and easy--this is the perfect blend of light, fruity notes and a dark, caramelized roasted maltiness.

\$2.99 / 500 ml

Weihenstephaner Hefeweissbier Dunkel

Rich, dark fruit and deep notes have a complex, rich, nutty texture. Smooth and even, with notes of black berries.

\$3.99 / 500 ml

LE CREUSET "SUPPER CLUB"

We draw a name of a wine club member in good standing as the winner of our Le Creuset "supper club" for that month! The winning member can pick up our 5 1/2 quart enameled cast iron french oven for the loan of 3 weeks when they pick up their wine club, the first day of the month that we are open. During those 3 weeks we encourage you to cook to your heart's content!

On week four, we ask that you return the (clean) pot to the store, along with the recipe for your favorite dish you cooked in it that month--and we'll publish it in the next month's newsletter for everyone to enjoy! If you decide to keep the french oven, simply let us know and we'll charge your card on file--AND give you a 10% discount on your new Le Creuset.

CHEESE CLUB!

Our monthly cheese club makes a great way to stock your fridge with the most interesting cheeses that Shiraz has to offer. For \$50 per month, Emily hand selects an array of 3-4 cheeses, at least one spread, charcuterie or snack, and a cracker or flatbread. Members get more limited selections and lots of seasonal specialties. It is also a gift you can mail! Payment for 6 or 12 months in advance is an option to save money on cheese club as well.

HAVE YOU NOTICED OUR NEW SELECTION?

One of my industry newsletters this month carried the headline: "Why it's time for wine wankers and the industry to get over themselves." We at Shiraz have long believed what was in this article, which is that wine talk can sometimes be a little overwhelming for people.

To that end, we now have a different organization for our wines: everything is by taste profile, instead of by the grape varieties involved.

To make it easier for you to shop, we can now point you toward the style you enjoy! We also have an increased number of tasting notes on the shelves to help you shop, with even MORE on the way.

GEORGIA PRODUCTS ARE EASIER TO FIND!

We have created a shelf for Georgia food products and a special section for Georgia beers--now if you are looking for something local, it's easier to find than ever! The cheeses in the cheese case are all marked by state so Georgia is easy to locate there also.

**TASTE WHAT THE WINE CLUB ALREADY KNOWS--
OUR PICKS ARE DELICIOUS!**

**THE FIRST SATURDAY OF EACH MONTH, THE WINE
TASTING WILL STAR THE WINE CLUB PICKS!**

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

SHIRAZ'S RECIPES FOR JANUARY

This month's featured food item is Sencha Naturals Green Tea Latte in Bombay Chai. Made with organic Matcha, it is gluten free, vegan, and known for high levels of antioxidants. It comes with a scoop--simply add boiling water and enjoy! It is also a healthy and delicious addition to some of your favorite recipes. Add the powder to cookies or sprinkle it on yogurt; mix the drink with sparkling water or ginger ale for a cooler; mix it with dark chocolate and dunk fruit in it. Or try one of our recipes below. Green Tea Latte is only \$14.99, and is automatically included in this month's wine club.

MATCHA SALMON

4 salmon or steelhead fillets, skin on
1 teaspoon Sencha Green Tea Latte
1 teaspoon Olive oil
Cilantro sprigs
Lime wedges
Cooked brown rice

Place the salmon on waxed paper and season lightly with salt and pepper. Gently rub the salmon all over with the matcha mixture. Heat olive oil in a frying pan over medium heat and place the salmon in the pan, skin side up. Sauté for 2-4 minutes depending on the thickness of the salmon. Turn the salmon so the skin side is down and cook for another 2-4 minutes, until it is golden brown. This will keep it slightly rare in the center. Remove the cooked salmon from the pan and peel off the skins by sliding a knife under the skin. Place the skins back into the pan, soft side down, and cook for a minute to crisp them up. Serve the salmon with rice. Garnish with the crispy skins, cilantro leaves and lime wedges.

GREEN TEA SMOOTHIE

1 Banana
5 ice cubes
1/2 cup milk or water
1 teaspoon Sencha Green Tea Latte
Put all ingredients together in a blender. Puree and enjoy!

CHAI BEEF AND RICE

12 ounces hanger steak
1 Tablespoon olive oil
1 zucchini, cut into matchsticks
1 serving Sencha Green Tea Latte
4 green onions, sliced thin
2 teaspoons sesame seeds (optional)
2 cups rice

Cook the rice according to instructions. Season the steak and heat oil on medium high. Sear the steak for 2 minutes on each side and let rest for 5 minutes. Meanwhile, make tea and cut vegetables. Slice steak thinly on a diagonal. Pour latte over rice, top with zucchini, steak, onions, and sesame seeds.



GO DIGITAL WITH US!

Facebook: Shiraz Athens, our fan page, will have information on sales, specials, and events, as well as one FB only sale each week

Twitter: Shirazathens has quick notes of things that are coming, what Emily's trying, and wine article links

Instagram: Shirazwineandgourmet has lots of ideas of what to make for dinner with our fish, meat, and bottled food items, as well as pictures of wineries and vineyards

Youtube: Shirazathensga has great new recipes and wine tips coming! Lots of easy to follow recipes inspired by wineries around the world with pairings are on the way!

Grapier Wit: our blog, will have constant updates from now on with information, pictures, and stories. Links will be in our Friday weekly emails!

Our website, www.shirazathens.com, is also getting a facelift to better serve you!

**ASK US ABOUT WINE CLUB!
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