

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

SEPTEMBER 2016

CHECK OUT OUR NEW WEBSITE!

We have cleaned up, spruced up, and altogether renovated our website! we've been super busy getting it put together, and now we'd like your feedback! please let us know what you think as we release our hard work

GEORGIA PRODUCTS SPOTLIGHT

This month, our featured food item for wine club is Leanns Zucchini Relish, from just down the road in McDonough, GA. See inside for recipes and serving suggestions--besides the Original flavor, we also have it available in Spicy!

SEPTEMBER CHEESE CLUB

This month, we are excited to show off Calyroad Creamery! Calyroad is the only artisan creamery in Atlanta, Georgia. They have filled a void missing in our local cheeses with beautiful goat milk, ripe cheese--these are fabulous, rich, and creamy--and made for white wine! I love that they name the best cheeses after local landmarks too.

Stone Mountain is a bloomy rind goat cheese is dusted with vegetable ash, which makes the acidity in goat cheese more neutral--the smooth, delicate cheese is ideal with this weather as the warmth hangs on. Black Gap is a goat cheese dusted with black pepper for a little extra oomph. It's like someone coated a marshmallow with a nice grind from the pepper mill.

Bit o Blue: finally, a Cambozola from Georgia! This is a beautiful Camembert-like rich cheese, marbled throughout with hints of Gorgonzola blue. Amazeballs.

Stone Mountain: the perfect cheese for a high-acid white like Riesling

Black Gap: fun with a chilled red like Beaujolais or Lambrusco

Bit O Blue: warm and serve with a dry white and bread, or break out the dessert wine!

Dr Pete's Praline Mustard Glaze: wonderfully rich but balanced with the goat cheese

And a box of multiseed flatbread crackers to serve everything

**"Matching wine with food is entirely a matter of common sense."
- The Pocket Wine Book**

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 SEPTEMBER

This month's featured food item is Leann's Gourmet Zucchini Relish. Mix it with honey and serve over fish for a sweet and savory topping, put on top of lentil salad to give it some extra zip, or make a breakfast sandwich with egg, bacon, and tomato. Or go with the old standbys: put it in tuna salad, top bratwurst or burgers, or a grilled cheese sandwich. Leann's Gourmet Zucchini Relish is only \$7.99, and is automatically included in this month's wine club.

Beer Club's Picks for SEPTEMBER



ROGUE WILLAMETTE, OR

Rogue is one of our favorites--this month we are featuring 2 of their classic brews and 2 super limited beers.

Dead Guy Ale

German Maibock in style, its Rogue's signature beer. It is floral, fruit, and dry. It has some heft and malt on the backbone. Excellent with heavy or fried food, or with seafood in cream sauce.

\$10.99 / 6 pack

Hazelnut Brown Ale

So smooth and toasty that it is almost sweet--but it stays mellow and sasarilla-like. It is made with Oregon Hazelnuts for smoothness. Try it with beef, pork, or root veggies.

\$10.99 / 6 pack

Hop 4 IPA

4 hops from the Rogue farms are in this session IPA. Crisp, with toasted onion and fresh grass to add to the tropical hops and toast.

\$6.99 / 22 ounce

Hop 8 IPA

All 8 of the hops grown on Rogue's very own farms go into this beer! And the result is not for the faint of heart: big and burly, with 80 IBUs, the malts are also chewy, smoky, and full of bite.

\$6.99 / 22 ounce

This month, beer club will get 3 bottles each of the 12 ounce beers and 1 bottle each of the 22 ounce bombers.

ZUCCHINI STEAK RELISH

- 1/2 cup Leann's Zucchini Relish
- 1 Tablespoon olive oil
- 1 Tablespoon vinegar
- 1/4 cup olives, finely chopped

Mix all ingredients together and refrigerate for 1 hour. Serve over steak.

THOUSAND ISLAND SAUCE

- 1/4 cup Leann's Zucchini Relish
- 1/2 cup mayonnaise
- 1/4 cup ketchup

Mix all ingredients together. Top burgers or hot dogs or use as a dip or dressing.

BAJA FISH TACOS

- 12 ounces firm white fish
- 1/2 cup panko or cornmeal
- 1/2 cup red cabbage, cut paper thin
- 3 Tablespoons crème fraiche (or sour cream)
- 3 Tablespoons Leann's Zucchini Relish
- 6 small or 4 large tortillas
- 3 Tablespoons olive oil

Cut fish into 1-inch pieces and roll in panko crumbs or cornmeal. Heat a frying pan on medium high and add 1 T. oil. Add cabbage and cook until it softens, about 5 minutes. Set cabbage aside and add the rest of the oil to the pan. Add fish pieces. Cook until the crumbs brown nicely, about 8 minutes. While the fish is cooking, assemble the tacos: Put tortillas on plates and divide the cabbage among them. Mix relish and crème fraiche and divide them evenly as well. When fish is ready, distribute it and serve.

serves 3-4



SEPTEMBER

Chateau Haut Prieur 2010 Blaye, Cotes de Bordeaux

90% Merlot, 10% Malbec

For 150 years, the same family has owned this property; this small production wine is intended to be the perfect match for meat, game, and cheese. It has good richness from the deep Merlot and spicy Malbec. Smooth, soft blackberry and blueberry fruit is laced with cocoa and touches of tannin and white pepper.

\$16.99

Dante Robino Cabernet Sauvignon 2009 Tupungato, Mendoza, Argentina

A hefty and masculine wine full of black pepper and toasted oak, it has softened up and become silky and well integrated with some time in the cellar. Enormously rich, it's full of blackberry, black cherry, and soft, supple tannins. Try it the Argentine way: with steak and zucchini relish. Drinking so smartly right now, we would compare it to \$20 cabs. It's a steal!

\$13.99

Sarsitano Amabile Lambrusco 2012 Provincia di Mantova, Italy

Beautifully soft and fruity--one of the best lambruscos I've had in ages. It is briskly dry, with crisp blackberry fruit right off the vine with touches of sage and black raspberry. Balanced, clean, and even on the long finish, it is refreshing and light. At only 8% alcohol, it's easy enough to pair with brunch, or put it with olives and cheese or roasted game if you're feeling spunky.

\$13.99



This Month's FEATURES:

Great news, guys--we negotiated hard to extend these incredibly good deals on both of these awesome wines! Good until we run out of month or out of wine:

Torrevieja Malbec 2010 Mendoza, Argentina

This charmer has more fruit than some of the gritty Malbecs we see, with smoky cocoa, ripe berries, and purple plums. Notes of cranberry, citrus, and violets round out the finish, which softens out substantially. A great little value and a surefire hit for your next backyard BBQ or neighborhood party.

\$10.99

Wine Club deal of the month = \$6.99

Bodegas Fina La Punilla Torrontes 2011

Bright crispy Sauvignon Blanc-ish lemony acidity; drink now through January

\$10.99

our price = \$6.99

Wine Club is the best deal in town!

This month, our wine club gets \$53 worth of wine and food for only \$50! Plus, they save big on each feature!

Rosé of the month



Hecht and Bannier Rose 2014

Languedoc, France

40% Syrah, 35% Cinsault, 25% Grenache

Pretty, with strawberry, blueberry, and notes of black pepper. It has a little grip but the fruit balances it out nicely, with acidity keeping it light on its feet. Fresh and clean--perfect with fall vegetable dishes.

\$12.99

CRU LEVEL WINES

For club members who upgrade to cru, an extra \$25 a month gets you wine club PLUS an extra special bottle, more discounts, and extra perks!

Wine Club Cru Level RED!



Ontanon Reserva 2005

Rioja, Spain

95% Tempranillo, 5% Graciano

A beautiful Reserva, with a dark, dusky texture. Silty and elegant, it has ink and flowers adding depth to purple and black fruit. Stones and a light note of oak only hint at muscle. Rich, refined, and feminine. Beautiful with steak, lentils, and anything with zucchini relish. But hurry to experience it--soon the importer moves on to the 2010 vintage!

\$29.99

Cru red deal of the month = \$24.99

Wine Club Cru Level WHITE!



Louis de Sacy Brut Rose Grand Cru

Verzy, Champagne, France

90% Pinot Noir, 10% Pinot Meunier

A sophisticated, elegant Champagne with nutty and salty undertones, making it complex, sexy, and clean. Strawberry, pear, and raspberry notes have hints of tobacco leaf, orange peel, and musky spice. The finish is full of black currant and toasted brioche. AT UNDER \$50 THIS IS ONE OF THE BIGGEST STEALS EVER FOR GRAND CRU CHAMPAGNE.

93 points = Wine Spectator

\$53.99 Our price = \$44.99!

cru white deal of the month = \$29.99!

limited

Shiraz

675 PULASKI ST
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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!

JOIN US FOR FROMAGE FRIDAYS!

**\$5 CHEESE PLATES ON FRIDAY, 12-7 PM
ENJOY THE OUTSIDE PATIO OR TASTING ROOM
PLATES CAN BE TAKEN TO-GO ALSO**

**REMEMBER:
WE HAVE 8 WINES BY THE GLASS DAILY!**

UPCOMING EVENTS



TUESDAY, AUGUST 30 - SATURDAY, SEPTEMBER 3

Closed for Labor Day

Reopening with normal hours Tuesday, September 6

SATURDAY, SEPTEMBER 10

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

plus \$2 glasses of bubbly at noon kickoff for the first UGA home game!

SATURDAY, OCTOBER 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

WEDNESDAY, OCTOBER 26

WINE CLUB APPRECIATION HAPPY HOUR!

5 - 7 PM at Shiraz

\$10 suggested donation to Project Safe;

first glass of wine is on us!

Special guest Scott Love from Schott Zwiesel will be here!

THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

Call us for reservations at 706-208-0010.

Our tastings on the first Saturday of the month are from 1 to 5 p.m. and run every 20 minutes. The tastings are \$5 per person; the fee is waived for wine club members in good standing.