

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

JANUARY 2017

GEORGIA PRODUCTS SPOTLIGHT

We now get local drinkable yogurt from Atlanta's Sparkman Dairy--it's a delicious way to stay healthy in the new year! Since 1967, Sparkman has made hormone-free fresh milk and used environmentally safe practices. Yogurt will arrive every Tuesday.

JANUARY CHEESE CLUB

This month, we celebrate the new year with cheeses that are wonderful with the shift into cold weather. The whites we pair with them get a little fuller, and the reds a little softer. The cheese itself is a little richer and firmer too.

Sweetgrass Cyprus is a small production limited release from one of our favorite creameries. It has tomatoes and olives added to the cows milk base, making a rich, flavorful, mediterranean-themed cheese.
We haven't had this for 2 years!

Sweetgrass Lovely is a super-limited Alpine-style cheese made in an homage to the grand cheeses of Gruyere and Emmenthaler. It is cave-aged for over 6 months and was so hard to get I cried when it showed up. **This cheese may never happen again** ****Gold medal, World Cheese Awards****

Cyress Grove Lamb Chopper is an aged sheeps milk cheese. Sheep is the most common type of cheese from Spain, but the rarest from the USA. This rich, mellow style is perfect for cooler weather.

Vermont Alehouse Cheddar: Infused with Harpoon Beer for a healthy dose of flavor with just a touch of hoppy bite

Cyprus: Pair it with aged Pinot Grigio to balance the herbs or Chianti to mirror the olives and tomatoes

Lovely: amazing with a rose. Also perfect with red Burgundy

Lamb Chopper: beautiful with jams, salami, olives, or onions--try it with Cab Franc

Alehouse: awesome to melt, or completes any selection of cheeses--killer with a Rhone red

Sweet onion chutney: A sweet and savory addition to put with or without flavored cheese

Carr crackers: water crackers to put it all together

CHECK OUT OUR RENOVATED CHEESE SECTION!!!

We are very excited to have a new, expanded selection--with a continued dedication to American farmers and a focus on the Southeast and particularly Georgia dairy farmers.

Check out all the new goodies!!

"Wine is just WIN with an "e" on the end!"

- Emily

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 Allgood Provisions Organic Maple Cashews. Sustainable and certified organic, everything from Allgood is a result of small family farms and respect for the environment. Their fruits and nuts are better than anything else I've seen on the market, plus you can feel good about both buying and eating them! Plus, check out Allgood's new Oven Stoked nut series this fall! Maple Cashews are delicious to snack on, or try some of these fun recipe ideas. Maple Cashews are \$9.99 a bag, and are automatically included in this month's wine club.

Beer Club's Picks for JANUARY



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 flral, 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

Yellow Snow IPA

Big, hoppy, fruity, and citrusy. Notes of pine needle, orange peel, flowers, and grapefruit are intense and spicy. Try it with fish, chicken, or salad.
\$14.99 / 6 pack of 16 oz cans

Brutal Bitter Beer

A cross between a very extra special bitter and an IPA. It has a tropical, citrusy, woody flavor. Lemon, caramel, and pecan dominate--and the malts manage to balance the hops, making it unusual for an American pale ale.
\$10.99 / 6 pack

Hop 7 IPA

All 7 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. A true flavor of the oldest hops grown on the West coast.
\$12.99 / 6 pack

BONUS!

SANTA'S PRIVATE PRESERVE

We didn't think we were getting any of this amazing red ale!! The beer is full of pine forest, caramel maltiness, bright citrus, a light vegetal note, and toasted bread. Altogether the beer is great for pale ale lovers!
It is NOT a winter warmer beer. If you ignore the picture of Santa and remember it's a Rogue, you will be best served. Delightful!
\$3.99 / 22 oz

This month, beer club will get 3 bottles each of the 12 ounce beers and first dibs on the 22 ounce bombers

SALTED MAPLE POPCORN

6 cups plain popcorn, popped
1/3 cup butter
1 teaspoon vanilla
1 Tablespoon lime juice
1 teaspoon cayenne pepper
1 Tablespoon fresh thyme
1 teaspoon sea salt
1 cup Allgood Maple Cashews

Preheat oven at 250 F. Line a baking sheet with aluminum foil. Melt butter and add vanilla, lime, cayenne, thyme, and salt. Toss popcorn in butter mixture and spread out over aluminum foil. Bake popcorn for 30 minutes. Add maple cashews to popcorn mixture and serve.

CASHEW GRANOLA

2/3 cup packed brown sugar
1/4 cup apple cider
3 cups rolled oats
2/3 cup chopped Allgood Maple Cashews
2/3 cup dried blueberries or cherries
1/2 cup almonds or pecans, chopped
1/2 teaspoon ground cinnamon
1/4 teaspoon sea salt

Combine sugar and cider in a large skillet; cook on medium-high 3 minutes until sugar melts, stirring frequently. Stir in oats, coating well, and then stir in the rest of the ingredients. Cook 5 minutes, stirring, and cool completely. Store in an airtight container.

CARROT CAKE PARFAIT

2 cups Vanilla ice cream
2 Tablespoons Potlicker Carrot Cake jam
1 Tablespoon Allgood Maple Cashews

Layer 1 scoop ice cream, jam, and another scoop of ice cream. Crush cashews and sprinkle on the top. Serve and enjoy.



JANUARY

Durigutti Cabernet Franc 2015 Mendoza, Argentina

A wine showing both muscle and finesse--an iron fist in a velvet glove. Cool, firm, and minty, the long, inky, and smooth palate is rich with currant, cassis, blackberry, and cherry cola. Smoke and vanilla complete the puzzle. Everything I love about CF with none of the harshness! Mendoza might be known for Malbec, but this is a surprising gem. Try it with red meat or something on the grill.

\$16.99

Il Vignale Pinot Grigio 2012 Veneto, Italy

A surprising wine, but less so if you don't look at the label--I would blind taste this all day as Semillon. One of the secrets to whites aging well is structure, and this has it. Rich, waxy, and honeyed, it has a lot of stuffing and finesse to boot. It has a delightfully long and nutty finish, with acid in a lovely salty balance. And it's a great match for smoked fish, ham, deviled eggs, cream sauces, and curries.

\$15.99

Wine Club extra deal this month = \$8.99!

Cristia Collection Cairanne 2004 Rhone Valley, France

Grenache & Syrah

Cairanne is widely recognized as one of the top 5 villages in the Cotes du Rhone, and the pedigree of Cristia is solid. Dark and gravelly, the fruit is a deep purple in color and flavor, with brambly, rich, intense fruit. Pepper and spice box slice through the fruit, and the finish is long a pure, with black pepper and smooth wet stones. Put this wine with... anything, really. Though game is amazing, it's great with roasted birds or eggplant - or grilled sweet potatoes and peppers.

\$18.99

Wine Club extra deal this month = \$13.99!



This Month's FEATURE:

Poggotondo Chianti Superiore 2011 Tuscany, Italy

This wine is light-bodied, masculine, smooth, and even. What I love about it is it avoids the tartness you find in too many Chiantis, but retains it's structure. Good earthy balance (but no horse manure here!), it is fleshed out with dried cranberry, raspberry, balsamic vinegar, and a woody/musky undertone. Rich cherry compote on the finish and a little white pepper complete a flavorful, food-friendly wine good for any occasion. Try pasta, of course, but also root veggies, eggplant, or just a cheese and antipasti platter for something easy and amazing.

\$20.99

Wine Club deal of the month = \$14.99!

Wine Club is the best deal in town!

This month, our wine club gets \$62 worth of wine and food for only \$50! Plus, they save big on each feature!

Rosé of the month



Carpineto Dogajolo 2015 Tuscany, Italy

100% Sangiovese

Clean, fresh, brisk, and easy. What a delight--it's light and straightforward, but has a good backbone as well. The flavors of strawberry, strawberry flower, and a light spice are affable and clean. The finish has a little tannin and red cherry, and a light lime peel crispness. So much fun with all the smoked fish, rich stews, and cream sauces of the season!

\$13.99

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!



Bersan et Fils Domaine Saint Prix Irancy 2005 Burgundy, France

100% Pinot Noir

An elegant wine with high cheekbones, it has a dusky, long texture and dusty tannin but maintains bright acid with flavors of orange peel and dried apple skin. With a little time, it opens up with an earthy, smoky richness, layered with mushrooms and currants. Perfectly balanced and delicate, the finish is long, with briary underbrush and dark berries. Irancy is a lesser-known region, but this wine will make you embrace it! Put this with some melted Alpine cheese with mustard and peppers, or poached Salmon... or anything in between.

\$24.99

Cru red deal of the month = \$19.99

Wine Club Cru Level WHITE!



Tierras de Ponte Limited Edition Extra Brut NV San Juan, Argentina

A wonderfully smooth, rich style bubbly made in the Champagne method for a fraction of the price. And the mellow fruit serves to make it a better match for food than some of the lighter, crisper wines you'll find. Yellow apples, brioche, and almonds have a full but lithe mouthfeel. Perfect with smoked trout eggs benedict or a salad with mustard vinaigrette, it's also delicious with crudites and maple roasted cashews. We should make resolutions to drink more sparkling this year--this should help.

\$24.99

Cru White deal of the month = \$14.99!

Shiraz

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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!

VALENTINES SURF & TURF OUR BEST OFFERING YET!!

Available for pick up Feb 11, 13, & 14
Dinner for 2 • Only \$50, tax included! Everything you need for the perfect dinner:

2 Maine Lobster tails, 6 oz each
2 Chicago Filet Mignons, 4 oz each
8 ounces of fresh seasonal vegetables
plus flavorful garlic, basil, and parsley compound butter and herb-infused salts for cooking & seasoning

AND Tiramisu for Two!

Lobsters and Filets also available separately.

Also available on Valentines:

Fresh paddlefish caviar! See us for details.
We've even picked out the perfect wines to pair with your surf & turf (& caviar)

UPCOMING EVENTS



SATURDAY, JANUARY 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

tasting of Allgood Provisions with Sarah Hutchison

special guest pourer!

TUESDAY, JANUARY 17

SHIRAZ WILL BE CLOSED FOR MARKET

picking out fabulous new items for you!

WEDNESDAY, JANUARY 18

WINE CLUB APPRECIATION HAPPY HOUR!

5 - 7 PM at Shiraz

Frst glass of wine is on us! Plus \$5 cheese plates

SATURDAY, FEBRUARY 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

special guest pourer!

VALENTINES GIFT SHOP UPSTAIRS

OPEN WEDNESDAY, FEB. 1 - TUESDAY, FEB. 14

create a wish list or do your own shopping;

call-ahead service and complimentary gift wrap available

FROMAGE FRIDAYS ARE BACK STARTING EVERY WEEK AT NOON!!!

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.