

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

MAY 2017

PRODUCT SPOTLIGHT

New Canaan Farms Salsas are a delicious new addition to our grocery area! This month we're featuring chunky peach jalapeno and hot tomato cilantro. Top nachos or tacos, or just eat it straight from the jar! Salsas are \$7.99 each for 16 ounces.

MAY CHEESE CLUB

Sequatchie Cove Coppinger

This is basically Morbier. It's a full, slightly stinky ripe cheese where the richness and firm texture come from a black saison wash and sea salt in a layer of ash. Amazing on its own on a cheese plate or have after dinner with fruit and a glass of sweet wine. \$6.99

Sequatchie Cove Nickajack

Gorgeously herbal cheese that was bathed in apple cider. Super slick, it melts directly on your tongue with a salty texture and a slight kick from the acid in the apples. Meltable or amazing on its own. \$7.99

Green Dirt Farm Ruby

Sheeps milk cheese made in the style of Italian Robiola. Mushroomy, nutty creamy paste that is mild and rich but has a little kick at the finish from the peppery, washed edible rind. \$9.99

Green Dirt Farm Aux Arcs

A blended milk cheese Ripe, earthy cheese with great intensity of flavor. Besides the underbrush, there's also a distinct note of grass and pineapple. \$7.99

This month, cheese club gets these 4 great cheeses, plus an oven stoked mexican chocolate pecan kit and Effie's new Cocoa cakes (made with toasted coconut)

All the cheeses this month are seriously limited

We are also featuring in the case this month these new cheeses from Green Dirt Farm:

Tuffet Sheeps's Milk Cheese

Fresh Spreadable Plain

Fresh Spreadable Garlic Peppercorn

**DON'T MISS OUR LOCAL CHEESE BROKER, TIM GADDIS OF IN DEMAND CHEESE,
DURING OUR WINE TASTING ON SATURDAY, MAY 6 FROM 1-5 PM!**

**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 MAY

This month's featured food item is New Canaan Farms Pepper Bacon Relish. It's delicious as a glaze for meat or vegetables, a topping for fish, or served on top of goat cheese. It also makes the world's coolest peanut butter sandwich. Serve with grilled asparagus, or make an easy crostini with goat cheese. Pepper Bacon Relish is only \$7.99 a jar, and is automatically included in this month's wine club

Beer Club's Picks for MAY



JEKYLL BREWING ALPHARETTA, GEORGIA

Hop Dang Diggity

A spicy, piney, malt-balanced version of an IPA. Tropical, citrusy, piney, toffee-laced with grapefruit. It has some melon and spring onion notes. 74 IBUs and 6.7%. Screams for aged cheeses, antipasti, or a picnic. \$10.99 / 6 pack

Big Creek Kolsch

The perfect beer for summer, it's light in flavor with notes of apple and pear. Only 5% so it's easy to drink. Drink this one COLD. Incredible with shellfish, salads, or just a hot day. \$9.99 / 6 pack

GREEN MAN ASHEVILLE, NORTH CAROLINA

ESB

Malty and amber red, it is a signature of the brewery. Nutty, rich, and biting on the finish, it is a classic English Ale. I discovered this at a brew pub in North Carolina, and it was amazing with ahi tuna tacos--so yes, pub food, burgers, or seafood! \$10.99 / 6 pack

Trickster

A new release, it has forward pineapple, peach, and watermelon. Balanced with the bitterness of 2 lbs per barrel of hops. It's an intense beer that should now be year-round. This is also an IPA you can put with spicy food. \$9.99 / 4 pack

This month, beer club gets 3 bottles each of these new beers, plus a sleeve of spicy beer crackers!

BACON PEPPER GRILLED CHEESE

- 2 slices cinnamon raisin bread or rye
- 2 Tablespoons New Canaan Farms Pepper Bacon Relish
- 4 slices green apple
- 2 ounces cheddar cheese
- 2 ounces provolone cheese
- 2 teaspoons butter

Butter one side of each slice of bread. Heat a nonstick pan on medium. To build the sandwich, put butter side down on one slice, and add relish, apple, and cheese. Top with the last bread slice butter side up. Sear sandwiches for 5 minutes on each side until golden brown and melty..

SUMMER POTATO CAKES

- 1 small beet, grated
- 1 small yellow onion, grated
- 1 medium baking potato, grated
- 3 T. all purpose flour
- 1 t. salt
- 1/2 t. pepper
- 1 T. unsalted butter
- 1/4 cup New Canaan Farms Pepper Bacon Relish
- 1/4 cup creme fraiche

Preheat oven to 425 F. Butter a baking sheet. Mix beets, onion, potato, flour, and seasoning. Make potato rounds out of 1 Tablespoon potato mixture, forming 1 1/2 inch patties on the buttered sheet. Should make around 24. Bake for 15 minutes; flip cakes over and return to oven for 10 more minutes. Drain cakes on paper towels and then serve with creme fraiche and pepper relish on the side.

PEPPERED SHRIMP AND GRITS

- 1 cup red Mule grits
- 1 cup pimento cheese Or 1/2 cup each pimento cheese and cream
- 2 Tablespoons olive oil
- 1 pound shrimp, peeled and deveined
- 1 cup New Canaan Farms Pepper Bacon Relish

Boil 4 cups of salted water and add grits; lower the heat to simmer and cook 30 minutes. Stir in pimento cheese. Meanwhile, rinse and pat the shrimp dry. Season with salt and pepper and cook for 1-2 minutes in olive oil on medium high heat on each side until they turn white. Serve each person grit mixture, relish, and then shrimp on top

MAY

Mile Post 3 Trio Red Blend 2009 Washington State

65% Petit Verdot, 25% Grenache, 10% Cabernet
It smells hot from the monster that is Petit Verdot, but it's only 12.7% alcohol, the brainchild of a new project of 2 Georgia natives working with grapes from WA and OR. Rich, buttery, chewy, and bready on the finish, it has earth, cherry, cigar, and moss on the palate from the marine-influenced soil. Grass, orange, and sesame give an umami feel to the finish. Great with bold, rich foods. Salmon or steak with bacon pepper relish would be awesome.

\$18.99
Our price this month = \$15.99

Carro Tinto Murcia, Spain

50% Monastrell, 20% Syrah, 20% Tempranillo, 10% Merlot
An explosion of blackberries, and a smoky, spicy note. Cardamon, pepper, and dried meat add complexity to black cherry, raspberry, and currant. The finish has licorice, vanilla, and cinnamon. Medium-bodied, full, and intense, it's unoaked, with dark chocolate adding the bitters. Robert Parker said "This estate is one of the top discoveries of all my tastings." And we first featured it ten years ago, which jump-started my love affair with Ole Imports!

\$10.99

Remo Farina Montecorna Valpolicella Ripasso Classico Superiore 2015 Verona, Italy

70% Corvina, 15% Rondinella, 5% Molinara and 10% other
Delightfully balanced with fruit-forward, juicy notes. Ruby red in both color and flavor, strawberry, rhubarb, coconut, and spicy cocoa round it out. Nutty, rich, dark, and supple, the finish is super dry and coating with velvety tannin. A classic wine for grilled food, braised meat, or pasta with vegetable ragout or cream sauce. Amazing with big cheeses and cocoa-laced snacks.

\$16.99



This Month's FEATURE:

Urbanite Cellars Cabernet 2012 California

In the beginning, there are heavy green pepper and smoky wood notes against black fruit. But after an hour or two, it softens substantially with white pepper, currant, mulberry, and even a slick green aloe undertone that adds a plushness. Red fruit, cassis, cherry, and a little earthy backbone make it a classic Cali Cab and a fraction of the price. Utilizing coastal regions, it's meant to be a wine you can drink now and enjoy every day.

\$14.99
Wine Club deal of the month - \$11.99

Wine Club is the best deal in town!

This month, our wine club gets \$54 worth of wine and food for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases!

Rosé of the month



Ferrandiere Rosé 2015 Languedoc-Rousillon, France

100% Grenache Gris
Planted on a lagoon bed, it's a very unique micro-climate in an otherwise hot area. Tart, fresh, refreshing, full of jasmine and strawberries. Delicate on the finish, it has hints of orange peel, raspberry, and a salty note. It's a wine perfect for the fresh vegetables of summer, cold meats, Asian food, and fish on the grill.

\$13.99
Rosé deal of the month = \$9.99

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!



Carpineto Vino Nobile di Montepulciano Riserva 2012

Tuscany, Italy
100% Sangiovese Grosso
When first opened, it is bright and barny, with a very lean, intense backbone. Super young and muscular right now, it needs air or time to open up into a fresh, balanced wine with quince, cherry, and blackberry. A definite iron fist in a velvet glove. The last vintage landed in the Spectator's Top 100, so snag this before the ratings come out and it all gets taken! And grab a couple extra to save for 5-8 years.

\$32.99
Cru Red deal of the month = \$27.99

Bonus feature this month = Piedra Creek San Floriano 2011 Lagrein-Syrah! Deep, tannic, and earthy, it has mulberry, violet, tar, and licorice. It's amazing, and as rare as Lagrein is in Northern Italy, it's even harder to find in the U.S. Normally \$45.99--we have a very limited supply for only \$39.99

Wine Club Cru Level WHITE!



Andre Neveu Sancerre "Le Grand Fricambault" 2015

Loire Valley, France
100% Pinot Noir
Only 6 acres of land yield this structural beauty, with a light salmon color and floral highlights. Dried cherries, blood orange, and tangerine provide juicy depth, backed up by dried sweet herbs. Notes of sage and honeysuckle and a hint of gunpowder tea are the perfect foil for simple roast chicken, or put it with grilled fish or shrimp and grits.

\$24.99
Cru White deal of the month = \$21.99
Magnums available for \$44.99! It's the perfect brunch, graduation, or Mother's Day wine! *very limited*

Shiraz

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DIGITAL UPDATES

Facebook: Shiraz Athens, our fan page, will have information on sales, specials, and events, as well as one FB only sale each week: Web Wednesday!! And our weekly updates are on Facebook now too

Twitter: Current! Shirazathens

Instagram: Current! Shirazwineandgourmet

Youtube: New updates coming soon...

Grapiert Wit: New updates coming soon...

Our website, **www.shirazathens.com**, is also getting a facelift to better serve you! Final Updates are happening this month! It's going to be easier than ever to connect!

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

UPCOMING EVENTS



FRIDAY, MAY 5

Our annual Cinco de Mayo shenanigans at Shiraz

Take home the makings for tacos for 2 or chips and queso, and get a deal on beers by the bottle in the store or 6-packs to take home.

SATURDAY, MAY 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

SATURDAY, MAY 20

Taste with the Serious Foodie, Jim Pachence, himself!

11 am - 2 pm. We're in love with his line of sauces that taste like a chef made them for you in your own kitchen. Come try them all, and maybe grab a glass of wine!

SATURDAY, MAY 27

Shiraz will be closed for the Memorial Day holiday

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.

SATURDAY, JUNE 3

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

SUMMER HOURS IN JUNE AND JULY

We will be open Tuesday - Saturday from 11 a.m. - 5:30 p.m.
Hours of 11-8 will resume in August

SHIRAZ SUMMER BREAK / FOOD SHOWS

We will close, as always, for July 4.

This year, Shiraz will be closed June 27 - July 8
(Wine club pickup will start Tuesday, July 11)

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.