

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

APRIL 2018

PRODUCT SPOTLIGHT

Get ready for the spring with Dr Pete's Baking Mixes! For only \$5.99 a bag, you can make your own bread, scones, and cookie squares at home in a snap from high-quality ingredients. Add water for the bread, cream for the scones, or egg and butter for the cookie squares. We have a variety of different styles, and they are all delicious! Quick, easy, and ready to make you a hero at your next dinner party or family gathering.

APRIL CHEESE CLUB

Hoffman's Cheese • Wisconsin

2 year aged cheddar Crumbly, dry, and purely delicious cheddar. I want a simple apple and salami with this one. (The longer a cheddar ages, the more "bite" it has. \$6.99

Ghost Pepper Monterey Jack Want a bit of a kick? This is so yummy that I put it on anything that needs heat: omelette, burgers, etc. Pair with jam too! It also has jalapenos and habaneros. \$5.99

Hickory Smoked Cheddar That bacony richness that comes from the hickory wood makes this perfect on a salad or in your favorite mac and cheese recipe. Or just pickles and a loaf of bread with some pate. \$6.99

*This is another example of cheese that we special-order from the source to keep interesting things coming in... and how feedback from our cheese club helps us decide what to have in the store!
Are you a member yet?*

Haystack Mountain Cheese • Boulder County, Colorado

Queso de Mano Raw goat cheese made like a rustic Spanish cheese; this is a great selection for those who love Manchego. It's an entirely pure, smooth, clean, bright cheese. There are notes of red raspberry and almond on the finish. It can be eaten alone or shaved into a salad or grated onto pasta. A great cheese for big red wine. \$10.99

Red Cloud Raw goat cheese made in a beautiful pillow of creamy paste. Each round is made by hand and completely vegetarian. It's the washed rind cheese without all of the funk. A lovely balance of nutty, grassy, and earthy flavor. Put it with cured meats and a sparkling wine for something ethereal. \$13.99

Did you know that goat cheese is more digestible to people who have a hard time eating cheese? And it's worth exploring this vast world of cheese, which is far beyond soft chèvre.

Emily G's Jam of Love Mango Tango and Carr's Table Water Crackers.

*Mango Tango has mangoes, bell peppers, lemon, ginger, and herbs. It's amazing on toast in the morning or with cheese, but it is a great glaze for seafood, topping for grilled cheese, blend for a cocktail, or base for lemonade. Try it on shrimp!

***This month's cheese club is a \$56 value!**

**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 APRIL

This month's featured food item is Dr. Pete's Pimento Cheese Dressing Mix. It is a great dip for vegetables and salad dressing. It's great on a lettuce wedge, or use it as the dressing in your favorite potato or pasta salad. Drizzle it over your favorite chicken enchilada casserole or over a ham and cheese omelette. It also makes something delicious to add to a sandwich or deviled eggs. Why not make a Reuben and use the dressing instead of thousand island?? Dressing Mix is only \$4.99 a packet that makes over 16 servings, and is automatically included in this month's wine club!

SAVE THE DATE FOR

SATURDAY, MAY 12, 4-6 pm
Spring Wine Tasting and Grilling Event
at Shiraz!

Amazing party, y'all.
Here's what to expect:

Over a dozen wines - we'll feature some super fun things all aimed at grilling--from jammy reds to sparkling reds; roses and bold whites; cans, and even quality boxed wine.

Our menu will include saltrox cooked chicken salad and a grilled steak taco station with all the fixings--guac-style dip, cheese and pickled jalapenos, just for starters! A variety of hot sauce, pepper relish, and mushrooms too...

Saltrox creator John Tucker will serve grilled pork tenderloin, onions, and mushrooms too!

Tucker is amazing and you'll love talking to him. We'll be demonstrating the cooking ease with this incredible product, but you will have so much fun chatting with him!

Sake shots in salt cups for those brave enough.
Live music from local band The Perpetrators

\$30 at the door; \$20 with RSVP
before 4/30.

Ticket is all-inclusive.
***early admission at 2 pm for**
wine club members

SUNDAY, MAY 13
IS MOTHER'S DAY

Shiraz has everything you need.
From a special event the day before to wine club memberships, we have it all!

We have been stocking up with amazing gift items, and we're not even close to finished!
Check with us for all the good things!

tip: if you don't have the cup buttermilk called for, simply substitute a scant cup of milk and a Tablespoon of vinegar or lemon juice!

SPRING TOMATO SALAD

1 Tablespoon butter
2 Cucumbers, chopped roughly into bite-sized pieces
1 Tablespoon fresh mint, chopped
2 Tablespoons fresh parsley, chopped
1 cup halved cherry tomatoes
Pre made Dr Pete's Pimento Cheese Dressing Mix

Melt the butter in a saucepan on medium. Add cucumbers and cook for 5 minutes. Add mint and turn off the heat. Put tomatoes on a serving plate and top with 1/4 cup dressing mix. Top with sautéed cucumbers and then fresh parsley and then serve.

PIMENTO PINWHEELS

1 package Dr Pete's Pimento Cheese Dressing Mix
4 ounces cream cheese, quark, Fromage blanc, or yogurt
1 - 8 oz package crescent dinner rolls

Preheat oven to 375 F. Mix dressing packet with chosen dairy - yogurt, etc. Unroll the dough onto a work surface and press into a solid rectangle. Spread with the mixture onto the pastry and roll from the long side, rolling up into a tight cylinder. Cut into 16 rounds. Spray a baking sheet with oil and Place the rounds on the sheet. Bake for 15 minutes until golden.

optional: add chopped steamed spinach, crumbled cooked bacon, or chopped green onions to the pimento mix for a more savory pinwheel.

7-LAYER PIMENTO SALAD

1 head of lettuce, broken
1 bell pepper, chopped
1 onion, diced
1 cup rough chopped tomato
1/2 cup celery, diced
1 10 oz pack green peas, thawed
6 - 8 strips of bacon, cooked and crumbled
1 package Dr Pete's Pimento Cheese Dressing Mix
(Plus mayo, buttermilk, & vinegar as instructed on package)

Put the first 6 ingredients in a large glass bowl in the order listed. Then make the dressing and pour over the top of the salad. Top with bacon and chill until time to serve. Toss and serve.

APRIL

Raetia Kerner 2016 **Alto Adige, Sudtirol, Italy**

A grape better suited to the steep, terraced land in the northeastern corner of Italy than more well known Italians. It is so fresh and so green! Loaded with pine needle, bay leaf, green peas, and a touch of white pepper. Pineapple and green apple round out the finish. Pasta salad, simple grilled fish, rich sauces, or shellfish are ideal.

\$19.99

San Roman Bodegas Y Vinedos Prima 2014 **Toro, Spain**

85% Tinto de Toro, 15% Garnacha
Organic vines 15-50 years known for rustic vines. Toro has grown a lot (in '98, there were 8 wineries) And the winemaker from what put them on the map, Vega Sicilia, is here at Prima. A concentrated but polished, it has the richness of cherry balsamic, clove oil, licorice, and cola. It's balanced by spice, tannin, and a gamey note on the finish. Serve it with grilled meats, smoked anything, loads of summer vegetables, and pimento cheese.

\$21.99 ~ Our price = \$19.99!

Calidio Campi Valerio 2014 **Molise, Italy**

100% Montepulciano
This obscure region is just below Abruzzo, home of Montepulciano. Dark and ripe, it is absolutely stuffed with blackberry, sage, blueberry, and spice. Dark fruit is accented with gravel, charcoal, and pencil on the nose. Gorgeous, it absolutely drips into the glass in inky, gripping fruit. The finish is velvet, with perfumed lilacs. As with Montepulciano, half of its beauty is that it can pair with absolutely ANYTHING.

\$15.99



This Month's FEATURE:

Corvo Nero d'Avola 2014 **Sicilia, Italy**

Dark currant, leather, and licorice make this firm yet approachable. Silty texture and tannin provide a backbone; it is full of black cherry, cooking spice, and black fruit compote. A great transition for someone who drinks wine from California or Australia looking for an old-world wine to try. A local varietal in Sicily, this is at home with rustic fare like root vegetables or braised game. Easy to drink, it's a great quaffer for red drinkers the summertime as well. One of our biggest sellers. The blend and package are about to change, so we got a shot at a deal for you!:

\$12.99

Wine Club deal of the month = \$9.99!

*get the wine as low as \$4 when you buy 3!

We'll mix the Insolita in*

limited

Wine Club is the best deal in town!

This month, our wine club gets \$63 worth of wine and food plus half off each feature for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases!

Rosé of the month



Kobal Penina Brut 2016 **Ptuj, Podravje, Slovenia**

100% Modra Frankinja
Less than 10% of the wine from this region is red, but it's not a big surprise to find a little Blaufrankisch (which this is) on the border of Austria. The deep grip of Blau makes a serious, intense sparkling that's well worth how hard it is to get. Dark, lean, and with the just right minerality to match the bubbles, it has flavors of rich red fruit and a deep, heavy texture. This could make any dinner magical. Think Podravje is a new region? The oldest known vine, over 400 years old, is still producing grapes there!

\$22.99 *extremely limited*

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!



El Viejo Almacen Hudson de Sauzal 2014 **Maule Valley, Chile**

100% Carinena
Organic, 75-year dry farmed Carignane from a place we rarely see it. Bright and focused, with strawberry fruit and black pepper at the forefront. Deep and earthy flavors of blackberry and black plum are long and elegant, with violets on the finish. So pure, it's great with simple dishes--stews, roasts, game, lamb, or balsamic roasted vegetables.

\$29.99 *extremely limited*

Wine Club Cru Level WHITE!



Vignobles Denis Anjou 2016 **Anjou, Loire Valley, France**

100% Pineau de la Loire
The thing I love about Chenin Blanc is that it is insanely expressive and unique in its character and terroir expression. Anjou has less than 80 acres of land, but its whites range from bone dry to dessert wine. This is a super minerally, long, crisp, dry wine with fullness but a zippy quality. Flavors of honey, pear, and apricot stretch on for days in the most supreme, elegant way possible. Put it with seafood, vegetables, salads, or Asian fare. Simple grilled fish is amazing.

\$24.99 *extremely limited*

Shiraz

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DIGITAL UPDATES

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

****hey, y'all--don't forget to check in when you're hanging out at Shiraz and tag us when you post pictures of your wine and food you get from us!!****

Twitter: Shirazathens

Instagram: Shirazathens

www.shirazathens.com

UPCOMING EVENTS



SATURDAY, APRIL 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

SATURDAY, MAY 5

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

SATURDAY, MAY 12

Spring Wine Tasting and Grilling Event at Shiraz!

Our biggest event this spring! Join us as we taste over a dozen wines and taste some amazing food cooked on salt blocks.

Saltrox creator John Tucker will be here cooking and serving some food--we will have the rest in a buffet so that you eat and drink as you'd like.

Live music from the Perpetrators too!

Details inside the newsletter--RSVP to save \$10!!
Join us for a ton of fun on this special weekend.
\$30 at the door; \$20 with RSVP before 4/30.

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.