

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

DECEMBER 2018

PRODUCT SPOTLIGHT

We have the best Christmas decorations! See us for any of your needs, from garlands to ornaments to wreaths to figurines. All of our holiday decorations are affordable and cute. They range wildly in price--feel free to ask us about any of them, and don't forget to take some home!

Decorations are all out on display and are first come, first serve.

DECEMBER CHEESE CLUB

CABOT CREAMERY, VERMONT

Smoky Bacon Parchment - Wrapped

The smoky bacon and creamy cheddar makes for one heck of a melting cheese. Killer on potatoes or sandwiches. Or shred it for quesadillas or mac and cheese.

\$6.99

Adirondack Cheddar

From the founders collection: The recipe is from 1919. With bergamot and grapefruit peel aromas, it has enough uniqueness to stand alone. Great with wine or hot tea. (vegan)

\$7.99

Private Stock Cheddar

This limited edition is aged for over 16 months, and it adds a sharp kick to the smooth and creamy cheddar. Top it with nuts and fruit for a platter or put it in a salad!

\$7.99

VERMONT FARMSTEAD, VERMONT

Lille Bebe

This farmstead bloomy rind cheese is like a marshmallowy pillow of milder brie. Bebe is the perfect size for a holiday cheeseplate. Want to step up your game? Make adult smores with Fat Toad salted bourbon caramel sauce and Castleton salted maple crackers--simply smear on some cheese and drizzle with what is basically Dulce de Leche!

This month's cheese club includes all 4 featured cheeses, a large jar of Fat Toad Farm salted bourbon caramel and a box of Castleton salted maple crackers. (\$51 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 DECEMBER

This month's food item is \$10 toward any food item on the shelves at Shiraz! What a great excuse to grab a jar of one of your favorites or try a bottle of something you've had your eye on! Here are some of our favorite recipes from the past year:

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.

BAKED CAULIFLOWER WITH CAPERS

1 large head of cauliflower, cut into 2" florets
Olive oil, salt, and pepper
3 garlic cloves, chopped
2 tablespoons capers
3/4 cup breadcrumbs
1/2 cup chicken broth
1/3 cup ChardonnayZyns
1 Tbsp Champagne vinegar
2 Tbsp chopped parsley and basil Preheat oven to 425°F.

Toss cauliflower florets with olive oil and roast about 45 minutes. Set aside and let cool.
Brown garlic in saucepan and then cook capers until they pop. Add breadcrumbs and cook until they are golden. Set aside. Add chicken broth to saucepan. Bring to a boil. Add ChardonnayZyns and Champagne vinegar and cook until almost all liquid is absorbed.
Transfer cauliflower to a serving bowl. Toss in ChardonnayZyn mixture and then top with breadcrumbs mixture and herbs.

BREAKFAST HASH

3 potatoes, peeled and diced (or butternut squash)

1 medium onion chopped
2 cloves garlic chopped
1/2 green bell pepper chopped
1/2 red bell pepper chopped

1 cup green peas
2 Tbsp cooking oil

salt to taste

3 tbsp Jerk BBQ Saucinate

Caramelize onions in a nonstick saucepan over medium heat. Combine remaining ingredients to pan (except saucinate) to pan. Stir ingredients occasionally for about 15 - 20 minutes or until potato is cooked. Add Jerk BBQ Saucinate and stir thoroughly. Continue to cook over medium-low flames for another 5 - 10 minutes.

ASIAN SALMON SKEWERS

2 Tablespoons Bourbon Barrel Togarashi

2 pounds Salmon, cut into fillets

Citrus-Yogurt Sauce (recipe below)

Preheat the oven to 400 F. Coat one side of the fish liberally with the spice mixture. Heat a large skillet over medium heat. Do not add any oil. Place the salmon, spice-side down, into the pan. Cook until the spices are dry and toasted, about 4 minutes. Immediately transfer the pan to the oven to cook until the salmon is medium, about 1 minute. Serve warm with sauce and some green vegetables.

CITRUS-YOGURT SAUCE

3 Tablespoons fresh lime or lemon juice

1/4 cup fresh orange juice

Zest of 3 citrus fruits (or 1 each)

1/2 cup Greek yogurt or Creme Fraiche

salt and pepper to taste

In a small saucepan over high heat, cook juices and zest until thick and syrupy. Remove from heat and let cool.

Mix all ingredients with a spoon until well combined and refrigerate for at least an hour before serving.

DECEMBER

Vistalago Mezcla Blanca 2017 **Maule Valley, Chile**

55% Riesling, 25% Chardonnay, 20% Torrontes
Winemaker Rafael Tiraldo is a leader in the natural wine movement and is very hands off with this. An eccentric blend, with a richness coming from concrete aging on the lees, but still fresh and focused. Bright, minerally, and super floral, the finish is spicy with lime peel, peach, and bold ginger notes. Green melon and lychee round it out, with hints of an interesting smokiness, saline, and dried mint. Crab cakes, fried or smoked fish, prosciutto wrapped melon, and hard cheeses are all amazing. Try Asian food or something with a lot of vinegar!!

\$17.99

Pinyolet Garnacha 2014 **Montsant, Spain**

Pinyolet is a small limestone pebble that comprises the soil on the highest slopes in Montsant. Ripe, soft, wine with rich blackberry and black cherry flavors--juicy red raspberry finishes it off with a vanilla and mocha flavor from the barrel aging. Minerally, elegant, with lifted florals, it is a clean and beautiful red wine. It is perfect for a charcuterie plate, as it has all the structure to accent and the smoked pancetta notes to complement dried meats and a wide variety of vegetables. Or put it with a rich fish dish. Organic.

\$14.99

Foretal Julienas 2014 **Burgundy, France**

100% 30-year Gamay
There's an exciting camp taking over garagist wines in Beaujolais. Foretal is now run by the youngest of 5 generations. This region is named for Caesar, who was there in 100 BC--and is known for structured, masculine wines. Sand and granite soil, careful handling (picked by hand), and carbonic fermentation in stainless steel tanks all provide a freshness to the bold, fruity reds. Floral, spicy notes with hefty acidity accent ripe and brooding strawberry flavors. Earthy, with violets and currants. The rocks in the soil come through on the powerful finish. Duck, tuna, beef, cedar plank fish, lentils, and olives are ideal. Sustainable. Only 30 cases in the USA.

\$21.99



This Month's Feature:

Vignerons de Nature Le Ballon Rouge 2017 **Languedoc-Rousillon, France**

50% Grenache, 50% Cinsault
Classic Rhone varietals from the far South make a brooding, briary wine that's a great value for the winter. Dark, structured, and smooth, with flavors of mulberry and cherry. Deep and intense through the palate, the finish has quite a kick with black and white pepper. The basalt in the soil adds some great spicy depth to the richness of the fruit. Lamb or other game, pork, seasonal vegetables, and loads of fresh herbs are great selections to put with it. Anything braised, roast beef, or chili or other hearty stew would be delicious.

\$11.99

Wine Club deal of the month = \$8.99!

Rosé of the month



Chanson I Chi Go Petillant Naturel 2016

80% Pineau d'Anvis, 20% Gamay
Vin de France

Light, rustic, and slightly fizzy, Pet-Nat is a wine that's been around even longer than Champagne. The wine is slightly cloudy because it's unfiltered and leesy. Frisky, full of tons of red fruit, it has strawberry, orange, and red cherry. Yeasty on the finish, like fresh brioche. A gorgeous glass of wine to put with almost anything. Brunch, briny shellfish, goat cheese, and artichokes are all ideal pairings. Salty snacks like potato chips, nuts, or salami are wonderful with it too. Serve it ice cold and enjoy!

\$24.99

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!



d'Arenberg The Laughing Magpie 2014

McLaren Vale, Australia

94% Shiraz, 6% Viognier

One of our favorite wineries, d'Arenberg basket presses and foot treads every single wine they make in their mediterranean climate. This is an old-school Northern Rhone blend that it's rare to see in other areas, and the first red and white blend ever from McLaren. Deep and juicy blackberry, blueberry, and plum are backed by cocoa and licorice, with some dried sweet herbs, elegant rose, char, and chewy tannins. Cedar, milk chocolate, and black olives finish it off. Put this with braised food, stew, cassoulet, or beef. Try plates with red wine, truffles, mild moroccan spice or an Asian feel.

\$24.99

Wine Club Cru Level WHITE!



Cave de Tain Grand Classique Blanc 2017

Crozes Hermitage, Rhone Valley, France

100% Marsanne

Full, ripe, yet masculine white. This has all the stuffing without any of the fluff! Peach and pear in a marmalade-type fashion, full of skins and not the sugar. The finish is almost buttery with richness, apricots and a structured bite to it. Put it with butternut squash, pumpkin, and sweet potatoes, baked goat cheese with leeks and bacon, and fish dishes. Maybe curry, smoked fish, or even smoked meat. And few things are better with roasted bird (tandoori chicken, anyone?).

\$29.99

Wine Club is the best deal in town!

This month, our wine club gets \$65 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!

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

DIGITAL UPDATES

Facebook: Shiraz Athens, our fan page, has 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, including our specialty food for sale and a wine of the week

Twitter: Shirazathens

Instagram: Shirazathens

cheese plates, wine specials, and gift ideas weekly

www.shirazathens.com

Our website now has updated pictures every week, including cheese plates available each friday!

WHY JOIN WINE CLUB?

Our wine club is the best deal in the wine business. We work hard every month to find wines that are special, hard to find, and great values. The reason people tell us they like wine club the most? All the great finds. The second best thing? Great discounts! For only \$50, members get \$50-65 worth of wine and food, plus tasting notes and recipes. Plus, there's an extra wine on sale for club members, and we have extra case discounts on top of everything.

And our monthly wine tasting is free for members (2 tickets per membership, another \$10 available at the ready!) Ask us about our wine club—it's an amazing deal with wonderful things to try every single month!

UPCOMING EVENTS



SATURDAY, DECEMBER 1

Holiday Market at Shiraz!

We will give you sneak peeks at some holiday specials, deals, special orders, and even the opportunity to get first dibs on holiday items!

1 - 5 PM at Shiraz

Wine tasting for \$10 free with RSVP

MONDAY, DECEMBER 24

SHIRAZ WILL BE OPEN 11-7 PM

DECEMBER 25-26

SHIRAZ IS CLOSED FOR CHRISTMAS

REOPEN DEC 27 AT 11 AM

JANUARY 1-5

EARLY PICKUP FOR WINE CLUB WINES

SATURDAY, JANUARY 5

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

JANUARY 8-12

SHIRAZ IS CLOSED FOR INVENTORY

REOPEN JANUARY 15 AT 11 AM

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.