

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

JUNE 2019

PRODUCT SPOTLIGHT

DID YOU NOTICE OUR WONDERFUL NEW CIDERS WE'RE FEATURING?

Here at Shiraz, we are seeking to further distinguish ourselves from the basic package store by expanding our cider, mead, and vermouth program. We are going to have even more options for summer sippers, including wine spritzers, canned wine, and an array of sake. Never worry again about what to take to the pool or the beach! We also are rolling out a great lineup of fevertree tonics and you can make your own cocktails with sake on an individual basis! Check out our awesome new selections in the back of the store or the tall fridge!

JUNE CHEESE CLUB

BOOZY CHEESES!

SARTORI, WISCONSIN

Bourbon Bellavitano

This cheese is made like a cross between Parmesan and Cheddar, but washing it in Kentucky bourbon gives the crumbly, nutty cheese a sweet and smoky woodiness and a strong, milky saltiness at the finish. It was aged for 5 months until it's bright and vibrant. Super scarce, Shiraz is the only place you'll find this cheese anywhere in the region. \$5.99 / 5.3 oz.

Merlot Bellavitano

Sartori's classic milk blend is made more rich and mellow with the addition of the berry and plum notes from the Merlot that the cheese has been soaked in. It's savory, salty, and long on the palate. Amazing with charcuterie. Try it with cider or a glass of white. \$5.99 / 5.3 oz.

Raspberry Bellavitano

You might be thinking about a sweet cheese, but this is actually Parmesan-style cheese aged in a raspberry ale. The bright, tart ale adds balance to the nutty, brown butter creaminess of the dry, crumbly cheese. Great with a bright white or crisp cider. \$5.99 / 5.3 oz.

MANLY CHEESES!

BEEHIVE, UTAH

Barely Buzzed

A base of Promontory cheddar, rubbed with lavender and espresso powder and aged for 8 months afterwards, it is firm, salty, and tangy with a hint of caramelly sweetness at the finish. It has a richness from the coffee that is perfectly balanced with a tiny floral note. Put it on a charcuterie plate, grate it over soup, or have it with fruit and nuts. Beautiful with a smooth red or your after-dinner coffee or port. \$6.99 / 4 oz.

Big John's Cajun

A spicy, hand-rubbed cheese with the base of Promontory. It has a cayenne base to the rub (the rest is secret!) and the creamy texture is the perfect foil for the heat at the rind! This cheese is one I brought into the state. I love it for a hint of heat on a cheese plate, a spike of flavor on a salad, and it's great melted on a sandwich. Great in pasta! It's lovely with wheat beer, bubbles, and a chillable red wine. \$5.99 / 4 oz.

This month, cheese club members get all five featured cheeses, plus TBJ maple bourbon bacon jam, Effie's cocoa cakes, AND beldi olives. That's \$53 worth of cheese and other accoutrements for only \$50 (or as low as \$40 with a subscription!)

SHIRAZ'S RECIPES FOR JUNE

This month's featured food item is Merrilily Gardens Southern Corn Relish. It's a delightfully fresh combination of Georgia corn with bell peppers, onions, and spices with hints of vinegar and sugar for balance. I like this on any burger or hot dog/ sausage combo, but it's particularly good on blackened fish over quinoa, or shrimp and grits. Mix it into cornbread, on BBQ chicken, or use it for a dressing on potato salad. Make a rice bowl with roasted summer vegetables and use the relish for a little punch of flavor. Or try one of our recipes below. Southern corn relish is only \$7.99, and is automatically included in this month's wine club.

SOUTHWEST TACO SALAD

1 Tablespoon olive oil
1 lb chicken thighs or ground beef
1 Tablespoon cumin, cilantro, or mixture
1 Tablespoon paprika, cayenne, or mixture
1 teaspoon chili powder
salt and pepper to taste
corn tortilla chips or shells split in half
2 cups lettuce, washed and roughly chopped
1/2 cup shredded cheddar or feta cheese
1/2 cup cherry tomatoes, cut in half
1 cup Merrilily Gardens Corn Relish
2 Tablespoons creme fraiche
1 lime, cut into wedges
4 cilantro sprigs, chopped (optional)
4 hot peppers, sliced (optional)

Heat oil in a nonstick or cast iron pan on medium hi heat. Liberally season the meat and add to oil. Turn chicken until browned well on all sides or stir beef until done. Let cool while you prep the rest of the food. Pile lettuce onto the center of plates and sprinkle chips around the edge. Put cheese and tomatoes on top of the lettuce. If using chicken, shred it with a fork. Divide meat among the 2 plates. Top with relish and any peppers or cilantro. Spritz the salad with lime and enjoy! (meat can be cooked a day or two in advance for quick assembly) Serves 2.

STUFFED BABY PEPPERS

8 ounces Padrón peppers (30-ish peppers)
or 15 mini sweet peppers
4 ounces cheddar or goat cheese, cut into small chunks
good olive oil and sea salt
Merrilily Gardens Southern Corn Relish

Preheat oven to 400 degrees F. Cut a slit in the pepper and stuff a piece of cheese in. (They aren't spicy so you don't have to seed them) Line a baking sheet with foil or grease it and place all the peppers on the sheet. Roast in the oven for about 20 minutes, or until the cheese melts and pepper begins to char. Drizzle the peppers lightly with olive oil, sprinkle with sea salt, and add a dollop of corn relish to each one to serve.

we will be getting padron peppers in this month when the short season hits its peak. keep an eye on our emails and facebook page for notice when they arrive!

MUSHROOM CHILI

1 tablespoon canola or olive oil
2 medium onions, cut in large chunks
1 teaspoon paprika
1 tablespoon chile powder
1 tablespoon ground cumin
2 teaspoons dried oregano
1 teaspoons dried parsley
3 garlic cloves
1 pound fresh mushrooms
salt and pepper to taste
2 jalapeño chiles, seeded and stemmed
(or 6 padrons, unseeded)
1 pound tomatoes
1/2 cup walnuts, toasted
1 15-oz can pinto beans, rinsed well
1 15-oz can cannellini beans, rinsed well or 4 oz
each dried, picked over, rinsed, and left to soak overnight
2 tablespoons tomato paste
1 tablespoon plus 2 teaspoons soy sauce
4 cups water
Merrilily Gardens Southern Corn Relish

Besides prepping dried beans, this recipe is easy to do because you work in shifts through your processor or mini blender instead of making a mess with bowls of food everywhere. Just keep putting the vegetables in in order and you don't even have to rinse--just keep scraping them out into the pot.

Heat a dutch oven or large skillet on medium and add oil. Put onion in food processor and chop well--add to oil. Cook until translucent. Add all herbs and spices and cook until fragrant--meanwhile, chop garlic and then mushrooms in the food processor. Add them to the pot and season with salt and pepper. Stir well. Turn temperature down to low. Put peppers in the processor and chop until diced, and add tomatoes. Next, chop the walnuts and add to the pot, along with all remaining ingredients. Cook until the beans are tender, 6-8 hours on low. Serve with a dollop of corn relish in each bowl and sour cream if wanted.

also, we will have peaches each week while the season lasts!

JUNE

Zantho Gruner Veltliner 2017

Burgenland, Austria

Another sustainable vineyard in the warmer section of Austria close to the Hungarian border. Big and ripe, it's the kind of Gruner I like in the summer--while still a mineral wine, it's more green melon than slate. It has lemongrass and pink pepper notes to it, with a bright, spicy, beautifully full finish. Focused, with peach, pear, and lemon. Wiener Schnitzel is classic, but fried chicken is too. Seafood, green vegetables, and Asian spices are naturals.

\$14.99

Domaine des Noes Muscadet 2017

Sevre et Maine, Loire Valley, France

Melon de Bourgogne

The perfect crisp summertime wine. It smells like sea air, seashells, and creamy mussel stew. It's the perfect combo of freshness on the nose and just enough richness on the finish to bring balance. It is delicious with light dishes or as an aperitif. It's a classic pairing for oysters and mussels with fries, but any seafood with beurre blanc (white wine and butter) is elevated with the wine. Summer vegetables: corn, squash, zucchini, and the like are all ideal too. Try jerusalem artichoke relish with it!

\$18.99

Our price = \$14.99

Dauvergne Ranviere Le Pitchoun 2014

Costieres de Nimes, Southern Rhone, France

80% Grenache, 20% Syrah

A wine made simply with 6 months in stainless steel so that the focus is on the single sustainable vineyard planted back in the 80s. The clay and limestone soil definitely comes through with the very herbal, dirty notes on the nose. The smooth, yet earthy notes come through with a lot of mulberry black fruit richness. The soft tannin is all Corbieres-dusty style... reminiscent of a saloon with sawdust and peanut shells on the floor. Put it with something on the grill, with bbq sauce, or roasted chicken or blackened veggies. It's a steal!

\$13.99



This Month's Feature:

Durigutti Cabernet Franc 2017

Mendoza, Argentina

This wine sold out so quickly in April that we brought it back for June so you didn't all miss out! An iron fist in a velvet glove, it's dark and inky with mulberry and purple plum. Spice and cigar round out with violets and black olives on the finish. Intense and gripping on the palate and plummy and lush on the finish. Easy to drink too! Think beef. But anything on the grill or with barbecue sauce will do. Make mushroom chili and swoon.

\$18.99

Wine Club Deal of the Month = \$14.99

Rosé of the month



Gustavshof Blanc de Noir Rose 2017

Rheinhessen, Germany

Cabernet, Cabernet Cortis (Cab crossed with Solaris)

Gustav Becker built this winery in 1924 in the heart of the rolling hills at the highest altitudes in the area. An unusual find - only 80 cases for the US this year. Farmed biodynamically. The color has only the tiniest hint of a blushy pink, and is more of a yellow color. Aromas of ripe melon and red pepper with a youthful freshness and lightness balanced between fruit and acidity. Raspberry, green melon, and a hint of grapefruit provide a lot of clean summery flavor. It's a great wine for salads, shellfish, grilled fish, or served alone. And proof that sometimes wine gets better with a little time in the bottle.

\$18.99

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!



Bravium Pinot Noir 2016

Anderson Valley, CA

The Bravium project is focused on sun, soil, air, and fog. And since Pinot Noir is a wine that takes such meticulous care, I'm excited that Bravium is so committed to showcasing the terroir where it's grown. This is a snapshot of Mendocino during a classic vintage, brisk and floral, with notes of orange peel, white flower, and woody pine. The palate is more black cherry and strawberry, with hints of wild blackberry and minerals underneath with just a tiny note of spice and cream. It's obvious the winemaker is hands off in his winemaking to let the fruit shine.

\$29.99

Wine Club Cru Level WHITE!



La Marea Albarino 2018

Kristy Vineyard, Monterey County, CA

Albarino is definitely one of the most interesting grapes on the planet, and this twist (it comes from California but tastes more like Spain) is no exception. The vineyard is on a former shallow ocean bed--think about the sea air and limestone in the soil. A good bit of fruit, with mandarin, lime, and pineapple, along with a cool and frosty backbone. Elegant, clean, and floral in nature. More lithe than lean, it's fantastic with summer dishes. Try it with shrimp and corn salsa, ceviche, light cheeses, anchovies, or lighter fish. Fantastic with oysters on the half shell!

\$25.99

Wine Club is the best deal in town!

This month, our wine club gets \$56 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, and our weekly updates are on Facebook too

Twitter: Shirazathens

Instagram: Shirazathens
cheese plates, wine specials, recipe inspo and gift ideas on a daily basis

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



SUNDAY, JUNE 28

A 728 PARTY!!

Fiddlehead Cellars throws the largest nationwide virtual toast each year. Join us to be the first in Athens to join in the fun!! For the price of your tickets, you'll gain access to the store for our private event AND 6 different wines - including either 728 Pinot Noir or 728 sparkling wine! (\$46 and \$63 per bottle). We will also have both 728 wines in the Enomatic by the glass! Also included in your ticket:

PIGS AND PINOT: sliders of pulled pork and slaw AND bacon jam-grilled cheese sandwiches

3 - 5 pm at Shiraz (downstairs)

\$20 per person; YOU MUST RSVP FOR THIS PRIVATE EVENT

SATURDAY, JUNE 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

JULY 2 - JULY 6

Shiraz will be closed for Independence day and summer inventory

SATURDAY, JULY 13

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

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.