

# Shiraz

FINE WINE & GOURMET

www.shirazathens.com

OCTOBER 2019

## PRODUCT SPOTLIGHT

### LAST CALL FOR ROBERT ROTHSCHILD SAUCES!!

We've been selling these great spreads and sauces for years, and we're sad to say that after 40 years, they have closed their doors. We have one last delivery of their goodies in the shop if you want to stock up while we still have a selection available! Choose from a dozen different flavors and styles.

\*\*In the month of October only, buy 3 or more Rothschild jars and get 20% off while supplies last\*\*

## OCTOBER CHEESE CLUB

### MARIEKE, WISCONSIN

This Dutch family relocated to the US and has subsequently won over 100 awards. Traditional practices from Holland and unique spice combinations make it one of my favorites—and this is the first time they've offered it in wedges instead of huge wheels!

#### Golden Gouda

Their classic style, aged 6-9 months from the freshest milk—it's from the first milking of the day. Then it's aged on dutch pine for a richness of flavor. Soft, buttery, and creamy. a great accompaniment to all things cheese plate: olives, nuts, fruit, honey, meat, and crackers.

Winner at the World Cheese Championships.

\$10.99 / 8 oz

#### Black Mustard Gouda

Raw cow's milk with a creamy, earthy backbone that's aged 2-4 months. The sweetness of the milk is counterbalanced perfectly with the sharp mustard seeds for a beautiful and textural bite. It's ideal with mustards, cornichons, olives, and cured meat, and wonderful melted on a sandwich.

\$9.99 / 8 oz

#### Honey Clover Gouda

Raw cow's milk aged 2-4 months with notes of sweet, earthy, grassy freshness. This actually has the clover in the cheese, which makes it a great pairing for honey. It's also great with fresh apples, roasted nuts, and hearty crackers. Try it with a glass of Riesling or cider.

\$12.99 / 8 oz

*This month, cheese club members get all 4 featured cheeses, plus Savannah Bee Company Rosemary Honey and Lesley Stowe Raincoast Crisp crackers in cranberry hazelnut.  
That's \$56 worth of food this month!*

*\*cheese club is only \$50 a month, and can be as low as \$40 with payment in advance\**

*\*did you know cheese club can be shipped monthly? it makes a great gift!\**

# SHIRAZ'S RECIPES FOR OCTOBER

This month's featured food item is TBJ Gourmet Spiced Tomato Jam. Our newest flavor from our bacon jam company has herbs and spices to make this more of a condiment than a sweet. I'd hardly use the term "jam" at all! It's delicious on a cheese plate, especially on pimento cheese, and it's also excellent as a glaze for meat. I love it as the tomato in a BLT or as a dollop on a crab cake. A wonderful topping, spread, or dip, it is a great replacement for cocktail sauce or ketchup. Put it on a turkey sandwich, an eggs benedict, or over toasted bread with egg and cheese. Lovely with fries, swordfish, or shrimp. Serve it with fried eggplant chips, meatloaf, or any of the recipes below. And this is a project that donates to an upcycled food charity! Spiced Tomato Jam is only \$8.99 a jar, and is automatically included in this month's wine club.

## TOMATO BROTH MUSSELS

1/4 cup oil  
1/4 cup white wine  
1 jar TBJ spiced tomato jam  
2 lbs mussels, rinsed well

Heat oil and wine in a large pot over medium high for 5 minutes. Pour in the tomatoes and then the clean mussels. Cover and shake well as the mussels steam for about 3 minutes. Ladle or lift mussels with tongs and serve into bowls. Ladle tomato broth over the mussels and serve over cooked pasta or with crusty bread.

## OYSTER SHOOTER & BLOODY MARY RECIPE

Add 1 Tablespoon spiced tomato jam to each cup of tomato juice

For bloody marys: add 1 1/2 oz vodka to each glass of tomato mixture

For oyster shooters: add a raw oyster and 2 oz tomato mix for each shooter

## HOLIDAY CHEESE SPREAD

8 oz grated pepper or cranberry-laced cheese  
8 oz grated sharp white cheese  
3/4 cup good mayonnaise  
1/4 cup minced sweet onion  
4 oz diced peppers of your choice  
1/2 teaspoon minced garlic  
1/2 teaspoon smoked paprika  
1 teaspoon red pepper flakes  
1/2 cup TBJ Gourmet spiced tomato jam

Combine grated cheese, mayonnaise and minced onion in a mixing bowl. Add the remaining seasonings to the cheese spread. Toss several times with a wooden paddle until the ingredients are well blended. Allow the cheese spread to sit for at least one hour so the flavors come together. Serve with extra tomato jam on your favorite crackers.

## TURKEY TIME IS HERE! ORDER YOUR TURKEYS NOW FOR THANKSGIVING! WE GET THE WORLD'S BEST TURKEYS--

Bell & Evans is known for all-natural birds raised on a diet of all grain & herbs. They are also air chilled instead of dunked in ice water, which means that you are not paying for water weight! Everything is TURKEY!! Also means more flavor and a crisper skin. And not only are they free of GMOs, they aren't injected with saline or fat like an average grocery turkey!

The birds come in these sizes:  
8-10 pounds; 10-12 pounds; 14-16 pounds; 16-18 pounds; 18-20 pounds  
Just \$4 a pound.

Whole turkey breasts: 4-8 pounds each, \$5 a pound.

\*\*I'll be making my personal brine again this year! Which means instead of \$12, it's only \$5 for you if you order a bird! Just add water!\*\*

## EMILY'S WINE CLUB SELECTIONS FOR OCTOBER

### **Bodegas Barrada Mono Airen 2017** **Tierra de Castilla, Spain**

Airen is the most widely planted white grape in the world, but most people have never tasted it as a stand-alone glass of wine. This one is low alcohol, dry farmed organically, from 60 year vines and a family that's been farming there since the 1700s. A fun, lightly floral wine, with a super clean flavor-lean, lemongrass flavors with a lentil-type earthiness and white pepper on the finish. It's a great aperitif or pairing for salads, shellfish, or paella.

**\$13.99**

### **Domaine de L'R Canal des Grands Pieces 2018** **Chinon, Loire Valley, France**

**100% Cabernet Franc**

This biodynamic winery that brought us SO2 last year has produced another delicious unoaked, juicy wine. Bold, intense, and fresh, the fruit is ripe and deep with a dark purple color to match. Mulberry, black cherry, and sour cherry too. Lip smackingly tart and a perfect lead-in to fall (if it ever gets here!) Old vines and concrete tanks make a big but pure wine. BBQ sauce, pork chops, and anything with fresh herbs, mushrooms, or lentils to balance the brightness of the fruit.

**\$18.99**

### **Le Cigare Volant 2018 Cuvee Oumuamua 2018** **Bonny Doon Vineyard, Central Coast**

**52% Grenache, 35% Cinsault, 13% Syrah**

A lively, balanced, elegant expression of a Rhone blend from cool climate vineyards. Smoky, laced with fragrant roses and violets, it has hints of lavender and prosciutto. Darker notes of cassis, kirsch, and currant have a savory lightness floating on top with white pepper. Tightly wound now, it will age well for almost a decade. Put it with root vegetables like beets or butternut squash, and simple braised game or meat in a tagine sauce or with goat cheese and balsamic.

**\$19.99**



### **This Month's Feature:**

#### **Three Thieves Red Blend**

**37% Zinfandel, 32% Merlot, 20% Cabernet, 11% Syrah**

Three winemaker friends (including former features for wine club, Joel Gott and Charles Bieler) work together to make this fun, smoky, big and juicy wine. Lots of vanilla and toasty oak round out powerful berry flavors and licorice. A big cherry zing finishes it off. The idea here is a Robin Hood-ish approach for affordable wine. So grab a few for tailgates and parties!

**\$17.99**

**Wine club deal of the month = \$9.99!**

#### **\*\*ANNIVERSARY SPECIAL EXTENDED!\*\***

For only **\$15**, snag \$48 in value:

- a new Shiraz 24 oz metal water bottle
- a Shiraz tee shirt (3 designs, various sizes, first come first served)
- AND a Shiraz cooler bag!

Get a bundle, and add extra bottles for only \$10 and extra shirts for just \$5-10!

## **Rosé of the month**



### **Umatham Rosa 2018**

**Neusiedlersee, Burgenland, Austria**

**40% Zweigelt, 30% Sankt Laurent, 30% Blaufrankisch**

This winemaker is famous in Austria but doesn't product much so you've never seen him here before! He grows grapes on both sides of lake Neusidl on ancient terraced vineyards. A fresh, juicy bowl full of red raspberry and strawberry, laced with bright clear acid and a little ripple of white pepper. It's fruit-forward but super pure in its character, with a lovely, elegant finish. Put it with Thanksgiving dinner-type meals where you're having a wide variety!

Only 35 cases for the US

**\$23.99**

### **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!**



#### **Argyle Winery Grower Series Pinot Noir** **Dundee Hills, Willamette Valley, Oregon**

Argyle strives to compete with best old world wineries. Dusty, nutty, silty aromas smooth out the intense, dark, focused fruit. It's a combination of blackberry and strawberry fruit. Medium-bodied, with rich, inky notes and sweet tannins. It has notes that are savory, spicy, and floral yet very elegant. Long, with a classic Argyle silkiness. Put it with a simple pork loin, roasted salmon, or a fall salad with figs and goat cheese.

**\$25.99**

**Cru Red deal of the month = \$22.99!**

### **Wine Club Cru Level WHITE!**



#### **Territorio de'Matroni Lacryma Christi 2016** **Mount Vesuvius, Campania, Italy**

**Falanghina and Caprettone**

The very unique, potassium-laced volcanic soil of Vesuvio creates a wine so special they call it "tears of Christ." A very textural, mineral-laced wine that is the closest thing made to what ancient Roman rulers drank. Deep yellow, with a rich palate of wet stones and clear pear fruit, it has a finish of marcona almonds and a distinct saltiness from the special land where it lives. With its vibrant acidity, it's the perfect wine for smoked fish, clam pasta, or caesar salad. It will transform a simple roast chicken.

Only 175 cases made

**\$29.99**

**Cru White deal of the month = \$24.99!**

### **Wine Club is the best deal in town!**

This month, our wine club gets \$62 worth of wine and food for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases all month long!

# Shiraz

675 PULASKI ST  
SUITE 400  
ATHENS GA 30601

## HOLIDAY HOURS

### THANKSGIVING HOURS

**NOV 27 - OPEN 10 - 6**

**NOV 28 & 29 - CLOSED FOR  
THANKSGIVING**

**NOV 30 - REOPEN AT 1 PM FOR  
SMALL BUSINESS SATURDAY**

### CHRISTMAS HOURS

**DEC 24 - OPEN 10-6**

**DEC 25 - 26 - CLOSED FOR CHRISTMAS**

**DEC 27 - REOPEN AT 11 AM**

## A NOTE ABOUT FOOTBALL SEASON

We all know that things are crazy around Athens on home football game days. Just a reminder that our hours of operation are the same on game weekends as they are at any other time. In addition, we have wine tastings every Saturday from 1 to 5—even during football season! This is the one little pocket of Athens where there is still: A. parking B. quiet and calm, with a slower flow of store traffic where you get personal attention C. a free wine tasting and all the other goodies you can enjoy here!

One other note: We advise that you drive one of these three ways to Shiraz during game days for an easier commute:

1. Take Barber Street off Prince; right on Barrow; left on Pulaski and left into the parking lot
2. Take College Ave. away from downtown and make a left on Cleveland. The first left is Pulaski; right into the lot
3. Take the loop to the MLK/441 exit. Turn toward Athens. Make a right at the light (College), the first right (Cleveland), and the first left (Pulaski)

## UPCOMING EVENTS



### THURSDAY, OCTOBER 3

#### A tasting with Garrett Boles of One Hope

One Hope makes delicious wines that also donate to charity... Taste 4 wines and a selection of cheeses to get ready for the holidays!

California Brut with truffle potato chips

Riesling with Rouge washed rind cheese

Pinot Noir with dark chocolate

Red blend with beef in BBQ sauce

\$10 per person; \$5 with RSVP

3-6 PM at Shiraz, drop in

### SATURDAY, OCTOBER 5

#### Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

### SATURDAY, NOVEMBER 2

#### Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

### WEDNESDAY, DECEMBER 11

#### A special Growers Champagne tasting

\*back by special request!! this is one of our most popular events\*

Shiraz tasting room

\$30 per person \*limited to 16 people per seating\*

seatings at 4, 5, and 6 PM

4:00 for wine club members only

### 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.**