



PRODUCT SPOTLIGHT

We have a dozen gift items on closeout right now! Check with us for inventory, or have a look at our Instagram page for pictures at #shirazathens

Get some wonderful items below our cost!

JUNE CHEESE CLUB

BEECHER'S, WASHINGTON

Flagship is made in a cheddar style, but with different cheese cultures. As a result, the color is closer to butter and the texture is creamier.

15 month Flagship

The original. Very robust and just ever-so-crumbly. I love this as the center of a cheese plate—and it melts well too.

\$7.99 / 7 oz

4 year Flagship

A richer and nuttier version. Calling all you cheese lovers.... super limited!

\$9.99 / 7 oz

Smoked Flagship

More robust and nutty from smoking over apple and cherry wood. I love this with eggs.

\$8.99 / 7 oz

CARR'S, WISCONSIN

Bread Cheese

Made like a traditional Juusto cheese, it's baked to where it has a nice crust. It's like a grilled cheese sandwich without the bread! Awesome warmed or dunked in your coffee for breakfast.

\$7.99 / 10 oz

Glacier Penta Bleu

The richest blue Carr makes, creamy and silky. A 5-cream blue! It's cows milk cheese with a serious amount of cream. THIS is a cheese for dessert wines or fresh fruit.

\$4.99 / 5 oz

Glacier Wildfire Bleu

The addition of mild red pepperoncinis makes this slightly spicy and a great balance to the creaminess. I love it on salads or burgers!

\$6.99 / 5 oz

This month, cheese club members get all 5 cheeses, plus a box of sturdy Castleton wheat crackers and a jar of Pickled Pink jalapeno pickles. That's \$45 in value!

SHIRAZ'S RECIPES FOR JUNE

This month, wine club members will get \$10 to spend on any of the food items on the shelves at Shiraz! That's anything not in a refrigerator or freezer... any of the great pantry items we have! Snacks, Oil and Vinegar, Jams, Pastas, Health Tonics, Chocolate, Hot Sauces and Finishing Sauces and Marinades and Chutneys... the world is your oyster!

What a great way to explore with something new, try something you've been eyeing, or re-taste something you loved?

Many of you are doing curbside pickup, so we are pleased to assist you in selecting your items to make things easier! Check our Instagram account for pictures of food ideas, or just ask us!

IS THERE ANYTHING WE CAN DO TO MAKE YOUR EXPERIENCE AT SHIRAZ BETTER??

We hope during this time of rebuilding and coping... that you will tell us if there's anything else we can do for you. have things you can't find? unexplained questions? wish we carried something you love? please tell us!

UPCOMING EVENTS



All upcoming events are cancelled until further notice.

Shiraz is still open Tuesday - Friday 11 - 7 and Saturday 1 - 7

WE WILL BE CLOSED FOR JULY 4 AGAIN THIS YEAR

**Open until the end of the day,
Saturday, June 27
We will reopen Thursday,
July 9 with normal hours**

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010



EMILY'S WINE CLUB SELECTIONS FOR **JUNE**

Seale Sauvignon Blanc 2017
Veneto, Italy

Bright, clean, and slightly floral. There is no hint of gooseberry or grapefruit, but plenty of lemon and honeydew melon. A clean, ocean-y lean note to it with very well defined edges make this a polished, mature sauv blanc. I love this wine with cheese. And it's great with all sorts of cured meats too. It's good with egg dishes and with all kinds of fish as well. Try it with some grilled halibut-divine!

\$11.99

Kirsten Wolkentanz Riesling 2016
Mosel Valley, Germany

Such a great example from the Mosel--bone dry, lean, and long. It's lime peel and slate all over the place. Super minerally and linear, it is balanced like grapefruit baked with honey. The finish is absolutely tangy with a mouthwatering acidity that keeps me thirsty. It's the kind of white that's perfect with a rich recipe, like steak, pork, charcuterie, cream sauce, or lots of butter!

\$19.99

Wine Club extra deal = \$14.99

Sulin - Naufragar Frizzante 2017
Monferrato, Piemonte, Italy
100% Barbera

The perfect thirst-quencher for a hot summer day. It only has the tiniest bit of spritz (like a finer Vinho Verde) that makes it even easier to drink. Clean and minerally, with a lovely balance of crisp black fruit. Blackberry, black cherry, and a dark cassis note carry it through. It is an amazing red for fish, or with something light like hummus and chips or a cucumber salad.

\$15.99



This Month's Feature:

Flaneur Pinot Noir 2017
Willamette Valley, Oregon

From 2 vineyards, it has a light to medium body with mulberry, lean black cherry, white pepper, and silt. The black fruit and raspberry have layers of wet stones on the palate and finish with cherry cola, hints of soy, and spice. Deep and pretty in flavor for the lightness on your tongue, it's lovely and balanced. Altogether elegant and refined, with a power to make you pour more. Try it with seafood with an Asian or Mideastern flair. Or have pork or steak with soy.

\$29.99

Wine Club deal of the month = \$19.99!

Wine Club is the best deal in town!

This month, our wine club gets \$58 worth of wine and food! PLUS, save even more on extra bottles, roses, and cru--including half off this month's featured wine!!

Wine Club Cru Level WHITE!



Via Edetana Edetaria 2017

Terra Alta, Spain

70% Garnacha Blanca, 30% Viognier

A bold, deep white. Earthy and full, with a body of broth and roasted hazelnuts. On the finish, it's lean and bold with a good amount of tannin. Firm, yellow baked fruit has heft and silk all at once. It's savory and long, with a hint of brown spice at the finish. The perfect wine for grilled fish, smoked fish, or richly spiced dishes. Try Spanish, Moroccan, or Indian food on for size.

I tasted this wine next to some \$40 Burgundy and I liked this better!

\$24.99

Cru White deal of the month = \$14.99!

Wine Club Cru Level RED!



Vina Ventisquero Vertice 2015

Colchagua Valley, Chile

50% Carmenere, 50% Syrah

When first opened, this wine is intense with a lot of green bell peppers, ripe red fruit, and a creamy texture oozing big dark fruit. With some time open or age in the bottle, the elegance comes out front and center with black, velvety fruit. Blackberry and black currant have grip and smooth texture. The finish has aloe, sweet lemongrass, mint, and basil. This is a beautiful wine with things on the grill! Try steaks, blackened chicken, smothered pork, or game. Great with BBQ sauce, salsa, or any kind of gravy.

92 points and "Best Affordable Chilean Wines to Try", Decanter

\$29.99

Cru Red deal of the month = \$24.99!

get 6 bottles, we'll give you a Vertice cellar box too!

Rosé of the month



Domaine Dozon Chinon Rose 2019

Loire Valley, France

100% Cabernet Franc

A bright, focused wine with a uber-dry body full of orange peel, thyme, and pear. The acid is brisk and refreshing, with green bell peppers and fresh mowed lawn at the finish. Fresh and full, it's a great summer quaffer. This is the kind of wine I LOVE to drink with ham, deviled eggs, fresh chicken or rabbit, also with charcuterie. It has all the big, bold elements of Cab Franc, but won't make you sweat in the heat!

Only 700 cases were made, so grab it while you can!

\$19.99



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