



SHIRAZ'S RECIPES FOR SEPTEMBER

PRODUCT SPOTLIGHT

We have a new line of chocolates from Elements Truffle Company. They're all small batch, raw chocolate, without dairy, and are only sweetened with local honey. They're 70 - 75% cacao, and each bar contains a superfood too! These might be the healthiest chocolates I've seen, and they also donate 25% of the profits to charity. Check out the new bars in 7 different delicious and interesting flavors, all fair trade sourced from Ecuador and inspired by a life of balance. See what your favorite is - I can't decide!
Element Truffle chocolate bars are \$6.99 each.

SEPTEMBER CHEESE CLUB

GOAT LADY DAIRY, NORTH CAROLINA

Smokey Mountain

This goat cheese is dried and then smoked over applewood, creating something fresh and spreadable that also has a bacon-laced, smoky flavor. Put it with a bright white wine, or a low-acid red and try it melted into pasta, quiches, or mac and cheese.

\$9.99 / 5 ounces

Snow Camp

A smooth blend of cow and goat cheese, it's like a little nugget of young brie. Only aged for 2 weeks, it's soft and full of buttery creaminess. I just scoop it up plain and pour a glass of bubbly! Drizzle some honey for a perfect center of a cheese plate.

\$8.99 / 4 ounces

SARTORI, WISCONSIN

Bellavitano Chardonnay

The newest in the series of boozy Bellavitano, it has ripe, sweet wine that adds more complexity to the parmesan-like cheese. It is buttery, crunchy, and super easy to eat. Put it with meaty, spicy, or herbal snacks and sides and serve with any glass of wine.

\$5.99 / 5.3 ounces

Bellavitano Merlot

A perennial favorite, the lush red wine the cheese is aged in makes it mellow and smooth instead of sharp. Like a rich cheddar, try it with nuts, meats, and dark chocolate, and pair with something red.

\$5.99 / 5.3 ounces

Bellavitano Balsamic

A Bellavitano classic aged in rich vinegar makes it like someone added a drizzle over the parmesan. It makes it a great cheese to put with olives, fruit, and cured meats for a gathering. I love it with dry

Sherry or Vermouth.
\$5.99 / 5.3 ounces

This month, cheese club gets all five of this month's featured cheeses, plus Verdant Ginger & Spiced Honey Syrup and 2s Company fig and pecan crackers. That's \$56 in value!

This month's featured food item is an option for wine club members. They can have any one of our Italian vera pasta sauces, Perche Credo pasta sauces, or Galantino flavored olive oils. These products are small, artisan finds made in tiny batches in Italy. Use the specialty sauces in cracked black pepper or caper and olive for a smooth, rich sauce on anything--try it for eggs in purgatory, to poach fish, or as a pizza sauce; or the vegetarian or norma sauces for a chunky pasta sauce with lots of veggies. Or pick an olive oil in garlic, pepper, basil, or lemon. These have been some of our most delicious and most popular new items in the past year, so take advantage of the chance to revisit one or try something new! The featured pasta sauces and olive oils are \$9.99-\$14.99 each, and your choice is automatically included in this month's wine club. (Add a second choice and get 20% off!)

BASIL VINAIGRETTE

1/4 cup lemon juice
1/4 cup wine or champagne vinegar
2 Tablespoons Dijon mustard
1/2 cup olive oil
1 teaspoon salt
1/2 teaspoon pepper
extra basil leaves, optional

Mix or whisk all ingredients together; if using fresh basil, utilize a blender. Drizzle over pasta salad, grilled vegetables, fresh cucumbers, or roasted fish. Use half the mayo for chicken salad and add the vinaigrette instead. Serve over beets, tomatoes, or melon. Or put on a salad, of course!

DINA'S GREEK MEATBALLS

1 pound ground beef
1 onion, diced
1 pound bread, in crumbs
3 Tbsp fresh basil (or 1 Tbsp dried)
3 small sweet peppers, diced
1 carrot, diced
1 sprig fresh mint (or 1/2 tsp dried)
3 cloves garlic, diced
vinegar, olive oil, salt & pepper to taste

Moisten bread crumbs with water--just enough to soften. Add the rest of the ingredients and mix until combined. Use just enough vinegar and olive oil to bind everything together. Make generous meatballs from the mix and simmer in pasta sauce or cook in a slow cooker. I like to brown them a bit in a splash of olive oil on medium, add authentic tomato sauce, and turn down on low and let them simmer slow in the sauce.

Shiraz

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EMILY'S WINE CLUB SELECTIONS FOR SEPTEMBER

Clot d'Encis Blanc 2019 Terra Alta, Spain 100% Garnacha Blanca

A firm, mature white with light aromas of green melon and flowers. Richer on the palate - waxy honeycomb balances it out. It is even and long, with a lithe and lingering finish, encouraging yet another sip. I love it with egg salad and fish with dill. Also good with shellfish, green vegetables, fried fish, and salami.

\$11.99

Chateau Haut Biraud 2017 Bordeaux, France Merlot and Cabernet

This organic wine is full of green bell pepper and tomato leaves, and all the other smells of the garden. Very earthy, green, and herbal. Once it opens, it's more subtle, but the pepper persists with flowers, dark black fruit, and a hint of dark spice. Zippy at the finish with integrated tannin and a slighty grassy note. Put it with roasted veggies, pesto, or burgers.

\$15.99

Alphabetical Vin Blanc 2017 Western Cape, South Africa 93% Roussanne, 7% Chardonnay

The wine starts off green and flinty, and evolves into a fresh, full, and elegant glass. Flavors of green melon and lemon ice permeate the green watermelon rind crispness. It's pretty and subtle, with white pepper and notes of red fruit on the mouthwatering end. Lovely with fish tacos, chorizo, jerk chicken... things with a hint of spice are great!

\$18.99



This Month's Feature:

Bodegas Estefania Tilenus Pagos de Posada 2015 Bierzo, Spain 100% Mencía

Raul Perez knows how to coax all the intensity out of these low-yield, 100 year-old vines. The color is maroon with a violet rim. Unfiltered and unfiltered, it has salt, acid, and stones at the front. Long in the mouth, it has silky, balanced cherry fruit and hints of sage and cedar. Try this with any kind of grilled meat, hard cheese, or game. It's also great with pizza or pasta in any sauce.

\$24.99

Wine Club deal of the month = \$14.99!

Rosé of the month



Borell Diehl Saint Laurent Rose Trocken 2019 Pfalz, Germany 100% St Laurent

The nose is fresh and refreshing - on the palate, it is lush red fruit all over. Black cherry skin, raspberry, and kiwi blueberry salad flavors are all there. Orange and ruby red notes have a super dry, robust finish with racy citrus peel. The perfect wine for shellfish. It is also good with pork, pesto dishes, and mild curry.

\$16.99 (liter)

Wine Club Cru Level RED!



Monchiero Il Segreto 2014 Piemonte, Italy 100% Nebbiolo

The '14 vintage was not great for Barolo, but some vineyards made outstanding wine in smaller amounts. The "secret" here is that the Nebbiolo from this 13th century winery is, in fact, Barolo from their best vineyard! All the hallmarks, too: ruby color; cherry, plum, tar, and rose on the nose; a finish of delicate herbs, acidity and notes of black licorice. Put it with duck prosciutto, salty cheese, pasta with cream or butter, game, truffles, capers, and olives. Anything rich.

\$24.99

(p.s. the regular Barolo from this vineyard is \$60!)

Wine Club Cru Level WHITE!



Quinta da Muradella Gorvia Blanco 2013 Monterrei, Galicia, Spain 100% Dona Blanca

From a garage winery committed to reviving lost varieties, this organic wine is like Grand Cru Burgundy. It's aged 4 years before being released, and isn't about the fruit so much as it is of chewy, leesy, chalky mineral character. Expressive and deep, it has yellow baked apples, pie crust, and smoke, laced with bright lemon acidity. It really draws you into it! Put it with lobster, roast chicken, mushrooms, mild cheese, and cured meats, for starters. Buy extras to drink over the next 7-10 years.

94 Wine & Spirits, 93 Wine Advocate

\$59.99

Cru White deal of the month = \$29.99!

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 half off on every feature this month - and extra on any mixed cases!

UPCOMING EVENTS



FRIDAY, SEPTEMBER 3

Fromage Friday returns

\$5 cheese plates from noon until we run out

call ahead to guarantee yours

starting 09/03, cheese plates every Friday

SATURDAY, SEPTEMBER 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

SATURDAY, OCTOBER 2

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

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