



SHIRAZ'S RECIPES FOR **OCTOBER**

This month's featured food item is Plantation Dark Chocolate Covered Peanuts. These are one of our favorite snacks, and can be eaten alone for a sweet-ish and savory combo on its own, or added to other things for some extra pizzazz. Chop and put it on top of ice cream or into your favorite chocolate chip cookie recipe instead of chocolate chips for melaty PLUS crunchy. Or mix into blondies. Melt in 30 second intervals in the microwave, spoon onto wax paper, (sprinkle with sea salt) and let sit for 30 minutes for the world's easiest peanut clusters. Chocolate covered peanuts are only \$9.99 a can, and are automatically included in this month's wine club.

BUCKEYE SNACK MIX

This twist on original Chex mix has tons of extra flavor, but is super low in sugar.

- 9 cups assorted cereal (non-sugary, like chex or Catalina Crunch)
- 1 cup Plantation chocolate covered peanuts
- 2 cups pretzels
- 6 Tablespoons butter
- 2 Tablespoons worcestershire sauce
- 2 Tablespoons almond or peanut butter
- 1/2 teaspoon salt
- 1 teaspoon paprika
- 3/4 teaspoon garlic powder
- 1/2 teaspoon onion powder
- optional: 1 cup plain pecans, peanuts, or walnuts

Pour cereal and pretzels into a large bowl. Heat butter for 30 seconds and stir until melted through. Add all other seasonings to butter and pour over the cereal blend. Put large bowl in a microwave and heat on high for 6 minutes, stirring thoroughly every 2 minutes. Toss again and cool slightly. Add nuts and serve, or cover and save for up to 5 days.

I recommend using our keto cereals in the mix - we have cinnamon toast and chocolate banana, which both are perfect with the peanut butter and chocolate.

For a sweeter version, add caramel instead of peanut butter to the mix.

NUTTY CHOCOLATE SPREAD

- 1 cup Plantation chocolate covered peanuts
- 1 Tablespoon sugar
- pinch of salt
- 6 Tablespoons water

Put all ingredients in a blender or food processor. Pulse on high for about 5 minutes, until blended well. If not smooth enough, add 1-2 more Tablespoons water. Serve with fruit, biscuits, toast, waffles, etc. Makes about 1/2 cup

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 from diet of grain & herbs. They are air chilled instead of dunked in ice water, which means that you are not paying for water, just TURKEY!! It means more flavor and a crisper skin. Free of GMOs, plus no saline or fat like an average turkey! The birds come in these sizes: 8-10 pounds; 10-12 pounds; 12-14 pounds, 14-16 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!!*

PRODUCT SPOTLIGHT

Fromage Fridays are back!

Every Friday, we feature a fun cheese plate for only a \$5 suggested donation. We also have a great selection of wines by the glass, as always. We post a picture of the cheese plate on facebook if you want to check it out in advance. Cheese plates start at noon and last until we close or until we run out. Want to make sure you get one? You can call, email, or respond on facebook. Don't feel like having happy hour with us? You can take your fromage to go!

OCTOBER CHEESE CLUB

DEER CREEK CHEESE, WISCONSIN

Vat 17 World Cheddar

A blend of the best cheddar cultures around the world that has been blended into one unique cheese here in the USA. It's a bold and complex cheese that's aged at least 2 years. Perfect with fresh fruit, dried fruit, and a variety of nuts and crackers.

\$9.99 / 6 ounces

3 year Double A Reserve White Cheddar

A classic extra sharp cheddar with rich, bold bite that mellows into a creamy finish. Aged at least 3 years, is intense and great on a tray with nuts and salami, and a great pairing with a deep red wine like a Cab.

\$8.99 / 6 ounces

7 year Grand Reserve White Cheddar

With a minimum of 7 years from the picks of cheddar curd best suited for aging, the result is a balanced textured cheese. The mature, silky flavors are well suited to roasted nuts and fresh fall fruit.

Try a special white.

\$11.99 / 6 ounces

The Doe

A bandage wrapped cheddar infused with Madagascar bourbon vanilla beans—the vanilla is ground whole and then the cheese is aged well for extra aromatics. The finish is savory, sweet, and woody. Add some shortbread and ham for even more umami.

\$8.99 / 7 ounces

Blue Jay

A juniper berry infused quintuple creme blue cheese. Yes, that's almost twice as creamy as a triple creme! Plus delicate pine botanicals to create texture and spice on the buttery palate. Stuff olives for martinis or put with pears and jam.

\$8.99 / 5.3 ounces

This month, cheese club gets all 5 featured cheeses, plus a jar of Food For Thought Cherry Cabernet Preserves and 2s Company Rosemary Cashew crackers. That's \$55 worth of food!

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR OCTOBER

Mattias Michelini Passionat Semillon 2020 Revolucionaria Hulk Mendoza, Argentina

This rich, leesy, unfiltered white is juicy and spicy at the same time. Flavors of lemongrass, apricot, and kumquat explode out of the glass. More ripe kumquat and passionfruit ends in white pepper, gunpowder, and lime peel. It's so mouthwatering I want to drink it all fall. Perfect with white fish or pork, and season things with intense herbs like fennel, saffron, and tumeric. Excellent with hard cheese.

\$15.99

Quinta da Pellada DAC Red 2018 Dao, Portugal

30% Touriga Nacional, 20% Jaen, 30% Touriga Roriz, 20% Alfrochiero
Alvaro Castro makes wines in an old school, feminine style, and this one is so pretty, with a silky, satiny texture. Extremely earthy at first, let it breathe for the underlying dark blue and black fruit to come out. Smooth, with herbs and underbrush, it has notes of vanilla and cardamon at the finish. Try it with cheese, chicken, turkey, or game. Great with appetizers.

\$16.99

Cantine Moscone Nociolino Vino Rosso N.V. Monforte d'Alba, Piemonte, Italy

80% Nebbiolo, 10% Barbera, 10% Dolcetto
This unusual blend is an extremely intense but fresh little beauty, with notes of rose petal, clove, and cinnamon on the nose. Blueberry, mulberry, and plum are laced with ash, tar, and black tea. Black pepper and cooking spice finish it, along with a little cranberry. It's an excellent match for game, pasta, mushrooms, and root veggies.

\$17.99



This Month's Feature: Badenhorst Secateurs Red 2018 Swartland, South Africa

Cinsault, Shiraz, Carignane, and Grenache
An aromatic, complex wine. Spices and minerals prevail, with pepper, anise, flowers, and lavender oil. Roasted red fruit, dark berries, currants and a savory note of some light underbrush give it a roundness. The finish is sandy, long, and elegant. This is the perfect wine for almost any red meat, any vegetable, or any cheese. It manages to be fresh, smooth and supple, and keep the grip too.

\$19.99

Wine Club deal of the month = \$14.99!

HOLIDAY HOURS

**DURING THE WEEKS OF THANKSGIVING,
CHRISTMAS, AND NEW YEARS EVE 2021:**

Shiraz will be open 11-7 Mon, Tues, and Wed
And closed Thurs, Fri, and Sat

Rosé of the month



Altered Dimension 2018 Columbia Valley, Washington 100% Syrah

From the incubator at Chateau St Michelle, it's a smooth, fruit-forward wine for fall porch drinking, shellfish, or ripened goat cheeses. It has a bold, fresh, zippy nose and palate, with strawberry, light flowers, and brisk white pepper. A fun and entertaining wine, meant to be shared with friends. Canteloupe, lime peel, and tropical notes keep it interesting.

\$15.99

Wine Club Cru Level RED!



Donnafugata Bell' Assai Vittoria, Sicily, Italy 100% Frappato

A grape that takes up 1% of all Sicily's winemaking is one of my favorites, and is perfect for summer/fall weather. It has a ruby/violet/ garnet color that draws you in, as does it's violet and lavender, plummy, strawberry nose and silky smooth texture with soft tannins. It is a favorite of mine for heavy fish and soft cheeses, as well as any tomato dish or anything with mushrooms. With its soft tannin and light earthy freshness, it's surprisingly versatile for dinner.

\$27.99

Wine Club Cru Level WHITE!



Domaine de l'Ecu Classic Muscadet 2020 Loire Valley, France 100% Melon de Bourgogne

One of the Loire Valley's first biodynamic farmers (over 50 years) and pioneers of long lees aging (15-18 months!), Ecu is a super clean, elegant, beauty of a wine. Lots of minerals, and all of the weight is stone and slate--there are notes of flower, stone, and oyster shell. Super long, I want to see it age! Put this with the classics: oysters, other shellfish, and fried food. It will make you take notice.

\$24.99

Wine Club is the best deal in town!

This month, our wine club gets \$61 worth of wine and food for only \$50! PLUS, wine club saves on every feature, plus an extra discount on all mixed cases!

UPCOMING EVENTS



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
special guest pourer Elgin Leary

SATURDAY, NOVEMBER 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room
\$5 per person; free for club members in good standing
special guest pourer Michelle Schreck

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