



PRODUCT SPOTLIGHT

At Olé & Obrigado, their mission is to import soulful wines of exceptional quality crafted by family-owned wineries in Spain and Portugal. Native Spaniards Patrick Mata and Alberto Orte founded Olé Imports in 1999 while in college. Both Patrick and Alberto come from families who have been making wine in Spain since the 1800s.

Our friend Patrick was described by Robert Parker as "one of the most driven, passionate and talented young men in the wine world". Obrigado, a collection of quality wines honoring the places, grapes and winegrowers of Portugal, joined Ole in 2018. It's founder, Rui Abecassis, and Patrick Mata have both done events with us at Shiraz and the largest contingent of wines in wine club over our 17-year history have been from this group of diverse and interesting wines.

Come taste 12 wines from this fantastic portfolio on Wednesday, May 11-RSVP, please!

MAY CHEESE CLUB BEEHIVE CHEESE, UTAH

Pour Me a Slice

Promontory cheddar infused with Basil Hayden's Whiskey. It is remarkably smooth and deep in flavor. I love it on a cheese board or melted on a sandwich. It's sweet and creamy on the finish, which is why I love it so much with fruit.

Shave it over warm veggies or eggs too.

\$5.99

Trufflehive

The Promontory white cheddar pairs wonderfully with shaved black truffles. It is also rubbed with truffle sea salt and honey, adding even more umami flavor to each slice. Savory and mushroomy on the finish, it's a great stand-alone cheese. I also grate it on frittata and risotto.

\$5.99

CABOT CHEESE, VERMONT Seriously Sharp Cheddar

A classic dairy bar, milky white in color with a slightly crumbly, firm texture that's adored by cheddar lovers. Nutty and smooth, it has an intensity that's perfect with cured meats, on a grilled cheese, or shredded over pasta.

\$6.99

1 Year White Cheddar

Aged for a more robust bite, slightly crumbly texture, and luscious mouthfeel. This strong cheese is fantastic on a cheese board when you need extra snap to match truffled meats, stuffed olives, and strong jams.

\$5.99

JASPER HILL CELLARS, VERMONT

Jasper Hill Cellars Cabot Clothbound Cheddar

The cheese that made Jasper Hill, formerly only caves, a household name. This bandage-wrapped cheddar is truly world-class, with the deepest elegant, nutty, brothy notes that England only wish they made... it's super crumbly nuggets have the most delicate, cheesy texture you can imagine.

\$9.99

This month, cheese club gets all five featured cheeses, plus a jar of Regina's Farm Kitchen Strawberry Smoked Chipotle Pepper jam and a box of Effie's new Walnut Biscuits. That's

\$54 worth of food!

Regina's Farm Kitchen jam is \$11.99 a jar
Effie's Biscuits are \$6.99 a box

SHIRAZ'S RECIPES FOR MAY

This month's featured food item is your choice of olive oil or balsamic vinegar from Olive Orchards of Georgia. South Georgia produces some of the best olive oil in the USA, but the Civil War almost destroyed the industry. The Hobby farm, where these olives are sourced, grows over 60,000 Arbequina trees. A favorite variety, it is fruity, buttery and not super bitter. It stands alone but blends well. Olive Orchards of Georgia also makes great balsamic aged in Italian barrels and flavored (except the traditional white and dark) with 100% pure fruit. The flavors of both the oils and vinegars are wonderful, because they are a result of actual fruit instead of infusions. You can truly tell the difference! I hope you have as much fun playing with the different flavors as I have. Olive Orchards bottles are \$19.99 each, and your first choice comes automatically in this month's wine club. Blend an oil and vinegar together for a great dressing, drizzle balsamic on a dish to make it even better, poach fish in olive oil and wine... or try one of the recipe ideas below.

UPDATED 7-LAYER SALAD

1 head lettuce, broken
1 green pepper, chopped
1/2 c. fresh broccoli, in pieces
1/2 c. dried fruit (dried wine grapes on sale = \$1)
1 c. olive oil blended with 1 c. flavored balsamic vinegar
1 c. fresh fruit, such as strawberries or melon
6-8 pieces bacon, fried and crumbled
salt and pepper to taste

Put first 8 ingredients in a large glass bowl or tupperware container in order listed. Chill until time to serve. Then add salt and pepper, toss, and serve.

Optional: crumble goat cheese or feta on top.

MINT-BALSAMIC SAUCE

1 cup mint (fresh, rinsed, and dry)
2 T. honey
1 1/2 Tablespoons boiling water
4 Tablespoons balsamic vinegar

Chop mint finely, and mix in a bowl with honey and water until dissolved. Add vinegar and chill for 15 minutes. Serves 2 on an entree or 4 on a side.

This is great on fresh fruit and also it's delicious on heavier fish, poultry, or pork.

PASTA WITH BALSAMIC MUSHROOMS

8 oz. pasta, your choice
2 Tablespoons butter
4 oz. wild mushrooms
4 oz. button mushrooms
2 cloves garlic
1 teaspoon chopped thyme
1/2 cup sherry
1 cup broth
2 Tablespoons cream
2 Tablespoons balsamic vinegar (I love white)

Heat butter over medium and add roughly chopped mushrooms. When they start to brown, add all other ingredients except pasta and balsamic and simmer on medium low for an hour. Serve over pasta and top with balsamic.

MARINATED OLIVES

8 ounces assorted pitted olives
4 Tablespoons flavored olive oil
2 Tablespoons lemon juice
2 Tablespoons fresh thyme
3 cloves garlic, minced

Drain olives and pour all other ingredients over the top. Marinate overnight in the refrigerator and let warm to room temperature an hour before serving. Serve over feta cheese; chop and serve on toast points; or dice and serve over fish.

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR MAY

Domaine Guillaume Cabrol Picpoul de Pinet 2018 Languedoc-Rousillon, France

Picpoul could be the quintessential summer grape. Juicy, fresh, and refreshing, it's like a crisp, cool breeze on a hot day. Full of green melon, herbs, fresh grass, and a kiwi tartness on the finish. Simple, elegant, and absolutely delightful. Put with oysters, cod, roasted chicken, or salads.

\$15.99

Puerto Viejo Vina Sar Malbec 2015 Valle del Curico, Central Valley, Chile

Classic Malbec notes of bell pepper and grass, with brightness from dark red fruit. The wine rounds out with black currant and cranberry with quite a bit of tannin. The good part is that it's better hours later... the best part is that it's best on day two (or decanted). Put it with food on the grill, anything smoked, or anything with a char on it.

\$9.99

Sulin - Naufragar Frizzante 2017 Monferrato, Piemonte, Italy

100% Barbera

The perfect thirst-quencher for a hot summer day. It has only the tiniest bit of spritz 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 lightlike hummus and chips or a cucumber salad.

\$15.99



This Month's Feature:

Yaso 2014

Toro, Spain

100% Tinto de Toro

Classic Toro Tempranillo, with a firm backbone and deep flavors. These can be brash or jammy young, so we've aged it for you! Dark & brooding, with a little warmth under its calm exterior. Spicy, with heavy black fruit and dark woody undertones if you have the patience to let it open. Good tannin at the end has a long, filling finish. Classic with lamb and lean beef, it's also great with tomato dishes and hard cheeses. My favorites are sausages with a salad and, of course, paella.

\$25.99

Wine Club deal of the month = \$17.99!

UPCOMING EVENTS



WEDNESDAY, MAY 11

A party and tasting with Ole and Obrigado!

A party and tasting with Ole and Obrigado! It's our first party in over 2 years so we're going big!!!

5 - 7 p.m. at Shiraz

4 p.m. early admission for cru wine club members

12 wines from our favorite Spanish & Portugese importer, including 4 hard-to-find, high end offerings!

A buffet of Spanish tapas, including cod croquettes, pinxtos with peppers, ham, and seafood, and a vast Spanish cheese platter. Special guest from Ole Nicolas Quinones will be here too!

Only \$30 per person, all-inclusive

see our website for wine list and menu!

Rosé of the month



Bellula 2020

Languedoc, France

60% Syrah, 40% Grenache

Pale in color but loaded with flavor. It is floral and fruity with juicy strawberry, cherry, and notes of strawberry flowers and laurel. The finish has olive, peach, and a tightness that cleans the whole thing up in a mouthwatering way. Absolutely refreshing. Perfect for any springtime dishes or a picnic.

\$13.99

Wine Club Cru Level RED!



Riverbench Bedrock Estate Pinot Noir 2013

Santa Maria Valley, California

A really pretty wine made of French clones: 666, 777, and Pommard. With a kiss of new French oak, it was built to last. Silty, mushroomy, and earthy notes prevail, with dates, raisins, currants, and other black fruit. It's a mouthful and is also elegant at the same time. If you drink Oregon Pinot, don't miss this one! Put it with a special dish on a weekend.

\$29.99

Wine Club Cru Level WHITE!



Bodegas Albamar Ciebo 2016

Valdeorras, Bierzo, Spain

100% Godello

A wine known for its freshness in an otherwise heavier grape. Creamy at the front with ripe white fruit, citrus, and aniseed. On the palate it is fresh and umami-driven. Structured, balanced, and long, it has notes of quince, green herbs, lemon, and minerals. It's brilliant with White meat, baked fish, and dishes covered in herb sauce.

\$39.99

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 \$8 on every feature, plus an extra discount on all mixed cases!

THURSDAY, MAY 5

A tasting and demo with Regina of Regina's Farm Kitchen!

3 - 6 p.m. at Shiraz

Drop in and see these new terrific jams and sample Mom's day ideas free of charge

SATURDAY, MAY 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SATURDAY, JUNE 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010