

ASK US ABOUT WINE CLUB!
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EMILY'S WINE CLUB SELECTIONS FOR

JUNE

Lehrner Blaufrankish Ried Gfanger 2008 Mittelburgenland, Austria

I'm always excited when my tasting notes on a wine include "yum!!" A winemaker with no taste for "popular" wines (he dubs it "Cabernitis") fashioned this take-charge, big wine. It has a great deal of ripeness for something old-world. Aromas of red fruits and juicy carrots are there. It has a sweet herbal finish and loads of minerals. Try it with anything you put on the grill this summer.
\$18.99

Schloss Gobelsburg Rosé "Gobelsburger" 2010 Zweigelt, St Laurent, Pinot Noir Kamptal, Austria

This winery has been around since 1074!, proving that old-schoolers do indeed dig the pink stuff. Especially if they're dry, lean, and clean like this one. The nose is all strawberry, but the palate is like drinking a glass of slate. There's a fair amount of tannin too, a combination delicious for the summer. Try it with grilled fish, lemon chicken soup, or garlicky anchovy dip.
\$15.99

Hirsch Gruner Veltliner "veltliner #1" 2009 Kamptal, Austria

Funny winemaker Johannes Hirsch puts a green stag on every label since his name translates to John Deere! He was the first to put all his wines in a screwcap, before it was trendy. A classic example of a citrusy GruVe for summer, this has a musky nose but a clean palate full of lemon and lime with a zesty, mouthwatering finish. Show this to a Sauvignon Blanc lover—they'll drink it from now on!
\$16.99

This Month's Feature: Anciano Grand Reserva 2000 100% Tempranillo Valdepenas, Spain

Aged 10 years before it's released, 2000 is the current vintage for this little beauty. The fruit is soft, ripe, and dark, and the tannin is soft and refined. Smooth, smokey black plums, blackberry, and cranberry have pretty dried fruit flavors. This has all the good signs of a wine that's been aged well, Enjoy it with garlicky anchovy dip, pasta with cream sauce, or meat on the grill (and try it with steak topped with garlic dip!).

90 points, Robert Parker

\$14.99

wine club deal of the month = \$11.99

**TASTE WHAT THE WINE CLUB ALREADY KNOWS--
OUR PICKS ARE DELICIOUS!**

**THE FIRST TASTING OF EACH MONTH WILL
FEATURE WINE CLUB SELECTIONS**

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

Wine Club Premier Cru Level!



Horse and Plow Old Vine Carignane 2009

Testa Vineyard, Mendocino, California

Just what I expected from a single-vineyard wine from a winemaker I love and a grape we don't see enough! Dark, extracted, and complex, it makes me remember why Carignane is great. Violet, licorice, and ultra-ripe strawberries are restrained in a deep, dry glass of wonderful. Brand new, and small production: it won't last long! One of only 3 wineries awarded the Green America Business Seal of Approval.

\$26.99

JUNE'S BEER CLUB!



Each month, we select 2 breweries that we think are worth noting, and pick 2 beers from each of them that are delicious and geared for the season. On average, beer club members receive a mixed 12 pack, but bottle size and pricing sometimes alter the package. What is consistent is 4 great beers valued between \$25 and \$30, tasting notes, and a pickup starting the first of the month. Beer club is \$25 a month; Wine club members who also join beer club also get an extra 10% off all beer purchased at Shiraz.

21ST AMENDMENT, San Francisco, CA

Back in Black IPA

The malt carries this beer more than the hops, which makes it a little more refreshing for the summer months. Smoky aromas and a dark color make me think fall, but then the structure and maltiness smooth out the mouthfeel and keep it lighter than most night-dark beers.
\$9.99 / 6 pack

Hell Or High Watermelon Wheat Beer

I was a little scared of this beer at first, since I don't want to drink sweet beer—imagine my surprise when it was the hit of the summer last year! It's not sweet at all, but tart, tangy, and ready for a hot summer day. Thirst-quenching citrus, wheat, and apple flavors complete a nice, crisp beer.
\$9.99 / 6 pack

WILD HEAVEN, Athens, GA

Invocation Belgian Golden Ale

Made by Trappeze's Eric Johnson, these wines were only available on draft until recently. I met with Eric to taste them and immediately became enchanted—these are really well-made beers! The Invocation has notes of coriander, spice, and orange peel, along with a texture like banana bread—but a dry, hoppy finish. Kinda made we want another.
\$9.99 / 4 pack

Ode to Mercy Imperial Brown Ale

This is my style beer. It's made with 1000 Faces Coffee, and the location Eric uses to brew it keeps telling him his ratios are off, since there's so much bean in the brew. But it's not too heavy on the coffee—instead, the roasted malt, toasty notes all come out in the beer. Coffee and oak are there, and the palate is rich, but the finish is lighter than you'd expect.
\$9.99 / 4 pack

SHIRAZ'S RECIPES FOR

JUNE

This month's featured food item is Qimiq Classic. Qimiq is a heavy cream substitute with half the fat, and can be used in a vast number of ways to create delicious recipes. Mix it with goat cheese to spread on a baguette with ease or warm with our bruschetta for a great cream sauce. Blend it equally with mayonnaise and refrigerate to put a moisture lock on bread for a sandwich—nothing will make it soggy! It melts down easily for pasta sauce or stays firm for fruit salad. It's super popular in Europe and in commercial kitchens, and I couldn't believe how much I used it at home once I started playing with it. It can replace cream, butter, or eggs in most recipes. The dishes made with it are lower in fat and pretty longer on the table when you have company, over—and they are much quicker to make. I hope you have as much fun as I did! Qimiq Classic is \$7.99 for 2.2 pounds, and comes automatically in this month's wine club.

For even more great ideas while cooking, try Qimiq Whip, another substitute that triples in volume with a mixer, only \$7.99 for a 2.2 pound box.

GARLICKY ANCHOVY DIP

I should have named this garlicky feta dip, since those are the flavors that come through.

2 cloves garlic

6 ounces white anchovies (drained)

6 ounces feta

½ cup Qimiq Classic

2 Tablespoons chives

1 lime, juiced (or 1 T.)

dash hot sauce Blend all the ingredients together until smooth. Serve with crackers or chips, or put on top of grilled vegetables or meat.

Also makes a great dip for veggies.

LEMON CHICKEN SOUP

½ pound butter

2 cups diced onions

2 cloves minced garlic

¾ cup flour

2 quarts chicken stock

2 lb. chicken thighs

¼ cup fresh lemon juice

1 ½ cups Qimiq Classic

salt and pepper to taste

1 Tablespoon fresh sage

¼ cup diced red peppers

Melt butter on medium and add onion and garlic. Cook until softened. Add flour and stir to combine; gradually add stock and mix in until smooth. Add chicken, lemon, and Qimiq and simmer for 30 minutes. Add remaining ingredients, simmer for 5 minutes, and serve.

ANOTHER FOOD YOU CAN'T MISS:

"... and my culinary life was forever changed. Since then everyone, without exception, who has visited Austria has come back raving about this food. It's like a sweet, sexy secret a few of us share. Once you taste it, you can barely imagine how you ever did without it. I wonder if there's another foodstuff in the world as littleknown and as intrinsically spectacular as this one." -Terry Theise

"Ditto!!! It makes absolutely everything super special" -Emily Garrison

Hirschmann Pumpkin Seed Oil!

\$23.99

This month on special for \$19.99, while it lasts!

The Mouse Trap - Rani Bolton

Are you a person who thrives on spice and variety? Or do you prefer a constant and consistent way of living? I personally like trying new things but knowing at least 80% how they will turn out. So I suppose, like many, I am a bit of both. When it comes to cheese, I want to experiment but not waste my time, effort, or money.

Here are some guaranteed suggestions for a party, snack, or romantic dinner.

Manchego and Olives: This is natural pairing, as you are taking two items from Spain and making them at home together.

Warm the olives and shave manchego cheese over them. Or, depending on your personal aesthetic, perhaps cube the cheese to make it more "finger food."

Brie or Goat Cheese, Cherries, Nuts and Phyllo dough: (Phyllo is usually in the freezer section of the grocery)

Take the phyllo, wrap it around the cheese like a present and bake for five minutes or until golden brown.

While browning in the oven cook a blend of dried cherries, chopped hazelnuts, and honey to serve as an accompaniment.

Crusty Bread with Apples + Onions + Cheddar: Sautee the apples and onions in a generous amount of butter, add salt to taste, if inclined, add a dash of aged balsamic vinegar or pumpkin seed oil. Layer on your favorite crusty bread, add cheddar and put on your grill or in your oven till it bubbles to perfection.

Duck and Chevre: add a dollop of fresh goat cheese to a baguette and a slice of smoked duck breast. Top with caramelized onions for something really special!

Chocolate and Brie: Choose a chocolate that is rich and take nibbles of each together to find the right proportion of flavors for you so that they do not overpower each other

Mahon + Caramel: The strong flavor of the mahon will balance with nuttiness of caramel with just a bit of saltiness on the finish. Great when eaten as a luxurious sandwich on a nice baguette.