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RETURN SERVICE REQUESTED

Thank you for your support of our locally owned and family-run, independent business.

We love referrals!

You are our best and most effective marketing program! Please tell your friends, family, and colleagues about what we're doing here at Shiraz.

Did you know that we can special order wine for you?

If we can track it down, we'll bring it in - and we can help you choose and purchase the right amounts for your special events!

UPCOMING EVENTS

TUESDAY, APRIL 3

A tasting and bottle signing with Erik of Kokomo wines in the Shiraz tasting room featuring all 6 wines from Kokomo and light hors d'oeuvres

6 – 8 p.m.; Wine Club early admission at 5 p.m. \$10 per person; only \$5 with RSVP

THURSDAY, MAY 3

A tasting and bottle signing with Antonio Sanguinetti in the Shiraz tasting room featuring Sanguinetti's wines from Tuscany and beyond. We will be tasting a Chianti, Supertuscan, multi-region blend, and Brunello. 6-8 p.m.; Wine Club early admission at 5 p.m. \$10 per person; only \$5 with RSVP

THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

TUESDAY, APRIL 24 A WINE DINNER AT HEIRLOOM CAFÉ

FEATURING SUSTAINABLE, ORGANIC, AND BIODYNAMIC WINES

Eat, drink, and save the Earth!!

6:00 reception; 6:30 dinner

\$50, all-inclusive

Menu:

Cline Viognier on reception

Arugula salad with strawberries, almonds, and mint-lemon-poppyseed vinaigrette Argyle Brut 2007

Chilled beet / goat cheese soup with beet-citrus herb salad Gundlach Bundschu Gewurztraminer

Rabbit terrine, pickled radish salad, and caramelized root vegetable puree Sanford Flor de Campo Pinot Noir

Smoked pork scallopini, black pepper and red wine jus, sautéed greens Hedges Red Mountain blend

Lemon-basil panna cotta 1000 Faces coffee

Call us for reservations at 706-208-0010.

And drop in any Saturday between 1:00 and 5:00 p.m. for our theme wine and food tastings.*

*Our wine tastings are for educational purposes only.



www.shirazathens.com

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APRIL



"Americans' wine-drinking habits and interests changed as we began consuming more of it."

> -Kevin Zraly, author of "Windows On The World Complete Wine Course"

Friday - Sunday, April 13 - 15

Class Schedule:

Friday, April 13 5:30 – 8:45 p.m.

Saturday, April 14 5:30 – 8:45 p.m.

Sunday, April 15 12:30 - 3:45 p.m.

Syllabus:

Introduction to winemaking

How wine is made; various techniques; how different styles affect taste.

Sensory analysis and evaluation

How to smell and taste a wine; difference in aroma and bouquet; descriptors; how to read and use an aroma wheel; how to translate "wine speak" and understand tasting notes.

Varietal characteristics

What to expect from the world's leading varietals; where specific grapes flourish and what "Old World" and "New World" styles mean; other names for specific grape varieties.

How to read wine labels

Why does France not tell you the grape?; why do German labels look complicated?; what do words like "Estate," "Superior," and "Cru" mean? Find comfort with tricks of the trade.

Major wine regions of the world

How different terroir affects both grape production and flavor profiles around the world; what to expect from different regions and subregions.

Food and wine pairing

Emily's background in restaurants is put to good use--apply the rest of the course in learning what specific steps to take when putting wine and food together. Pair like a pro!

And of course, we will open great wine as a part of the boot camp!! Students will try over 40 bottles to showcase the points made during the class. Taste different regions, varietals, and bottling to learn more – you'll taste over \$1000 worth of wines during the weekend.

Our boot camp rolls our entire 6-week Wine 101 course into 3 days. The course is \$250, and covers all expenses for the weekend. People who complete the boot camp 101 will be eligible for future advanced camps as well.

seats for this class will be first-come, first-serve. A \$100 deposit will be required to hold a reservation, as we will limit the class to a maximum number of 14 people.

an appetizer plate or sandwich will be provided to participants each day during the class.

ASK US ABOUT WINE CLUB! 706-208-0010 OR EMILY@SHIRAZATHENS.COM EMILY'S WINE CLUB SELECTIONS FOR

APRIL

Wine Club is the best deal in town!

This month, our wine club gets \$58 worth of wine and food for only \$45! Ask us about our most popular program, year after year.

Ramon Bilbao Albarino 2011 Rias Baixas, Spain

This is the perfect wine for the start of summer! Big and bright, with mouthwatering acid, it has lime peel and green apple skin. Both fresh and full, and it is perfect with seafood and lighter fare—try a shrimp salad with caesar dressing or cod marinated in dressing and served with fried capers!

\$14.99

Casa Silva Reserva Carmenere 2009 Colchagua Valley, Chile

A super-dry wine full of rose petals, blueberry bushes, and mulberry. An herbaceousness texture gives way to an inky mouthfeel as it opens up with a little time. Softer on the green pepper than most Chilean wines, it still has elements of cedar and smoke on the finish. Try it with dishes with olives or capers, or or with anything on the grill. 90 = Robert Parker

\$15.99

Sanquinetti Caruso 2007 Piedmont, Tuscany, and Sicily, Italy

14% Corvina, 6% Rondinella, 50% Sangiovese, 10% Syrah, 20% Nero d'Avola

A collaboration between 3 winemakers, this is a truly unique blend that showcases some of Italy's most distinguished grapes. Plush, with a nice earthy balance to round it out. Plums and dark berries have dark chocolate, cherry, and pomegranate undercurrents. Mediterranean food has met its match!

\$19.99

Don't forget the Sanguinetti wine tasting on Thursday, May 3. See the upcoming event section for more details!

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

THE FIRST SATURDAY OF EACH MONTH, THE WINE TASTING WILL STAR THE WINE CLUB PICKS! JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

This Month's Feature: Cline California Wines! A roundhouse special:

It's Cline time!! Get a variety from one of our most popular wineries in the store, on sale this month for wine club members! Choose from Cline California Viognier, Pinot Gris, Zinfandel, and Syrah. Get any and all bottles of the Cline California range this month on special!

\$10.99

wine club special this month = \$8.99 Case discounts apply as well!

CRU LEVEL WINES

Wine club members, did you know if you upgrade to Cru, you can now pick Red or White? So if you prefer white wines, we now have our special level for you. Did you know there is a Cru Maximum Level?? Get the best of both worlds, red & white, plus all the discounts and special invites that exist within the Shiraz world!! for only \$25 more a month—Cheers!

Wine Club Premier Cru Level RED!

Deffends Coteaux Varois Champs du Becassier 2008 Provence, France

Cabernet, Syrah, Cinsault, and Grenache Smoky, meaty aromas have notes of pomearanate, blueberry, and black pepper. Strawberry, blood orange, and a hint of ruby red grapefruit are completed with peppery, gravely pencil lead and red fruit on the finish. Try this with mediterranean dishes, a cheese plate, or marinated steak caesar.

\$27,99

only \$23.99 for cru red members this month!

Wine Club Premier Cru Level WHITE!

Halter Ranch Cotes de Paso Blanc 2010 Paso Robles, California

48% Roussanne, 20% Grenache Blanc, 16% Marsanne, 16% Picpoul

This SIP-certified winery is the largest Picpoul grower in the U.S. now boasts Justin Winery's Kevin Saas. This huge wine has layers of brown cooking spices, golden raisins, and even butternut squash. With waxy heft, tannin, and a punch of black pepper, smoke, and char, it has serious stuffing. Pair with blackened chicken and cream sauce, grilled tuna nicoise, or caesar salad with salmon.

\$25.99

only \$21.99 for cru white members this month!

SHIRAZ'S RECIPES FOR

APRIL

This month's featured food item is Aunt Dottie's Creamy Caesar Dressing. Great for a simple salad, it is also a wonderful marinade for fish, pork, or chicken—or try basting skewered veggies on the grill. Aunt Dottie's is only \$6.99 a bottle, and comes automatically in this month's wine club. (also available – Aunt Dottie's Blue Cheese and Blackberry Vinagrettes)

- STEAK CAESAR SALAD

 1 ½ pounds sirloin or hanger steak bottle Aunt Dottie's Creamy Caesar
- head romaine lettuce
- 1 Tablespoon olive oil

- 1/2 cup capers, drained 1/2 cup shredded hard cheese 1 cup croutons / fresh bread

Marinate steak in 2/3 of the dressing for 30 minutes. Meanwhile, make the croutons: cut bread in ½ inch cubes, toss in butter and garlic powder and toast lightly. Rinse and roughly chop romaine; toss in remaining dressing. Heat a Tablespoon of olive oil in a nonstick pan on medium high and add steak. Cook for 3 minutes on each side, and take off heat to rest. Add capers to the pan and fry on medium high for 2-4 minutes; Divide romaine among 4 plates, and sprinkle evenly with fried capers and shredded cheese. Slice steak into thin strips and top the salads.

This month's featured brews:

INNIS & GUNN Edinburgh, Scotland

Originally created as a Scotch whiskey with Ale flavors, the founder was shocked to see the quality of the beer that was being thrown away. While the Original has been around since 2003, the Rum Cask is a fairly new addition.

Whiskey Cask, aged 77 days

A touch of vanilla and caramel round out the biscuit malt of this mellow, smooth beer. It's a great beer with curry—or try grilled seafood. \$10.99 / 4 pack

Rum Cask, aged 107 days

More spicy, with coffee and molasses notes, along with flavors from the Navy Rum cask. Preferred with game and roasted meat. \$10.99 / 4 pack

LAGUNITAS, Petaluma, California

Lagunitas is funny, irreverent, and turns out consistently great beers. "Beer speaks; people mumble."

WILCO TANGO FOXTROT

Seasonal American / Imperial Brown Ale: Originally "Whiskey TF," it's illegal to write "whiskey" on a beer label. A subtle chocolate flavor comes from the dark malts, along with a prominent spicy hop profile. Taste this with BBQ this spring and summer.

\$4.99 / 22 oz.

LITTLE SUMPIN' SUMPIN

I'm told the brewers love making it so they can eat the malts on their breakfast cereal. Smooth, with pineapple, grapefruit, and mango. Crispy wheat flavors are matched by a crisp, big profile with hops that are more reminiscent of a pale ale. Try it with seafood or semi-soft cheeses. \$10.99 / 6 pack

CAESAR PASTA SALAD

2 cups penne pasta, boiled and drained 8 oz cherry tomatoes, sliced in half ½ cup romaine lettuce, roughly chopped ½ cup radicchio or other bitter green 2/3 cup Aunt Dottie's Creamy Caesar dressing ½ cup parmesan 2 Tablespoons black pepper 2 lemons, zested and juiced

Toss pasta in dressing and lemon juice; add tomatoes and greens. Divide evenly among 4 bowls and top with pepper, parmesan, and lemon zest. *chill pasta before creating for a great cold pasta Serves 4.

SUMMER SQUASH GRATIN2 pounds zucchini, yellow squash, and leeks
1 cup Aunt Dottie's Creamy Caesar dressing
1 cup grated Parmesan or other hard cheese
1/2 cup bread crumbs

Preheat oven to 350 F. Slice vegetables lengthwise thinly;
Dredge them one at a time in dressing, and make a single layer
in a casserole dish. Make a second layer in the same manner,
crosswise over the other vegetables. Sprinkle with parmesan and
bread crumbs; repeat until all the vegetables have been used.
Sprinkle any remaining cheese and bread crumbs on the top. Bake
for 30 minutes, until golden brown.

The Mouse Trap - Rani Bolton

|diazabal (Id-dee-uh-thah-bull)

To me, this word sounds scary. Regardless, this cheese is devilishly good and is a great staple to have around to nibble on. Perhaps you could gather some friends, grab a hunk of Idiazabal and some fruit, and share it all together while swapping ghost stories of your own.

This cheese from the Basque country in Spain has long been a staple in the diet of the shepherds whose sheep graze in the lush Pyrenees mountains during the spring and summer. Traditionally, Idiazabal was aged in small huts and obtained its smoky flavor from the wood that was burnt to provide warmth for the shepherds on cold mountain nights and they would bring the cheese to town during the early fall to sell it in the local market.

Today, Idiazabal is a certified Spanish cheese specifically from the Basque

and Navarra regions. As with all Spanish DOC certified cheeses the quality and production methods are strictly regulated. As society has changed, Idiazabal is now produced by dairies that burn birch, white pine, beech or cherry wood in stoves after aging. This smoking for 10 days results in a mellow quality that adds depth to the rich, nutty flavor of this sheep's milk cheese. Idiazabal also has a firm texture, similar to Manchego—try substituting it

Balsamic-Roasted Pears with Pepper and Honey

2 tablespoons unsalted butter 2 firm Bosc pears, halved and cored

3 Tablespoons balsamic vinegar 4 oz room temperature Idiazabal cut into quarters

1/4 cup honey

Preheat oven to 400°F. Melt butter in an 8-inch baking dish in middle of oven, about 3 minutes. Place pears cut sides down in butter and roast 20 minutes until tender; Pour vinegar over pears and roast 5 minutes more. Serve pears over cheese and spoon over baking juices. Drizzle with honey and sprinkle with pepper.