Shiraz
675 PULASKI ST
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ATHENS GA 30601

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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

THURSDAY, MAY 3
A tasting and bottle signing with Antonio Sanguinetti in the Shiraz tasting room featuring Sanguinetti's wines.
6-8 p.m.; Wine Club early admission at 5 p.m.
$10 per person; only $5 with RSVP

MAY 3 – MAY 5
Celebrate Cinco de Mayo with us!
Get our Cinco Kit, with everything for a great dinner for 2, for only $25. Includes fish tacos, chips & salsa, pepper-cheese empanadas, and beer. We'll also have chips & salsa and beer by the glass in the store!

FRIDAY, MAY 18
THE KILIKANOON EVENT OF THE YEAR!
6 – 8 p.m. (cru level early admission at 5 p.m.)
Only $25 ($20 for wine club members)
CEO Nathan Waks loved our customers so much, he's flying around the country to see you, again! And this time, the party is open to the public! Featuring meat pies from the Australian Bakery & Café and sides from Mama's Boy, PLUS live music! (maybe we can even get symphony member Nathan to play?)
We'll be pouring 6 wines from Kilikanoon, including 3 new releases, plus 2 extra wines by the glass.
Don't miss a fantastic party—FINALLY on a Friday night!!

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.

JUNE 23
WORLD'S BIGGEST SUMMER OF RIESLING KICKOFF!
1-5 p.m. at the Leathers Building

JULY 1 – 9
SHIRAZ WILL BE CLOSED FOR SUMMER BREAK!
We will reopen Tuesday, July 10 at 11 a.m.

AUGUST 4-5
OUR NORTH GEORGIA WINERY TOUR!
$300 per person; $275 per person for wine club; all-inclusive

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.*

Shiraz
FINE WINE & GOURMET

www.shirazathens.com

MAY 2012

Wine Club is the best deal in town!
This month, our wine club gets $57 worth of wine and food for only $45! Ask us about our most popular program, year after year.

EMILY'S WINE CLUB SELECTIONS FOR
MAY

Glatzer Weissburgunder 2007
Carnuntum, Austria
This Pinot Blanc is amazingly fresh for a wine with some age. The rich midpalate is a complex medley of lime, lemon, peach, pineapple, and green pepper. With some air, the earth comes out, along with hefty green apples. Firm and full, it is a delight with a cheese plate or garlicky shellfish or chicken dish.
$15.99

Foris Muscat Frissante 2010
Rogue Valley, Oregon
This might be THE perfect picnic wine. Fresh, with melon and lemon, along with hints of white flowers. The acidity is super zippy and bracing, which keeps the wine fruity instead of sweet. Low alcohol makes it an ideal match for brunch or lunch, or with a wide range of cheeses.
$15.99

Bosman Adama Red 2008
Wellington, South Africa
85% Shiraz, 10% Mourvedre, 3% Primitivo, 2% Viognier
Super elegant, with really soft tannins and plummy fruit—this is a juicy, rich wine. Mulberry, pomegranate, passionfruit, and some lime round out the smooth flavors. Just a touch of a tarry texture makes it a great match for food, especially root vegetables, pasta, meat, or hard cheeses.
$15.99

This Month's Feature:
Chateau D'oupia Les Heretiques 2010
Pays d'Herault, France
A delicious punch of dark, briary fruit from 70-year vines in Southern France. Smoky blueberry and cassis have a super dark and inky texture. A little graphite minerality also has great spice and the perfect amount of grip. Super-dry, yet full of fruit, this has endless possibilities as the perfect red when you're grilling this summer.
$13.99
wine club special this month = $11.99

CRU LEVEL WINES
Members of wine club can get extra benefits from a cru level! Choose red or white for an extra $25 a month, or Cru Max for everything wine club has to offer. Cru level members also get even more benefits.

Wine Club Premier Cru Level RED!

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Beer Club's Picks for MAY

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Beer club is only $25 a month! Enjoy 2 different beers from 2 breweries every month in a mixed 12 pack. As always, selections come with notes, and members get more beer than they pay for.

ALLAGASH Portland, Maine

White
An authentic Belgian-style Wit beer, brewed with curacao and coriander. Refreshing in style, it has a light banana bread feel on the palate, enhanced by fresh lemon. Good with spicy food, it is also fantastic with cheese—try fresh chevre.
$8.99 / 4 pack

Tripel
Bigger and brighter than the white, it's also higher in alcohol. Full of ambrosia, tropical fruit, oranges, and pineapple. Huge and pretty. Try it with fruit, brie, and bleu cheese, or with seafood or shellfish.
$10.99 / 4 pack

LEFT HAND Longmont, Colorado

Good Juju
A great summer quencher, with a spicy note of true ginger. Flavorful and full of passionfruit and apricot notes, and citrus peel on the finish. The lightness of the hops makes this sessionable, and it's delicious with shellfish or chicken salad.
$10.99 / 6 pack

Polestar Pilsner
Intensely dry, with a grassy gunpowder undertone and a touch of bitterness. The malt structure is stronger than European Pils, but the beer still has an herbal feel. Delicious with pasta with cream sauce, fried food, or blackened dishes.
$9.99 / 6 pack

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

The Mouse Trap - Rani Bolton

Pecorino Ginepro

May is a busy month. When does it ever calm down? There are graduations, weddings, anniversaries, Mothers Day and probably something else I have forgotten. No stress, right? And making each event special can be a strain. But relax. Come to Shiraz and we've got you covered with all the essentials for a fantastic get-together.

To keep your special events distinctive, we have found Pecorino Ginepro, a rare cheese that always blows people away. This is a full flavored but slightly sweet semi-hard sheep milk cheese comes from the Italian province of Emilia-Romagna. This pecorino is rubbed with balsamic vinegar and soaked in crushed juniper berries for a minimum of four months. The balsamic gives it a rich dark rind and the juniper gives a subtle hint of something different. The combination of the flavors of the balsamic vinegar and juniper also gives the salty cheese a sweet finish of juiciness. The nutty flavor is not quite as strong as a goat cheese, but is creamier than Parmesan. It is a great grating cheese that you do not see often and is perfect for seasonal spring fruits and vegetables.

Suggestions:
- Shave over grilled asparagus with lemon
- Toss with mixed greens + fennel + strawberries and balsamic vinaigrette

Suggested Wine pairing:
Peppery Cabernet Sauvignon, fruity Syrah, or Muscat Frizzante.

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.

SHIRAZ'S RECIPES FOR **MAY**

This month's featured food item is Cugino's Marinara Sauce. Delicious and fresh, it is a wonderful addition to any pasta or dunking sauce for garlic bread. This can be used on pizza, over meatloaf, or to cook pork chops or meatballs in. It's sure to become a staple in your home.
Cugino's Marinara is only $7.99 for a 1-pound jar, and is automatically included in this month's wine club.

EGGPLANT PARMESAN
1 eggplant, cut in ½ inch slices
½ cup coarse salt
½ cup flour
3 egg whites, beaten
1 cup panko bread crumbs
4 Tablespoons olive oil plus 2 teaspoons
1 box angel hair or spaghetti
½ jar Cugino's Marinara
4 ounces Parmesan cheese

First, brine the eggplant: lay the slices on a large platter and sprinkle liberally with coarse salt.

Let sit for an hour and a half, and then blot with paper towels to dry. Turn the eggplant over and repeat. Heat 4 T. oil in a sauté pan over medium high and dredge the eggplant: dip each slice in flour and shake off the excess; roll them in egg whites to coat; and then press the flesh into crumbs to coat well, pressing the panko into any bar spots. Saute the eggplant until the bread crumbs are browned, about 2 minutes on each side. Cook all eggplant in batches, and drain on paper towels. Cook pasta according to directions, drain, and return to pot. To serve, divide eggplant among 4 plates. Toss pasta in marinara and serve alongside eggplant. Grate parmesan over pasta.

check our youtube channel, shirazathensga this recipe will air on May 29

Mini Beef Empanadas
1 package empanada dough (available at Shiraz this month)
4 ounces ground beef
2 teaspoons olive oil
½ onion, diced
2 Tablespoons pine nuts
½ cup Cugino's Marinara

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Preheat oven to 375 F. Heat 1 t. olive oil on medium heat. Add onion and pine nuts, and sauté for 2 minutes. Add the ground beef and cook, stirring occasionally, for 5 minutes. Add the Marinara and turn the heat down to low, cooking for 10 minutes. Spoon the mixture onto the dough, fold the round in half, and pinch the edges to seal. Brush the rounds with olive oil and place on a baking sheet. Bake for 15 minutes or until well browned.

LASAGNE BY MOM, MADE EASY
This is my mom's recipe, with the time and effort shortened substantially by the use of a delicious ready-made marinara. Lasagne in less than 2 hours? Perfect!!

2 pounds lean ground beef
1 jar Cugino's Marinara
7 lasagna noodles
1 package Mozzarella
1 carton cottage cheese
4 ounces parmesan

Brown meat in a skillet, and pour off the grease. Add marinara and simmer for 20 minutes. Meanwhile, boil noodles in salted water for 20 minutes.

To make lasagna: layer 1/3 of the meat sauce, noodles, cottage cheese, and mozzarella. Repeat the layers twice, and spoon any leftover tomato sauce over the top. Sprinkle parmesan over the top. Bake 40 minutes at 350 F. Let stand for 20 minutes while you make a salad, and then serve together.

**for something extra delicious, spread Cugino's Four-Cheese Garlic Spread on French bread and warm in the oven before serving for the best garlic bread ever.