

RETURN SERVICE REQUESTED

JOIN WINE CLUB!

Wine Club has many perks!

Members who take our wine boot camp save \$50!

Join today!

UPCOMING EVENTS

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THURSDAY, JULY 25 MEET WINEMAKER JOE DOBBES

In the Shiraz tasting room from 4-7:00 p.m. Drop in tasting with cheese platters Willamette Valley Pinot Noir, Pinot Gris, and Chardonnay be Dobbes Estate, Jovino, and Wine by Joe Taste 6 wines, meet a winemaker we love, and get bottles signed Only \$10 per person

FRIDAY, JULY 26 WHY WAIT FOR WINTER? WHITES TASTING

In the Shiraz tasting room from 4:30-9:00 p.m. 4:30, 6:00, and 7:30 tastings available Taste unusual wines like Roter Veltliner, Welschriesling, and Gelber Muskateller, as well as a wide array of perfectly aged vintages. See the coolest small production wines out of Austria & Germany! Taste 10 wines ranging from \$22.99 to \$68.99, with light hors d'oeuvres Only \$25 per person

OR RSVP FOR BOTH EVENTS FOR ONLY \$30

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.

SAVE THE DATE: BOOT CAMP! DETAILS INSIDE

NOW THROUGH SEPTEMBER 21 SUMMER OF RIESLING!

We will be pouring 5 Rieslings by the glass every day, with new wines to taste each week.

Every Friday during Summer of Riesling, get cheese plates for only \$5--and get a free button or sticker with the purchase of a plate and

Save the date: Friday, September 20 Summer of Riesling wrap party and Oyster Roast

STORE HOURS IN JUNE AND JULY

During these 2 summer months, the store hours will be: 1-7 p.m., Tuesday through Saturday.

Call us for reservations at 706-208-0010.

Our tastings on the first Saturday of the month are from 1 to 5 p.m. and run every 20 minutes. The tastings are \$5 per person; the fee is waived for wine club members in good standing.

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Wine Club is the best deal in town!

This month, our wine club gets \$59 worth of wine and food for only \$45! Plus, they save on each feature! Want to find out why wine club is such a good deal? Ask us!

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JULY

EMILY'S WINE CLUB SELECTIONS FOR JULY

Gysler Scheurebe Halbtrocken 1L 2012 **Rheinhessen**, Germany

The perfect balance of juiciness and a steely, crisp finish. A wine like an affable friend, enjoyable in every situation. Hints of Sancerre spiked with tinges of elderflower equal clean, fresh yumminess. The importer swears if you eat it with Chinese food you'll order takeout 6 nights a week! \$18.99

Chateau Grand Ferrand Bordeaux 2009

80% Merlot, 15% Cabernet, 5% Malbec Firm fruits like mulberry, blackcherry, and other ripe black fruits are dry and firm but not austere. A great everyday Bordeaux--one that you can open with a Tuesday night dinner. Try it with stuffed dates in prosciutto, burgers, or aged cheese.

\$9.99

Avinyo Petillant Vi d'Agulla 2011 Penedes, Spain

80% Petit Grains Muscat, 20% Macabeo This organic blend is gorgeously aromatic and slightly fizzy. Peach fuzz, lychee, lemon, and lime are balanced by copious amounts of minerals and acid. Spicy, pure, and zesty. Try it with seafood or spice-rubbed hard cheese. A great excuse for oysters. **Š19.99**

this month = only \$15.99

From famous Chateauneuf du Pape producer Gerald Lafond, this steal is a blend of grapes from vines over 65 years old and aged in concrete (concrete gets the smoothness of oak without the flavor). Medium-bodied and dry, the palate is full of dried herbs de provence, minerals, nuts, cranberry, and persimmon. Light on its feet with just enough grip, it has an incredibly long finish. Only 300 cases were made and we snatched up Georgia's allocation--so hurry! \$17.99 wine club deal of the month = \$12.99!

CRU LEVEL WINES

For club members to upgrade to cru, an extra \$25 a month gets you wine club PLUS an extra special bottle, more discounts, and extra perks!

Wine Club Cru Level RED!

***** Sattler St. Laurent Reserve 2010 **Burgenland**, Austria

This relative of Pinot Noir tastes like pricey Burgundy. Finessed and pure, it is salty and sweetly smoky. Roasted game, Indonesian spice, and hibiscus round out this gorgeous, silky wine. Lovely notes of fruit are perfectly balanced out with cloves and roses. Try it with sesame noodles, mushrooms, or salmon. Duck and cherries is sensational. \$33.99

Wine Club Cru Level WHITE! **** Heidi Schrock Weissburgunder 2011 Burgenland, Austria

Just gonna quote Terry on this quintessential Pinot Blanc: "Amazingly complex aromas: rice pudding and semolina dumplings and west coast oysters and candied lemon and dark-meat chicken and balsam; leesy and salty and with a quivering just-caught seafood sweetness. Her best ever? I can't recall its equal." Seafood, white meat, quiche. . . and **ASIAN FOOD!** \$25.99

Beer Club's Picks for JULY

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ROGUE BREWERY Newpoert, OR

This month we are featuring one special brewery, Rogue. In its 25th year, Rogue has a firm commitment to making quality, interesting beers that defy the mainstream. They make so many interesting beers that 2 just weren't enough!

Dead Guy Ale

German Maibock in style, it Rogue's signature beer, it is floral, fruity, and dry. It has some heft and malt on the backbone. It's excellent with heavy or fried food, or with seafood in cream sauce.

\$11.99 / 6 pack

Hazelnut Brown Nectar

So smooth and toasty that it is almost sweet--but stays mellow and sasparilla-like. It's made with Oregon Hazelnuts for smoothness. Try it with beef, pork, or root veggies. \$11.99 / 6 pack

Chipotle Ale

The addition of peppers gives an interesting twist to this super savory beer. It is smooth and not too hot. Nice and smoky, it's crisp on the finish. Great with tacos; Try it with macaroni and cheese! \$7.99 / 22 oz

Rogue Farms Rye Roguenbier

"Farms" on the label means the hops and malts are actually grown by Rogue. The Rye is extremely dry and nutty. There's enough crisp character on the finish to wash away the spice. \$7.99 / 22 oz

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

SAVE THE DATE! August 16-18 Wine Boot Camp with Emily in August

Friday, Saturday 5:30-8:45 p.m. and Sunday 12:30-3:45 p.m.

Our boot camp rolls our entire 6-week Wine 101 course into 3 days. The course is \$250 (only \$200 for wine club members), 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.*

-Did you love the amazing Heidi Schrock Weissburgunder? Want to try more spectacular white wines? Be sure to join us for our Why wait for winter? Whites tasting on Friday, July 26

-Did you get a kick out of the Gysler Scheurebe Halbtrocken? Make sure you join us for Summer of Riesling, every day we're open now through September 21, with new wines every week in the Enomatic.

-Want to see what Emily has found and learned on her travels this year? We have reintroduced our blog, Grapier Wit, at shirazathens.blogspot.com. You can also link through our website's home page.

STORE HOURS IN JUNE AND JULY

During these 2 summer months, the store hours will be: 1-7 p.m., Tuesday through Saturday.

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 JULY

This month's featured food item is NaturAlmond Butter. It's so much better than processed butters with sugar and oil added! Make the best PB&J ever; spread some on a bagel; replace tahini when you make hummus. Try an almond butter chicken, onions, apples, and lettuce in a pita, or add cinnamon and honey for healthy "frosting." Replace marshmallows in smores; add bacon and banana for a sandwich; or try any of the recipes below. NaturAlmond butter is \$9.99 a jar, and is included in this month's wine club.

STUFFED DATES IN PROSCIUTTO

1/3 cup soft herbed goat cheese 1/3 Cup NaturAlmond butter 16 Medjool dates, pitted 4 wide, thin slices prosciutto di Parma, each cut into 4 long strips 16 toothpicks, soaked in water 10 minutes

Heat broiler to low. Spoon 1 teaspoon cheese and NaturAlmond butter into each date; wrap with a prosciutto In a blender or food processor, purée dates, ginger, garlic, strip. Secure with a toothpick. Place on baking sheet coated salt, and pepper until blended well. Add almond butter, with cooking spray. Broil until cheese bubbles, about 3 lemon juice, and water and puree until smooth. Transfer dressing to a large bowl, add broccoli, carrots, and red minutes. Serve warm. pepper and toss well. Cover and chill for 30 minutes to 3 hours. Serve cold.

ALMOND SESAME NOODLES

8 oz. thin pasta, cooked al dente and drained

- 1/4 cup soy sauce
- 4 Tablespoons almond butter
- 2 Tablespoons balsamic vineaar
- 1 Tablespoon sesame oil
- 1 cup shredded red cabbage
- 1 1/2 cup shredded carrots
- 1 cup sliced green onions
- 1 Tablespoon toasted sesame seeds or pepper flakes

Also in the cheese area--SAMPLES! Did you know that In a large bowl, whisk together soy, almond butter, you can sample any cheese that we carry? Simply ask a sales associate to taste anything you might want to try! vinegar, and sesame oil. Add pasta, cabbage, carrots and green onions. Toss to coat noodles thoroughly with sauce. Sprinkle with sesame seeds or pepper and serve.

BROCCOLI SALAD WITH ALMOND DRESSING

2 Tablespoons chopped dates or raisins 1 Tablespoon chopped fresh ginger 2 cloves garlic, chopped

FOLLOW US ON. . .

TWITTER: for pics of our recipes and up-to-the-minute notes about tastings and events **FACEBOOK:** for an exclusive weekly deal, pictures of events, and notices WINE BLOG: shirazathens.blogspot.com

1/2 teaspoon salt 1 jalapeno pepper, seeds removed 1/2 cup almond butter 1 1/2 Tablespoons lemon juice 1/3 cup water 2 heads broccoli, cut into florets and lightly steamed 1/2 cup shredded carrots 1 red bell pepper, cut into thin strips

NEW CHEESE SECTION!

Our cheese selections have changed! We are pleased to announce that Shiraz now carries the largest array of local cheese in the area. We have a huge focus on Georgia creameries, with a great assortment of other cheeses from the southeast. Furthermore, our entire cheese section moving forward will feature all United States cheese.

And. . . our notes have changed. We've updated them to be a little less technical and give you more of a guick idea of the actual flavor of the cheeses.

Try our new cheeses--we know you'll love them!