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RETURN SERVICE REQUESTED

JOIN WINE CLUB!

One of the things that makes the club work is the taster, writer, and cook are all one and the same. Visits to wineries, meetings with importers, tastings with suppliers, and trade shows are all a part of how I collect the notes to decide what to order. Then the calendar is composed by juggling availability of special bottles with when we predict they will make a good fit.

UPCOMING EVENTS

NOW THROUGH SEPTEMBER 21 SUMMER OF RIESLING!

We will be pouring 5 Rieslings by the glass every day, with new wines

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 flight.

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

FRIDAY, SEPTEMBER 20 SUMMER OF RIESLING WRAP PARTY AND OYSTER ROAST

We'll be pouring 12!! great Dry Rieslings by the glass; roasting oysters, and serving even more by the half shell!

teaturing:

Prince Edward Island Virginia and Apalachicola oysters

With:

Drawn Butter, Fresh lemons, Emily G's Cocktail sauce, Hot sauce House made Vinagrette, and Saltines 2 ways

Includes:

Blue cheese cranberry salad Corn with herbed butter

Spanikopita

Homemade Cornbread

And a mess o' greens!

Only \$30 per person, all-inclusive at Shiraz - in the parking lot!
get your tickets to this fantastic event now before we sell out!!

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.

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.



This month, our wine club gets \$58 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!

EMILY'S WINE CLUB SELECTIONS FOR

SEPTEMBER

www.shirazathens.

Domaine de la Petite Cassagne 2011 Costieres de Nimes, France

Mostly Carignane, with Grenache & Syrah A careful balance of earth and garrigue versus deep, smooth fruit. Smoky dried cherries and briskness on the finish keep it dry, silty, and full of character. Try it with Indian potatoes or anything topped with Balsamic Chutney sauce; also great with a simple burger on a Friday night! \$15.99

Amizade Godello 2010 Monterrei, Spain

This wine is all about texture. Older vines and time spent on the yeast add a fullness to match the dried herbs and firm tannins. Seriously robust white; this is a great alternative if you're bored with Chardonnay. Drink it with chicken, prosciuto-wrapped fish, or hard cheeses.

\$19.99 this month = \$15.99

Tikves Vranec Special Selection 2010 Republic of Macedonia

This indigenous variety is dark and inky, so you Graciano and Petit Verdot fans will love it. Dark purple ruby in color, it is a tannic wine with a lean, gripping finish. Deep and structured, it has a slight floral note and lots of intensity. This makes me want to fire up the grill - this wine can handle big, bold food!

\$14.99

20

SEPTEMBER

This Month's Feature: Spann Betsy's Backacher Red Lot 10

68% Syrah, 8% Petit Verdot, 6% Primitivo, 6% Cab Sauv, 6% Cab Franc, 3% Viognier, 3% Roussanne

Spicy, with notes of licorice and anise.

Notes of strawberry and rhubarb have dark structure, earthy bramble, and frisky acidity.

Bold, food-oriented wine with a meaty texture and lots of juicy fruit. Try it with smoked cheese, chocolate--or Balsamic-Chutney sauce over anything.

\$19.99

wine club deal of the month = \$15.99!

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!

Foradori Teroldego 2010 Trentino-Alto Adige, Italy

Teroldego is a grape that's originally Austrian in origin, but has a found a real sense of place here in the shadow of the Dolomite mountains as one of the country's oldest varieties. This is fermented in stainless steel and then aged in very large oak barrels for a rounded flavor without being overly oakey. It smells like BACON. Super savory and rich, with a huge finish. Not heavy, it's very intense in character nonetheless. Peppery, herbaceous. . . and smooth.

very limited

\$27.99

Wine Club Cru Level WHITE!

Heidi Schrock Welschriesling 2009 Burgenland, Austria

Those of you who haven't had her wines think I'm obsessed; those who have know WHY I am. This is the first time her dry Welschriesling has been in the USA, and it might be her best dry white yet. In Acacia (neutral wood) casks from '09 until '12. "Loving kindness in a glass; it's satiny, showing super-ripe tropical fruit yet solid vinosity. But really all you want the wine to do is cover you in hungry slobbery kisses, and it does and you were in love like never before." I adore this wine. You will too, and you will thank me. You're welcome!!

very limited

\$30.99

Beer Club's Picks for SEPTEMBER

Did you know wine club members who also join beer club get 10% off all beer purchases every day?

MONDAY NIGHT BREWING, ATLANTA

Fu Manbrew Belgian-Style Wit

A very unique beer, it is a soft wheat beer made super crisp and spicy by the addition of ginger. Hints of clove and flower add to the zip. \$9.99 / 6 pack

Drafty Kilt Scotch Ale

Like a true Scottish beer, it has smoked malt (hops were scarce -- this imparts more aroma). A lift of smoke and hint of caramelly sweetness, rich and full.

\$9.99 / 6 pack

NEW BELGIUM, FORT COLLINS, CO

Kick Pumpkin-Cranberry

A collaboration with Elysian Brewing, it's a clean, fresh style beer—with cranberry and a touch of lemongrass. A light tartness is refreshing and palate-cleansing. Pear and a touch of pumpkin finish it off with an earthy note.

\$9.99 / 6 pack

Rampant Imperial IPA

Zippy and bright, this beer has clean, fresh lines for something with this much hop character.
Lemon, orange, and lemongrass notes are fresh and plump. The sweet malty texture on the palate is perfectly balanced with bitterness on the finish.

\$9.99 / 6 pack

This month, beer club gets a mixed 12-pack of New Belgium and Monday Night beers, PLUS a box of Grits Bits Jalapeno Cheese crackers-perfect for having with a beer or two!

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

Did you know that Shiraz can make you gift baskets for any occasion or any budget?

We can custom-make your basket, and even mail or deliver if it has no alcohol!

Tell your friends about our gifts -- we love to do corporate gifts for businesses too!

FOOTBALL WEEKENDS

During football season,
Shiraz has you covered!
Get a "Snack Attack"
Gift Basket for only \$30, stuffed!
with beer and snacks for your tailgate!!

Includes Finch's IPA, Rogue Creamery blue cheese popcorn, Willie's hog dust pork rinds, and Classy Delites dip with Stacy's Bagel Chips

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

SEPTEMBER

This month's food item is Wild Thymes Bengali Tomato Chutney. A combination of Indian and American flavors, it is a simple way to add a dash of flavor to a cheese plate, fish, or a vegetable dish. Try this great condiment on top of okra; with a roast beef and goat cheese sandwich; on cornbread; on a burger; over a vegetable casserole; on an omelet; or make a grilled cheese sandwich on rye and top it with the chutney. High in nutrition and low in calories, Bengali Tomato Chutney is only \$6.99, and comes automatically in this month's wine club.

PROSCIUTTO WRAPPED SEA BASS

2 pieces of sea bass (or other delicate white firm fish)

2 thick or 4 thin pieces of prosciutto

1 Tablespoon olive oil

4 Tablespoons Wild Thymes Bengali TomatoChutney

Heat olive oil over medium heat. Wrap each fish in one large (or 2 small) pieces of prosciutto and place in the olive oil. Fish will be cooked perfectly in the time it takes to brown the ham on each side; be careful in turning the fish so that the meat holds together. Serve with greens and top with tomato chutney

Serves 2

BENGALI CHICKEN

½ cup quinoa (or rice)

1 cup water

1 Tablespoon olive oil

2 boneless chicken breasts, cut into strips

1 apple, cut into slices

5 Tablespoons Wild Thymes Bengali Tomato Chutney

1/2 cup zucchini, cut into matchsticks

1 Tablespoon of butter

Boil water and add quinoa. Cover and do not remove lid until quinoa is completely done: Leave on heat for 5 minutes; remove from heat and leave to rest for 20 minutes. Heat olive oil on medium high and brown chicken on both sides. Add apples, zucchini, butter, and ½ cup of water and cover; simmer until veggies are softened, about 5 minutes. Serve over quinoa, topping with chutney. Serves 2

INDIAN POTATOES

1 lb. red potatoes
4 green chili peppers
salt & pepper to taste
plain lowfat yogurt
Wild Thymes Bengali Tomato Chutney

Cook the unpeeled potatoes in salted water. Drain, peel, and dice. Finely dice the peppers, and mix the 2 together. Season, and top with yogurt and chutney. Serve hot or cold. (This recipe also works really well with sweet potatoes)

BALSAMIC CHUTNEY SAUCE COURTESY WILD THYMES

2 Tablespoons butter

1 cup chopped onion

1 cup chicken or vegetable broth

2/3 cup Wild Thymes Bengali Tomato Chutney

2 Tablespoons balsamic vinegar salt and pepper to taste

Melt butter in a medium skillet on medium-high. Add onion and saute til softened, about 3 minutes. Add broth, chutney, and balsamic and whisk until well mixed. Boil for 7 minutes. Add salt and pepper to taste. Serve over vegetables or any meat or game.

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FACEBOOK: for an exclusive weekly deal, pictures of events, and notices

WINE BLOG: shirazathens.blogspot.com