

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

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THURSDAY, OCTOBER 24 5-8 P.M. A WINE CLUB-ONLY TASTING WITH **KILIKANOON!**

Taste 5 library releases of limited wines, plus a preview tasting of Emily's own blend! Snack on appetizers and be the first to buy "Athena" GSM, an homage to the classic city!. Only \$25 per person

SUNDAY, OCTOBER 27 3-6 P.M. WATKINSVILLE WINE FEST AT ASHFORD MANOR

Shiraz will be at a table near the entrance. See us early, as we will have the best wines--but not the most!

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.

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Wine Club is the best deal in town!

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

OCTOBER

Turkey Flat Butcher's Block White 2011 Barossa Valley, Australia

56% Marsanne, 32% Viognier, 12% Roussanne A Northern Rhone blend from Stonewell and Bethany vineyards. The wine is more about texture and structure than fruit, with apples, pears, and tropical fruit rounded out with a hint of old oak. Apricots and flowers finish the large mouthful of wine. This is a wine to put with "red wine" dishes, as well as one to age for 5-10 years. 91 points, Wine Spectator

\$19.99

www.shirazathens.com

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OCTOBER

Luberri Orlegi Joven 2012 Rioja, Spain

100% Tempranillo The winemaker for this wine is an actual farmer, though he's best known for starting famous winery Artadi. Jovens are young, with stainless steel instead of oak. The result is an affable, juicy, fresh wine. Blueberry, pencil lead, and stone all balance with a ripe, cherry-laden finish. Try it with BBQ, burgers, lamb--or Vaca Frita. \$15.99

Guyot "Les Essaims" Cotes du Rhone 2011 **Rhone Valley, France**

Grenache, Carignane, Cinsault, Syrah A lovely French nose, with lavender, fennel, herbs de provence-type floral elements. Peppery, bright, and focused, the palate has dark fruit and deep silty elements. Smoke, black cherry, and black raspberry, it's chewy with a classic stony finish. Try this with any dish with Yassa sauce for delicious and delicate balance. \$13.99

Cape of Good Hope, South Africa

A plump, woodsy, dark wine. Intense on the palate, it features deep, inky black fruit framed by dried herbs and briary depth. Surprisingly, the finish is crisp and lean. Like all South African wines, it is especially good with food - try a recipe with one of Kitchens of Africa Sauces, especially the African Beef Stew.

\$16.99 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!

**** La Stoppa "Trebbiolo" 2010 Emilia-Romagna, Italy Barbera / Bonarda Organic since 2008, the winemaking is

also completely natural. It's aged in cement and large barrels for richness without oakiness. The wine itself is huge, firm, and bold. Almost chewy, the intense flavors include roasted grapes and other purple fruit, toasted nuts, and savory herbs. Deep, gripping, and textural. This wine SCREAMS for red meat. \$26.99

Wine Club Cru Level WHITE!

***** Agnes & Rene Mosse Magic of Juju 2011 Anjou, Loire Valley, France

100% Chenin Blanc (organic) Named for a musical composition, the wine itself is a rich white that is fermented in old oak with no temperature control. The result is a slightly oxidated wine that is super savory and rich. Lots of spice and a chewy, brothy depth combine with a root beer and bourbon note that sounds strange but tastes DELICIOUS. Try this with a cream soup--ridiculous. \$25.99

Beer Club's Picks for OCTOBER

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

HARPOON, BOSTON

The 9th largest brewery in the USA has been in business for 28 years!

Octoberfest

Orange and caramel notes make a pleasant, guaffable example of a delicious October beer. Have this with BBQ or bratwurst! \$8.99 / 6 pack

IPA

This has been made for 20 years running, and you'll see why. It is classic, but refrains from being overly hoppy. This is why IPA works with seafood.

\$8.99 / 6 pack

ACE PREMIUM HARD CIDER SONOMA COUNTY, CALIFORNIA

Apple

The original, Ace made this 20 years ago to mark a return to the dry hard cider category. Clean, crisp, and refreshing, it is also gluten free and low calorie. It is comprised of 6 different varieties of apples and has a slight effervescence. Great with pork, seafood, or Moroccan food. \$9.99 / 6 pack

Pumpkin

This is the 3rd release of this seasonal staple. A blend of apples and pumpkin, it starts out sweet, progresses with a smooth palate, and finishes tart and spicy. A touch of cinnamon and spice makes it a great cider to drink alone or with savory snacks. \$9.99 / 6 pack

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 **OCTOBER**

This month's featured food item is Kitchens of Africa Yassa Onion simmer sauce. Yassa is a mixture of caramelized onions in a Dijon mustard sauce. I tasted it once and fell in love! Make a guinoa salad and toss the Yassa with the cucumbers, carrots, and peppers; Add it to broth for a great marinade; Brush it onto fish, meat, or vegetables; Braise short ribs. I use it as a cooking liquid for carrots with a little butter added. Try any of our recipes below, or go to kitchensofafrica.com/recipes for more ideas. We also have their Maffe Peanut simmer sauce! Yassa is \$7.99 a jar, and comes automatically in this month's wine club.

SLOW-SIMMERED KALE WITH CARAMELIZED ONIONS AND BLACK EYED PEAS

1 jar Kitchens of Africa Yassa sauce 2 Tbsp oil 1 medium onion, diced 1 cup water 1 lb fresh kale or collards 2-3 tsp honey 1 can black-eyed peas, drained 1-2 tsp fresh lime juice

Heat oil to medium-high heat in a heavy-bottomed pot. Add onions; cook until brown and caramelized. Empty Yassa sauce into pan, rinse jar with the cup of water and pour into pan. Add honey; bring to a boil and immediately turn down to a simmer. Discard or chop stems for greens; add in 2-3 batches, stirring each batch until it wilts. Repeat until all of it has been used. Simmer for an hour, covered tightly and undisturbed. Drain and rinse black-eyed peas; stir into pot. Simmer, covered tightly and undisturbed for an additional 30 minutes. Turn off heat, add lime juice. Test for salt and adjust to your taste. Serve over Jasmine rice. Use as a side dish for baked salmon or tilapia, poultry or meat.*This is also a great slow-cooker meal. (courtesy Kitchens of Africa)

EASIEST ONION DIP EVER

1 jar Kitchens of Africa Yassa simmer sauce

1 8-oz package creme fraiche

1 10-oz pkg frozen chopped spinach, thawed and drained

Mix all 3 ingredients together and refrigerate for at least an hour so the flavors can meld. Serve with chips or crackers.

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

AFRICAN BEEF STEW

- 2 pounds beef in cubes
- 1/2 onion, chopped
- 2 bell peppers, chopped 2 Tablespoons olive oil
- 1 jar Kitchens of Africa Yassa simmer sauce
- 1 can chickpeas, drained
- 3 cups sweet potatoes, cubed

Heat oil on medium high in a large dutch oven or saute pan with a lid. Add onion, peppers, and beef, seasoning the meat with salt and pepper. Stir for about 5 minutes. Add 2 cups water and the simmer sauce, as well as the potatoes. Turn the heat to medium and put the lid on, letting the stew simmer for 45 minutes or until the sweet potatoes are tender. If the stew gets too thick, add more water. Serve over couscous.

VACA FRITA, AFRICAN STYLE

- 1 pound of black beans, cooked 18 oz. skirt or flank steak
- 2 c. water
- 3 cloves garlic
- 5 T. + 2 T. Kitchens of Africa Yassa simmer sauce
- 1 red onion, sliced
- 1 ripe avocado, pitted and sliced
- 1 tomato, sliced
- 1 t. fresh cilantro

In a hot pan sprayed with oil, sear both sides of the steak. Add garlic and sautee quickly. Add water and cook in the oven at 350 degrees for 30 minutes. Heat 2 T. olive oil in a pan. Take steak out of the water and add to the skillet. Season with salt and pepper. Sear the steak until browned and crisp and top with 5 T. of the simmer sauce. While cooking, add 2 T. of the simmer sauce to black beans and put on serving plates, topping with tomato and avocado. Move steak to a cutting board. Add onion to remaining pan juices from steak. Slice steak into pieces and divide onto plates; top with onion and juice mixture. Sprinkle with cilantro. Serves 4.