

DID YOU KNOW...

Right now, "Grapier Wit" is focusing on Emily's experience making her first wine. Join her as she blends, racks, and scrubs at Kilikanoon!

Next up: Cahors in France

shirazathens.blogspot.com

has notes from all her travels in the past year to find the best wines for wine club, making her own blend, and other great tidbits she can pass along to you!

We're currently updating the blog weekly.

Let's make our Facebook page more interactive!!

Are you a fan yet? Find us: Shiraz Athens. (and like us!!)

Post pictures of your food you cook from our weekly deliveries;

Show off pics of you enjoying yourself at a wine tasting;

Tag us when you come in and find a great bottle; We hope to spend more time with you virtually!!

UPCOMING EVENTS



VALENTINES GIFT SHOPPE!
Special accessory items for your loved ones

Feb 3-7 Create a Wish List!

come browse in our special gift area have a complimentary glass of wine

Feb 10-14 Give a Gift She'll Love!

includes complimentary gift wrap call-ahead service available

Valentines Surf or Turf complete dinners available for pickup February 14

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.

SATURDAY, JANUARY 17

1-5 p.m.
Monthly tasting of wine club wines

SATURDAY, FEBRUARY 7

1-5 p.m.
Monthly tasting of wine club wines

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.



www.shirazathens.com

JANUARY 2015

Wine Club is the best deal in town!

This month, our wine club gets \$60 worth of wine and food for only \$45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR **JANUARY**

CH Berres Riesling Kinheimer Hubertuslay Kabinett 2002 Kinheim, Mosel, Germany

Like lime sherbet served on a wedge of slate. This super dry example is tart, bracing, and clean. It also showcases how well even simple Rieslings age. Stony, crisp, and brisk, it's a great match for rich wintery stews and casseroles. It's also tremendous with all sorts of cheese or seafood, or all sorts of snacks and spreads. **\$18.99**

Fuso Barbera 2012 Colli Tortonesi, Piedmont, Italy

Unfined, unfiltered, and aged in concrete--Just a big, slutty red. Rich and gamey aromas with a note of citrus to balance out the raspberry and plums. It's rustic yet smooth, with voluptuous purple fruit and a floral lift with lovely acid. Try with braised meat, root vegetables, and smokey marinated olives **\$16.99**

Francis Ford Coppola Rosso 2012 California

29% Zinfandel, 25% Syrah, 25% Petite Sirah, 21% Cabernet
Value wines can be pretty hard to come by in Napa, but this table wine is delightful and affordable. Simple and fruity with a smooth, plummy finish; Tart, firm, lovely, and balanced, it's a great match for burgers, steak, pizza... or Tuesday night. **\$9.99**

This Month's FEATURE:

Beyerskloof Synergy 2011 Western Cape, South Africa

36% Pinotage, 31% Merlot, 29% Cabernet, 4% Shiraz

A blend of intense grapes in small yields is put together with flavors of currant, bitter chocolate, and black cherry. The smooth finish has sweet tannin and cedar. Try it with beef or game served with smoky mashed potatoes, holy smoke salmon, or hard cheeses.

\$20.99

Wine club deal of the month = \$14.99

CRU LEVEL WINES

For club members who 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!

Poderi Elia Nebbiolo "Padrun" 2012 Piedmont, Italy

Anything but basic. It has tangy cherry, raspberry, chocolate and raisin aromas that are warm and inviting. Comforting and plush, it has a vibrant fruit and a clean, firm finish. Try it with cassoulet, braised meats, even lamb shank. White bean stews or pasta are also wonderful, as is smoky hummus.

\$24.99

Cru red deal of the month = \$22.99

Wine Club Cru Level WHITE!

Lyrarakis Dafni 2013 Crete, Greece

A single vineyard bottling of a rare Greek white--Lyrarakis is the only producer of the varietal in the world. It smells like a bouquet of fresh bay leaves. Lean and herbaceous, it is grassy with bay, sage, and oregano. Excellent with shrimp, marinated olives, smokehouse hummus, and grilled fish.

\$27.99

cru white deal of the month = \$18.99

