

BEER CLUB!

Each month, we select 2 breweries, then pick two different brews from each of them. Members will receive 3 bottles each of the 4 featured bottles for a great mixed 12 pack every month. Beer club is only \$25 per month. There is no signup fee and no contract And just like wine club, you can pick up at your convenience any time after the first of the month! Beer club is a great way to start enjoying beer, and is also for the experienced beer drinker to enjoy seasonals from some local and/ or obscure makers. The styles vary every month and even within the month to showcase all types. Included are some high gravity, microbrews, and small

styles vary every month and even within the month to showcase all types. Included are some high gravity, microbrews, and small productions. See us to sign up! **WINE CLUB!** A package of three wine picks, generally two reds and a white, and a gourmet item. Each pick comes with tasting notes and serving suggestions. The recipes created are simple to prepare and wine-friendly; the food items alternate between readily consumables and quality ingredients for your pantry. Though the wines may be purchased separately, members receive a substantial discount every month. The cost of the club each month is \$50 (the retail is \$50- 65), marked down 10 to 33 percent. A feature wine is also discounted, at least 20 to 30 percent; case discounts apply to features as well. Wine club even gets increased case discounts--an extra 5% for members and an extra 10% for premier cru. If you are a member, you'll also get first peek at specials, as well as a guarantee you'll receive the 3 wines. Perks may include early admission or a lower price for events; first notice of limited selections; even extra, non-published, discounts. Simply put, our wine club receives a special perk whenever we can give them. We even have a referral program when you enlist new members! There is no membership fee, no contract, or any other costs for joining. RSVPs for events and special orders are easier to make within the club. The wines are ready to pick up on the first of every month but there is no set pick-up date. There is an optional upgrade for club members who want to get even more—for another \$25, they get a more expensive, more allocated red wine (20-40% off) and even more discounts. We seek out wines that are unique—that you can't find everywhere, and that you might not pick up yourself. The club is meant to help you explore and have fun. Please ask us if you'd like more information or to join--it's the best deal in town!

UPCOMING EVENTS

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SATURDAY, SEPTEMBER 5 MONTHLY TASTING OF WINE CLUB WINES 1-5 p.m. Shiraz tasting room

SATURDAY, OCTOBER 3 MONTHLY TASTING OF WINE CLUB WINES

1-5 p.m. Shiraz tasting room

MONDAY, SEPTEMBER 14 A TASTING AND PARTY WITH **EDGAR CARTER OF OVEJA NEGRA WINERY!**

6 wines from our favorite Chilean producer, appetizers from Elegantly Southern, and live music from Ashley Rivera and Danger Dreaming. All you can eat and drink for only \$25! Please RSVP to make sure we have plenty for everyone

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.

THURSDAY, OCTOBER 1 OUR 10 YEAR ANNIVERSARY PARTY WITH RUI ABECASSIS OF OBRIGADO!

We will host a seminar featuring 6 extremely special and limited wines from our favorite Portugese import company (and he's partners with Ole Imports!) showcasing different areas and young and old vintages.

The seminar will be followed by a party with more wine, great food, music, and general celebration!

The seminar and party will be held at Broad 9A at Tracy Street. We will be taken care of with the help of Tailored Events and the Broad Collective, and a menu made especially for us by our friends at Mama's Boy and Goodie Two Shoes. Limited seating - please RSVP.

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.

Wine Club is the best deal in town!

This month, our wine club gets \$50 worth of wine and food for only \$45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR

SEPTEMBER

Lionel Bussy La Cubee d'Henri 2012 Chablis, France

100% Gamay

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SEPTEMBER

www.shirazathens.com

A lovely purple floral lift of a wine. Dried cherry, cinnamon, and clove flavors finish with a very dry, clean, crisp snap. Earthy dark fruit and dirty raspberry stay tart, crisp, and extremely bright. Put Caribbean Condiment with pork, steak, or potato soup for a zip of flavor the wine loves. \$14.99

Raphael Verdiccho del Castelli di Jesi Classico 2014

Marche, Italy

Ô 100% Verdicchio

Made by one of our favorites, Marchetti--a collaboration of several of his neighbors. It has nice salty depth, with a great balance of dried tropical fruit and pears in the texture. It is clean and zippy, with stones, saline, and granite on the finish. This makes me want to eat something from the sea! Put it with shrimp or crab and Caribbean Condiment. \$11.99

Senorio de Barahonda Barrica 2012 Yecla, Spain

75% Monastrel, 25% Syrah What do 45-year old organic vines, rocky soil, French oak get you? A hefty, smoky, wine with some muscle, that's what. Pepper, licorice, sasparilla, plus a serious mouthful of fruit laden with vanilla. Heavy and perfect for anything on a grill, especially beef, peppers, or garlicky potatoes. \$15.99



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This Month's FEATURE:

Principe de Viana Graciano Roble 2013 Navarra, Spain

100% Graciano

This is a great example of what Graciano can do! Super gravelly, with a graphite-laced, stony texture. It is inky on the palate, with loads of purple fruit--huckleberry, blueberry, and mulberry. The finish has light, crisp, floral notes and brisk acid. Not a soft wine, it's perfectly incisive and bold. Great for the grill or to put away for 5 years in the cellar to see how pretty it can get over time (use a decanter if you don't want to wait!) \$17.99

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!

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Vara y Pulgar 2012 Vino de la Tierra de Cadiz, Spain 100% Tintilla

This is the first 100% Tintilla in 100 years, a grape that preceded Graciano but is genetically the same. Super inky, completely black, and laced with flowers and graphite. Flavors include blackberry, mulberry, and purple fruit, but it is focused, intense, and elegant, with a chalky, super long finish. It was heralded as the next Burgundy in the early 1800s--see why! \$24.99

Wine Club Cru Level WHITE! * * * * * * * * * * * * * * * * * *

Casal Figueira Antonio 2013 Lisboa, Portugal

100% Vital

There is a beautiful, touching love story attached to this wine--and it shows in the haunting, melodic flavors. Grassy and bold on the front, the super fresh melon rind and clementine finish with pepper and pink flowers. A grape known for great quality, not quantity--from 5 parcels at different altitudes to show a snapshot of each vintage. "Top 50 Portugese Wines" - Jancis Robinson The only 100% Vital wine in the world. 120 6-packs made.

\$33.99

Cru white deal of the month = \$29.99

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?

TERRAPIN, **ATHENS, GEORGIA**

Hi-5 IPA

Passion fruit and orange notes along with some red fruit notes make a smooth pale ale. The mango smoothness is clean, with bright hops finishing it up. \$8.99 / 6 pack

Pumpkinfest

A smooth, easy style pumpkin beer--it keeps me from being upset it's so early! Hints of apple, cinnamon, and nutmeg keep you from wishing for that latte, but are refreshing on the palate. A great transition into fall. \$8.99 / 6 pack

WILD HEAVEN ATLANTA, GEORGIA

Ode to Mercy Imperial Brown Ale

This is my style beer. It's made with 1000 Faces Coffee, and the location Eric uses to brew it keeps telling him his ratios are off, since there's so much bean in the brew. But it's not too heavy on the coffee— instead, the roasted malt, toasty notes all come out in the beer. Coffee and oak are there, and the palate is rich, but the finish is lighter than you'd expect. \$9.99 / 4 pack

Emergency Drinking Beer

A light, easy style Lager that is a departure for Wild Heaven's usual Belgian style brews. It has a lift of ginger at the end so you know it's still a delightful craft from a thoughtful beer geek, but it is incredibly easy to drink. Clean, tresh, and your next beer for a party--even if it isn't an emergency. \$10.99 / 6 pack

This month, beer club gets a mixed 12 pack of Georgia beers, PLUS a Wild Ophelia Smokehouse BBQ Potato Chip dark chocolate bar!

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

LE CREUSET "SUPPER CLUB"

Starting in February 2015, we will draw a name of a wine club member in good standing as the winner of our Le Creuset "supper club" for that month! The winning member can pick up our 5 1/2 quart enameled cast iron french oven for the loan of 3 weeks when they pick up their wine club, the first day of the month that we are open. During those 3 weeks we encourage you to cook to your heart's content!

On week four, we ask that you return the (clean) pot to the store, along with the recipe for your favorite dish you cooked in it that month--and we'll publish it in the next month's newsletter for everyone to enjoy! If you decide to keep the french oven, simply let us know and we'll charge your card on file--AND give you a 10% discount on your new Le Creuset.

CHEESE CLUB!

Our monthly cheese club makes a great way to stock your fridge with the most interesting cheeses that Shiraz has to offer. For \$50 per month, Emily hand selects an array of 3-4 cheeses, at least one spread, charcuterie or snack, and a cracker or flatbread. Members get more limited selections and lots of seasonal specialties. It is also a gift you can mail! Payment for 6 or 12 months in advance is an option to save money on cheese club as well

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 featured food item is Half Moon Bay Pirate's Blend Caribbean Condiment. With the all-natural, fresh flavors of ginger and cumin, it is a great way to brighten up almost any dish. Top our wonderful fish burgers, put on a burrito or any southwest dish, or put on top of seafood. With no artificial ingredients or color, no GMOs, and no gluten, it's full of nothing but delicious real food. Pirate's Blend is only \$6.99, and is automatically included in this month's wine club.

PIRATE SHRIMP AND GRITS

1 cup Red Mule arits 1 cup pimento cheese or 1/2 cup each cheese and butter

- 1 Tablespoon olive oil
- 1 pound red shrimp, peeled and deveined
- 1 cup Half Moon Bay Caribbean Condiment

Boil 4 cups salted water and add grits. Lower heat to a simmer immediately and cook grits for 30 minutes. Stir in cheese or cheese and butter. Meanwhile, rinse and pat the shrimp dry. Season with salt and pepper and cook for 1-2 minutes in olive oil on medium high on each side until they turn white. Serve each person grit mixture, then sauce, and then shrimp on top. Serves 4.

ISLAND THREE BEAN SALAD

1/2 can corn, drained 1/2 can kidney beans, drained 1/2 can garbanzo beans, drained 1/4 red bell pepper, diced 1 scallion, chopped 2 Tablespoons fresh herbs, chopped

3 Tablespoons Half Moon Bay Caribbean Condiment

Mix all ingredients and serve cold or at room temperature. Serves 4.

CARIBBEAN POTATO SOUP

5 cups potatoes, cubed 2 Tablespoons olive oil 1 Tablespoon smoked paprika 2 1/2 cups vegetable broth 2 Tablespoons butter 2 small onions, chopped 1/4 cup Qimiq or cream 4 Tablespoons Half Moon Bay Caribbean Condiment

Drizzle potatoes with olive oil and sprinkle with paprika; roast 30 minutes at 300 F. Heat a large pan on medium; melt butter and cook onions 7-8 minutes, until browned. Add potatoes and broth and bring to a boil. Reduce to low immediately and simmer for 10 minutes. Puree soup and add the cream, salt, and pepper. Drizzle with caribbean condiment. Serves 4

COME JOIN US TO CELEBRATE OUR TENTH ANNIVERSARY!

Shiraz will host two events this year to bookend our ten years with our favorite people--our customers!!! Monday, September 14 - Oveja Negra wines from Chile Thursday, October 1 - Obrigado wines from Portugal Keep an eye out for extra Anniversary events on October 2 & 3 - stay tuned with our weekly emails and Facebook posts for details!

TRY HALF MOON BAY'S OTHER CONDIMENTS--AVAILABLE AT SHIRAZ NOW!

- Bloody Mary mix concentrate
- Tamarindo Bay steak sauce
- XXX Habanero hot sauce
- Garlapeno sauce
- Cocomango sauce

GO DIGITAL WITH US! Facebook: Shiraz Athens, our fan page, will have information on sales, specials, and events, as well as one FB only sale each week Twitter: Shirazathens has quick notes of things that are coming, what Emily's trying, and wine article links Instagram: Shirazwineandgourmet has lots of ideas of what to make for dinner with our fish, meat, and bottled food items, as well as pictures of wineries and vineyards Youtube: Shirazathensga has great new recipes and wine tips coming! Lots of easy to follow recipes inspired by wineries around the world with pairings are on the way! Grapier Wit: our blog, will have constant updates from now on with information, pictures, and stories. Links will be in our Friday weekly emails!

Our website, **www.shirazathens.com**, is also getting a facelift to better serve you!