UPCOMING EVENTS

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MONDAY, APRIL 20

A GREEN Girls' Afternoon out!

at Dree & Co Hair Studio-Wellness Spa-Emporium 4:00 - 7:00pm

A flight of wines with paired appetizers, and a flight of mini spa services featuring Aveda Nature Works products, made from green ingredients.

Also featuring organic wines from the U.S.

Choices include: style tips; updo tips; scalp treatments; mini facial; reflexology; chair massage; mini massage; mini manicure

Choose 3 treatments and enjoy wines pairings in between pampering to feel even more special!

\$40 - includes \$10 toward retail purchase of either Dree & Co or Shiraz

RSVPs a must-space is limited to 28 people Call to reserve and select 3 services for the event! Please allow one and a half hours to complete Spa Flight.



RETURN SERVICE REQUESTED

JOIN OUR WINE CLUB!

Each month, Emily and the staff here at Shiraz select 3 wines we think are special and that you are sure to enjoy. All wines that we pick come complete with tasting notes and serving suggestions. Though all of the wines may be purchased separately, members receive a substantial discount on their package every month. This package consists of the three wine picks and one of our gourmet items selected for your sampling pleasure. The cost of the wine club package each month is \$45 (the cost separately is \$50-60); save money on the picks each month, plus a discount on each featured bottle purchased! If you are a member of our wine club, you'll also get the first peek at special items here in the store, as well as a guarantee that you'll receive the 3 wines each month (sometimes they do run out!) Wine club gets you extra access to everything in the store, including events! Please ask us if you'd like more information or to join--it's the best deal in town! For even more savings and great wines at a different tier, take a look at our new Premier Cru wine club level! Details inside with the picks of the month. . .

WEDNESDAY, MAY 13

SQUARE ONE SEAFOOD WINE DINNER (brand new restaurant)

With Jon David Headrick selections Special guest Laurent Details to follow

COMING IN JUNE

An all Rosé Wine Dinner!



Call us for reservations at 706-208-0010. And drop in any Saturday between 1:00 and 5:00





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GIRLS NIGHT OUT EVENT!

From Bodegas Enguera, the makers of Pelta: Organic farming is a system of cultivation optimising the utilization of natural resources, without using synthetic chemicals or genetically modified organisms in fertilizers or to combat pests, and as such growing organic produce while conserving the fertility of the land and respecting the environment; all of this in a sustainable and balanced manner.

The main objectives of organic farming are: working with an integrated ecosystem, maintain and im-prove soil fertility, the cultivation of produce free from chemical residues, using the largest number of local and renewable resources, maintaining genetic diversity of the system and its environment; prevent pollution resulting from agricultural practices based on the eradication of natural flora and fauna, and allow farmers to do their work in a healthy way.

NEW GREEN PRODUCTS AVAILABLE AT SHIRAZ

FRESH WAVE

"Smell the difference nature makes." Don't mask odors; Use the power of nature to neutralize them safely and effectively with Fresh Wave products. Fresh Wave is a natural odor solution that's safe to use around people and pets. They effectively neutralize a broad spectrum of odors, from smoke and fish to vacuum exhaust, mildew, musty clothes and more. With Fresh Wave, you get the same formulations that are used to neutralize odors in commercial settings, but in convenient-to-use sizes and products, including sprays, gel crystals, and candles.

"Chemicals? We don't need no stinking chemicals." Never underestimate the power of nature. All Fresh Wave products are made with these simple ingredients: natural extracts of lime, pine needles, aniseed, clove, cedar wood and soya. The science behind the magic is its natural molecules. By carrying an electrostatic charge on their surface, these molecules attract and bind malodorous particles. Once saturated, the Fresh Wave molecules fall away, effectively neutralizing the odor.

THE LAUNDRESS

What is the Laundress?

Specialty fabric care and detergent for laundering that is made with organic materials and renewable resources. It is plant-based (not petroleum based like most grocery store brands), and has no beef fat used like other fabric softeners. Dye, sulfate, phosphate, and cholorine free, it has no bleach and uses essential oils instead of artificial fragrances. 100% biodegradable, it is animal cruelty free—it is tested on the owners!

Why is it better?

Higher efficacy than grocery store brands, the Laundress also incorporates enzymes such as protease, amylase, lipase, and cellulase to target and remove tough stains. Protease – Breaks down complex protein stains such as baby formula and amino acids Amylase – Breaks down starch based stains such as chocolate Lipase – Breaks down oils Cellulase – Removes soil while brightening and softening fabric during the wash cycle – also removes lint The effects of all the above enzymes increase considerably with each time you wash The Laundress also uses optical brighteners – a natural alternative to bleaching and better for fabrics; overcomes yellowness on fabrics, resulting in whiteness.

p.m. for our theme wine and food tastings.*

*Our wine tastings are for educational purposes only.



"Biodynamics is a holistic system of 'living agriculture' whereby the soil is nurtured through the natural forces and rhythms of the cosmos."

-Karen MacNeil

IN HONOR OF EARTH DAY, WE ARE FEATURING ORGANIC AND BIODYNAMIC WINES AND GREEN PRODUCTS THIS MONTH. ALSO LOOK FOR OUR "GREEN"

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

APRIL

Bodegas Enguera Pelta 2007 Valencia, Spain 80% Tempranillo, 20% Monastrell

Winemaker Diego Fernandez Pons says his main goal is to show, in liquid fashion, the soil from which the wines come from. That explains the stainless steel treatment and the fresh floral and red fruit character of the wine. Big acid, juicy, and RED fruit are the main components here. A light, trip-on-the-tongue style, flavors include orange, raspberry, and a bucket of fresh-picked berries. Juicy and easy-drinking, it is absolutely refreshing - and organic.

Robert Parker = 89 \$10.99

Domaine St Nicolas Les Clous 2007 Fiefs Vendeens, Loire Valley, France 50/50 Chardonnay & Chenin Blanc

A leader in biodynamics in France, this estate has even purchased buffer zones around their property to keep it pristine. I've described this wine as a "light style of ocean air." It is fresh and crisp, and does have that aroma of the ocean. Only fitting, as it is from the Southernmost Loire, next to the Atlantic. It has great balance between full and refreshing, soft and rich, and even creamy and crisp. Flavors include pear, apple, and ripe strawberry. Though it has some muscle, it isn't overwhelming, and the freshness is allowed to come through. **\$18.99**

Cline Oakley Five Reds 2006, California 74% Merlot, 7% Barbera, 6% Cabernet Franc, 3% Syrah, 1% Mourvedre

Cline has set a great example in California, with their pioneer efforts in green string farming and maintenance of a completely solar powered

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.

winery (their wines are also certified vegan). In this blend, tons of dark cherry are balanced out with fine tannins and blackberries. It has definite muscular grip, dried fruits, and a light toast to the flavors. Black raspberry, red fruit, and bay leaf complete the picture, along with tarry notes and a quick finish. **\$10.99**

This Month's Feature:

Small Gully Wines The Formula 2005 51% Cabernet / 49% Shiraz, South Australia (made from 11-year Cab and 21-year Shiraz) Here is one serious mouthful of wine. Meaty, with dark fruit; licorice, sasparilla, and cola are on the nose. Rich and dense, black fruits are abundant in the flavor. There are hints of purple fruits and cooking spices as well. This drinks well now, but will easily cellar for 6-8 years. It would be delicious with meats on the grill (try it with Asian Sesame Grill Sauce) Robert Parker = 91 \$19.99 wine club feature = 15.99

Introducing Wine Club Premier Cru Level!

We are adding a new optional feature for Wine Club members! With the Premier Cru level, members will enjoy all the benefits of the Wine Club with even more added perks. For \$70 a month, you will receive the three wines and food item in the club, plus another special, allocated bottle priced between \$25 and \$35. We will, of course, add other specials for Premier Cru members as well, like extra perks during our Spring Cleaning Sale! Premier Cru Level members will also get a 5% discount on any wines on that month's wine club, teature, or premier pick. (For case sales, an EXTRA 5% off selected wines) See us for any questions about becoming a PCWC member!

Premier Cru Level Pick Meyer Syrah 2004

Mendocino County, California

Mendocino has a longer history of organic farming than anywhere else in California, and Meyer is no exception. I love to see people produce elegant Syrah—if you do too, look no further. Big and spicy on the nose, this has exotic aromas of ginger, licorice, and pepper. Though the fruit is ripe, it is not overdone, and the meatiness is evened out by scents of lavender and a buttery texture. The finish is inky and structured, but still just plain pretty, with notes of minerals and dried herbs.

\$34.99

SHIRAZ'S RECIPES FOR **APRIL**

This month, Shiraz is featuring an array of green products for your home instead of a food item. The wine club will enjoy a Fresh Wave Travel Spray and a Laundress signature detergent pacquette, as well as a choice of either stain solution or delicate wash in 2 oz. Products currently available include:

FRESH WAVE

2 Ounce Travel Spray \$4.99 8 Ounce Crystal Gel \$8.99 Soy Candle Tin \$14.99

THE LAUNDRESS

32 Ounce Signature \$19.99 16 Oz. Delicate \$17.99 16 Oz. Wool & Cashmere \$17.99 16 Oz. Le Chien Et Le Chat \$15.99 Wash & Stain Bar \$5.99 2 Ounce Trial Sizes \$5.99 Mix Any 3 Trial Sizes For \$15 (Whites, Darks, Baby, Delicate, Stain Solution, Fabric Fresh) Travel Pacquettes For \$1 (Signature, Wool & Cashmere)



Fun Facts About Wine Club:

- * Time spent writing each monthly newsletter: 2 days
- * Length of time to decide the month's wines: about 2 months
- * Number of wines tasted in a month to decide: at least 80
- * Number of wineries visited in a year: usually 15
- * Recipes tested to pick those in the newsletter: 8 on average



This month, wine club saves:

- \$8 on the monthly picks 18%
- \$4 on each bottle of the feature 25%

This month, premier cru club saves:

- \$18 on the monthly picks 26%
- and an extra 5% on all other discounts!

Enjoy bread fresh out of the oven on Thursdays!

Every Thursday, we now have bread from the Daily Neighborhood Deli in Oconee. Chef Emilee Greer bakes 2 kinds of artisan loaves and/or baguettes each week. The selection changes weekly, but it is always delicious.

Fresh Fish at Shiraz on Thursdays!

Every Thursday, starting at 11 a.m., we will have 2 types of fresh (never frozen) fish delivered--the weekly email will inform customers as to what the catch of the week is; sales are first-come, first-serve, so come early if you can! We can, of course, advise you on wine selections to complement your fresh catch.