UPCOMING EVENTS

$\hat{O}\hat{O}\hat{O}\hat{O}$ $\langle \hat{\bullet} \rangle$

WEDNESDAY, MAY 13

SQUARE ONE SEAFOOD WINE DINNER

With Jon David Headrick Selections special guest Laurent Noblet featuring the wines of the Loire Valley with a special emphasis on biodynamic properties

5 courses of delicious food from Athens' newest restaurant paired with 5 special wines from the Loire

The menu will include:

La Craie Vouvray with a sampler of jumping & jerk calamari with mango caribbean salsa

Dom St Nicolas Les Clous with green mussels served with red pepper coulis

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.

675 PULASKI ST **SUITE 400** ATHENS GA 30601

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. . .

Merieau Gamay with tuna topped with a strawberry-jalapeno butter La Noblaie Chinon with steak (or portabello) in a coffee rub the complete menu will be on our website by Tuesday, May 5.

6 p.m. reception, first seated course served at 6:30 \$50 per person, all-inclusive (only \$40 per person for wine club members!)

COMING IN JUNE

EL SOL MEXICAN RESTAURANT ALL-ROSÈ WINE DINNER

This will be our first ever all-rosè dinner, with one of my favorite pairings for the wine, Mexican food!

El Sol has authentic Mexican cuisine, right here in Athens. Try food served family-style with an assortment of rose from all over.

Call us for reservations at 706-208-0010.

And drop in any Saturday between 1:00 and 5:00 p.m. for our theme wine and food tastings.*

*Our wine tastings are for educational purposes only.



www.shirazathens.com

Ó



Persimmon Creek Vineyards is a beautiful property tucked away in the outskirts of Clayton, Georgia. While it is a lovely winery in its own right and certainly worth seeing, Sonny and Mary Ann Hardman have added a whole new level to the experience with the construction of their new cottages. The Hardmans are dear friends, and I recently took a trip up to check out their new venture. I was extremely impressed with how homey the picturesque lodgings were. . .

The three houses, named after local plants, are upscale in design but all offer a warmth one would expect from a small farm in the mountains. Not a wedding or group destination, the location is the family's home. And because of this, it is a more intimate setting for a weekend getaway. Boarders are free to roam about the farm at their leisure and explore the sights, sounds, and smells of a small family-run vineyard.

For instance, there is Miss Piggy-a sow bought for the couple's twins. She loves to be petted, and will walk right up to visitors to say hello. There is also a small flock of friesian sheep; this spring, all of the ewes were pregnant and I had the privilege of holding a 5-week old lamb. In the future, Persimmon Creek will also boast locally crafted cheeses from their woolly friends. A hidden gem on the property is an old spring house, still preserved for a lazy day reading a book in a sheltered retreat.

Of course, there is the vineyard too. Wander through acres of Cab Franc, Merlot, Riesling, and Seyval Blanc (there's a map so you know what grapes you're looking at), and walk alongside the creek. The Peach tree behind the house was abuzz with the first bees trumpeting spring for my last visit, and the huge garden was being replanted. Besides the vegetables, Mary Ann loves to grow sunflowers, and they'll be in abundance later in the year.

And the cottages are very special as well. Tucked up on the side of a hill and overlooking the creek and the vines, they all have charming porches to sit, relax, and enjoy the atmosphere. I myself felt like I was at a first-class resort, but there was something more. First of all, there wasn't a plain continental breakfast-greek yogurt, fresh fruit, and blueberry butter were on the menu. And with no television, it was a great excuse to sit in front of a roaring fire, play cards, chat, and have a bottle of wine from just a stone's throw away.

And Clayton is close—it takes about 15 minutes to get to town, if you don't want to be this secluded. Mary Ann has recently opened a store, Persimmon on the Square, along with a tasting room. I'd personally recommend a trip there and to the grocery store to fix dinner at the cottage, complete with candlelight. After all, what can beat a nice dinner up in the mountains?

Persimmon Creek cottages open this month. Call 706-212-7972 for booking information.

Check out our newsletter online for pictures of this fabulous getaway from a recent trip there.



"And people will come from all over to taste these exquisite wines; not to France or Marlborough or Napa, but right here. . . "

- Mary Ann Hardman

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

MAY

Bellum El Providencia 2005 by Barahonda, Yecla, Spain 100% Monastrell, 50+ year old vines

Winemaker Emili Esteve (of Casteller Cava fame) has made a big, fruity, coffee-laced wine, full of licorice, black fruit, pepper, and other spices. Intensely flavored, it has a meaty yet smooth texture. Try this with lamb, beef, grilled root vegetables, or our goat cheese and pate appetizer. "hedonistically styled, readers who are not into pleasure should beware of this wine." -Robert Parker's Wine Advocate

91 points, 2004 \$18.99

Pazo de Galegos Albarino 2007 Rias Baixas, Spain

One of my all-time favorite whites! From the most inland (read: warmest) area within Rias Baixas, it is INTENSE with a nose full of almonds, cream, and guava notes, and is sincerely the best Albarino I've ever had. Plush tropical fruit and nuts are a concentrated expression of its terroir. The lushness continutes through the midpalate, and the finish is amazingly crisp. A terrific food wine, it is great with all seafood, especially that with fresh herbs in the dish. Try it with any of our recipes featured this month.

90 points, Wine Advocate \$20.99

Bleasdale Langhorne Crossing 2006 Langhorne Creek, Australia 52% Cab, 27% Malbec, 15% Shiraz, 6% Petit Verdot

The nose to this wine has an intense floral note

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.

and tannin to match it. Rich and bright, the purple fruit has tons of custard and meat, boysenberry and cooking spice. Quite a mouthful overall, with hugely ripe and spicy fruit, including red rasperry and cherry. Try it with any heavy food, heavily spiced dishes, and cream sauces.

88 points, International Wine Cellar \$11.99

This Month's Feature:

Casale del Giglio Petit Verdot 1999 Lazio, Italy

Inky, ultra-earthy, and gravelly on the nose, this is a barny, dark wine. So interesting to have a classic Italian nose on a classic Bordeaux varietal! It is rare to see PV in 100% form, and we took everything of this wine that shipped to Georgia, so let it open up and enjoy the pretty herbs de provence notes, along with the dark stony fruit. It is great with all of the herb jam-infused dishes featured this month. **\$17.99**

wine club deal of the month = \$12.99

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 Paul Hobbs Felino Cabernet Sauvignon 2007 "Vina Cobos" Mendoza, Argentina

Deep, dark, and pretty, the nose is big and heavy, with spices such as cardamon and cinnamon. The ripe fruit is warm and dark, full of cooking spice and dark herbs, along with raisins and black currants. This wine will benefit from decanting or 2-5 years bottle age. Try it with anything on the grill or a recipe using dried herbs or herb jelly.

\$24.99

SHIRAZ'S RECIPES FOR

This month's food item is Gracie's Garden Parsley Sage Rosemary & Thyme savory jelly. This versatile condiment can be used for a multitude of dishes. Simply top fish as the last step when grilling or broiling; use it as a glaze for chicken or pork; or mix with ricotta for a vegetable lasagna to remember. Gracie's Garden savory jellies are available in a wide variety of flavors, and the suggestions below can be easily interchanged for another flavor. Gracie's Garden Savories are only \$7.99 each, and the featured flavor comes automatically in wine club this month.

HERB CHILLED SHRIMP

2 pounds shrimp, peeled and deveined

1/4 cup lime juice

1/2 cup orange juice

- ¹/₄ cup good vinegar
- 3 cloves garlic

¹/₂ jar of Gracie's Garden Garlic Basil savory jelly Marinate the shrimp for at least an hour in juices and garlic. Steam shrimp about 5 minutes, until opaque. While the shrimp is still warm, toss it in the savory jelly and chill for at least an hour.

CLASSIC JELLY HORS D'OEUVRES

1 baguette

4 ounces fresh goat cheese

4 ounces paté

 $^{1\!/_{\!2}}$ jar Gracie's Garden Parsley Sage Rosemary & Thyme savory jelly

cut baguette into half-inch slices and toast lightly. Smear half the toasts with cheese and half with pate. Top each appetizer with a drop of savory jelly and serve.

SWEET POTATO-HERB TOSS

4 servings linguini, tortellini or other pasta 1 large sweet potato, cut into ½ inch cubes ½ cup frozen green peas (or cooked fresh)

3 ounces pancetta

2 Tablespoons Gracie's Garden Chipotle Sage savory jelly Preheat oven to 350 F and line a baking sheet with foil. Put the potatoes in the oven to soften. After about 10 mins, boil water for pasta. Heat a large pan on med low and add pancetta. Cook until crisp, and transfer the potatoes to the pan, turning heat to med. 4 mins before the pasta is done, add the peas to the water. Drain pasta and peas. Add jelly to sweet potato mix and stir in. Serve pasta and top with "sauce."

HERB SUNSHINE POLENTA

1 Pkg. premade polenta, cut into rounds and pan-fried, or 2 cups water

- ¹/₂ cup polenta
- ¹/₂ cup heavy cream

Use a spatula and a whisk alternately to stop both lumps and burns. Bring water and 1/4 t. salt to a boil. Very gradually whisk in polenta and reduce heat to med low, stirring occasionally. Cover for 10 mins; gradually whisk in cream and cover again for 10 mins. Pour into a 8 by 8 baking dish and refrigerate until set. While it is cooling, make topping:

1 package (14-16 oz) ground sausage (or veggie sausage and 1 Tablespoon olive oil) 1 red bell pepper, in a large dice

4 eggs

2 Tablespoons Gracie's Garden Parsley Sage Rosemary & Thyme Savory Jelly

Heat a frying pan to med; add sausage and brown. When sausage is crumbly, drain any oil and add red pepper to soften, lowering heat to med low. While this is cooking, cook the eggs. Cut the polenta into squares and put onto plates; Top each with an egg. Once sausage is done, drain again and add jelly—turn off heat, stir to incorporate, and top the polenta.

*Polenta can be made up to 2 days in advance and warmed lastminute.

EASY MUSHROOM PASTA

2 servings pasta

- 1 1/2 Tablespoon butter
- 2 cups assorted mushrooms
- 1 cup chcken, in cubes
- 1 Tablespoon Gracie's Garden Basil Garlic savory jelly
- 1 Tablespoon heavy cream
- 1 cup broth

Cook pasta according to directions. Meanwhile, heat butter over medium-low heat and add mushrooms. When they start to wilt, add chicken and broth. When cooked, add jelly and cream and serve over pasta.

YELLOW BRUSCHETTA

toast points

- 2 Tablespoons butter
- 1 vidalia or other sweet onion, diced
- 1 cup golden raisins
- 5 Tablespoons dessert wine
- 1 Tablespoon pine nuts
- 2 Tablespoons Gracie's Garden garlic onion chive savory jelly

2 Tablespoons snipped chives

Put raisins in a small bowl and cover with dessert wine; let sit at least 2 hours. Heat pan on med. Add butter and onions, turn heat to med low, and stir for 5 mins. Add pine nuts and cook 2 mins; add raisins and liquid and cook another 3 mins or so until liquid is absorbed. Stir in jelly and put mixture over toast points. Sprinkle chives over the top and serve.

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.