

## UPCOMING EVENTS



### WINE CLUB PARTY! FRIDAY, SEPTEMBER 21

Celebrate our 2nd Anniversary with us--  
Advance Reservations only  
Only \$10 per person; take a spot between 3  
and 8 p.m. (on the hour)  
We'll be opening special, high-end wines to  
commemorate our time together!  
Try a dozen great ones, from Kilikanoon to 1er  
Cru Burgundy  
See us for more details. (limited)

Call us for reservations at 208-0010.

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

\*Our wine samplings are for educational purposes only.

**Shiraz**  
FINE WINES & GOURMET  
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); this month the value is \$55--save \$10 just this month! (and save \$20 on the feature)! 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!) Please ask us if you'd like more information or to join--it's the best deal in town! This month, the featured gourmet item is Knipschildt Grapefruit & Rosemary Syrup--it has a wide variety of uses, and no additives or flavorings.

### TUESDAY, OCTOBER 16 A WINE DINNER WITH GRUET SPARKLING WINES MENU BY SHIRAZ CATERING

6:30 reception, 7:00 dinner  
Stan Mullins's Art Complex  
(across Pulaski Street--park at Shiraz)

Join us for 6 wines and 6 courses of a family from  
Champagne making world-class sparkling wines  
in New Mexico! Special guest Tyler Young of Gruet  
will be joining us. Don't miss it! Featuring:

-Brut N.V.	-Blanc de Blancs 2002
-Blanc de Noirs N.V.	-Grand Rose 2001
-Brut Rose N.V.	-Demi Sec N.V.

See us for the menu  
\$65 per person, all-inclusive  
Limited Seating.

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"(If in Albuquerque) You're afforded the chance to visit one of the nation's most acclaimed producers of sparkling wines."  
-Fodor's

www.shirazathens.com

### Are you ready for the fall?

Orchid Ladies is having a sale to celebrate cooler weather, football, and fall. All orchids are 15% off throughout September. This is a great, cost-effective way to brighten up any room with fresh flowers that last and last.

Hosting a tasting at your house? Try our Wine Party--a complete set including wrappers to cover the bottles, flavor and aroma guides, stem tags--everything to make you the perfect host.

Tervis Tumblers are here! The original double-walled insulated tumbler, it keeps hot drinks hotter and cold drinks colder. They are made of polycarbonate (it's what makes bullet-proof glass!), so they are microwave, dishwasher, and freezer safe. They are also stain-proof and guaranteed for life! They are available in clear, UGA logo, or Pink Ribbon--or get one personalized! In singles, sets, and even ice buckets.

We're happy to have our sunflowerseeds back by popular demand! Be the hit of any tailgate with the red and black chinese pails of these delicious treats--or just share them with a friend.

Try a bucket grill for your next party! Collapsible and easy to carry, it is a great way to grill food without a lot of work. Enjoy on the beach, at a tailgate, or just on your balcony or by the pool. When you're finished cooking just tuck everything back into the bucket! Just put a little sand in the bottom, and they will last for years. They make a great gift basket too!

Or to keep it cool--we have winecooler bags in a pretty neutral stripe--or the UGA logo. With 5 outer pockets and a drawstring inside, it is a great way to carry your drinks with you. They are fully insulated, waterproof, and have a lifetime warranty. They also make a great gift!

Looking for a local gift? We have locally roasted coffee by World Mix; Byrd Cookie Company Cookies from Savannah; DeChicchis Caponata, an Athens family's recipe; Savannah Bee Co. honey, honeycomb, and skin care; Bella Cucina Pestos from Atlanta, including Vidalia Onion.

We now carry Tilted Palm Ultimate Tailgating Bloody Mary Mix--whether you're tailgating or not, it is our favorite mix. And we also have pickled dilly beans, garlic, or brussels sprouts if you want to make your drink extra special.

SEPTEMBER 2007

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

**Domaine des Soulanes**  
**Cuvee Bastol Lafitte 2003**  
**VDP des Cotes Catalanes,**  
**Languedoc Rousillon, France**  
**100-year old Grenache**

The wine has a powerful nose of rich scents, such as licorice, kirsch, root beer, and leather. It is a very full wine with big tannin and structure, along with lots of sediment (so filter it). The palate has large amounts of dried fruit—raisins, craisins, and dry berry flavors—along with bitter chocolate. Be patient for an hour or two for an even bigger reward from a wine that just keeps on giving! The finish lasts forever. Great for the grill or for true Southern barbecue. "What this stunning value lacks in grace, it makes up for in sheer muscle." -Robert Parker (2002 = 91 points)  
**\$15.99**

**Jim Barry Silly Mid On 2006**  
**Clare Valley & Adelaide Hills, South Australia**  
**78% Sauvignon Blanc, 22% Semillon**

Named after a position in cricket, this is a great wine for the end of a hot summer! Bright and zesty, it smells like a lemon ice, laced with acid and minerals. The juicy midpalate has melon, lemon, pineapple, and grass, along with touches of lime and tangerine that are so classic for Semillon. It's firm mouthfeel and long, citrusy finish make it stand out as well. Altogether a bright, refreshing glass of wine. Although the ideal accompaniment for Silly Mid On is the weather, it is great with seafood, and anything served with Knipschildt Grapefruit & Rosemary Syrup.  
**\$17.99**

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**TASTE WHAT THE WINE CLUB ALREADY KNOWS--  
OUR PICKS ARE DELICIOUS!**

**THE FIRST SATURDAY OF EACH MONTH, THE WINE  
SAMPLING WILL STAR THE WINE CLUB PICKS!**

**JOIN US ANYTIME BETWEEN 1 AND 5 P.M.**

**Vinos Pinol Ludovicus 2005**  
**Terra Alta, Spain**  
**35% Garnacha, 30% Tempranillo, 25% Syrah,**  
**10% Cabernet**

The Pinol family has been making wines for over 50 years in a region that is warmer and drier than Priorat, the famous region just to the north. This is one of my favorite value wines, with its rich, heavy flavors. The nose is full of flowers, black raspberries, spice, and butterscotch. Though there is earth on the palate, there is also dark fruit that opens nicely once you give it some time—it has a lot of tannin and muscle. It's a lot of wine for the money! "It is a superb value for drinking over the next several years." -The Wine Advocate (89 Points)

**Normally \$11.99**  
**This month only \$9.99**

**This Month's Featured Wine:**

**Artesa Cabernet 2001**  
**Napa Valley, California**

This wine comes from 4 vineyards in 4 different areas of Napa Valley: Howell Mountain, Oakville, Rutherford, and Carneros. The wine-maker believes that great wine is made in the vineyard, and showcases the different soils on both sides of the Mayacamas Mountains in this wine. Inky colored, it has aromas of dark fruit and spices. Gorgeous flavors of ripe fruit and a deep, briary undertone lead into more flavors of cooked berry and a finish of cocoa, vanilla, and light oak. Given a little more time to open up after its 6 years in the bottle, it softens up with pretty milk chocolate and loads of spice. Tar and some charred oak fill out the dry finish.  
**\$49.99**

**Wine club deal of the month = \$29.99!**

## SHIRAZ'S RECIPES FOR **SEPTEMBER**

Our featured gourmet item this month is Knipschildt Grapefruit & Rosemary Syrup. Drizzle it over fresh greens for a special salad, spice up a meat or vegetable marinade, add it to your favorite pie, or top ice cream with it. Or add it to a glass of bubbly for a special twist. We love watermelon and blackberries warmed in it over pancakes! Knipschildt Syrup is only \$8.99, and comes automatically in Wine Club. Try these recipes for a few of our favorites:

### GRAPEFRUIT ROTISSERIE CHICKEN

1 small cooked rotisserie Chicken  
1/2 c. (more if desired) Knipschildt Rosemary & Grapefruit Syrup  
Cooking Spray

Coat a pan with cooking spray and preheat oven to 350.  
Brush the chicken with syrup and warm, continuing to baste as it heats.  
Serve with roasted apples and potatoes.

### PEPPERED SHRIMP WITH SYRUP

1 lb. peeled and deveined Shrimp  
2 T. Olive or Avocado Oil  
2 cloves Garlic, minced  
1 T. cracked Black Pepper  
4 T. Knipschildt Rosemary & Grapefruit Syrup

Heat oil in a saucepan over medium. Add garlic, then shrimp, and cook until opaque. Turn off heat and add pepper; shake or stir to coat shrimp. Serve on a platter with the syrup in a ramekin or small bowl.

Serves 4 as an appetizer

### ROSEMARY-GRAPEFRUIT SALMON

1 lb. Salmon  
2 T. Knipschildt Rosemary & Grapefruit Syrup  
1 T. Garlic  
1 T. Olive Oil  
pinch Sea Salt

Marinate Salmon in other 4 ingredients for an hour. Preheat an oven to 400 and roast for 12 to 15 minutes.  
Serve with a spinach and pink grapefruit salad.

Serves 2 as an entree.

