

UPCOMING EVENTS



WEDNESDAY, APRIL 5 VINUM CELLARS TASTING AT 283 BAR TAPAS BY SPEAKEASY 6:00 P.M., \$38

ENTRANCE

Vista Verde Vineyard Syrah, San Benito County

FIRST COURSE

Dill - Cured Salmon with Chive Cream Cheese
"It's Okay Rosé" Cabernet Rosé, Napa Valley

SECOND COURSE

Mixed Field Greens with Green Chile Pesto Shrimp
Served with a Mango Vinaigrette
CNW Chenin Blanc "Chard-No-Way" Cuvee, Clarksburg

THIRD COURSE

Herb-Crusted New York Strip Steak and Rosemary
Potatoes Served with a Sun Dried Tomato Cream Sauce
Cabernet Franc, Sierra Foothills
Red Dirt Red, El Dorado (Syrah/Mourvedre/Grenache),
Oakville

MONDAY, MAY 22 VINNOVATIVE IMPORTS WITH GUEST PETER CLINTON AT EAST WEST BISTRO 6:30 RECEPTION, 7:00 DINNER

Join us as we explore wines such as Paul Cluver,
Bradgate, Jardin, and Vinum Africa with food by Chef
Lamar Thomas.

*"... the dynamic blend of innovative individuals and the
art of winemaking, infused with the terroir of South
Africa.. Passion, and a desire to have great fun in the
process are an absolute must. only wineries that embody
this philosophy are considered for our selective import
portfolio." -Peter Clinton*

Call us for reservations at 208-0010.

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

**Our tastings are for educational purposes only. All wine must be
poured by Shiraz staff, with no more than 2 oz. per wine per person.*

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

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 \$56--save \$11.00 just this month!) 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!) Also, each month we will draw a name of a wine club member, and that person will receive his package free that month! 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 our Bella Cucina Carmelized Onion, Golden Raisin, & Fennel Antipasti. We've enclosed cheese pairings and two recipes showcasing this fabulous stuff!

Shiraz

FINE WINE & GOURMET

"More miracles come from a cask full of wine than a cask full of saints."
-Italian Proverb

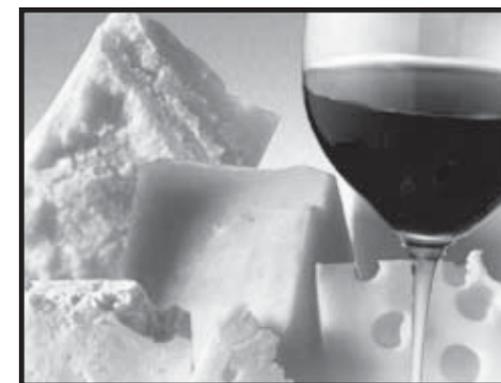
Wine and cheese. Is there anything more natural, or delicious, than this pairing? Well, there was a study done by some college students done over the course of a year that said no. They found that the flavors in both wine and cheese were diminished greatly once the two were put together. I hate to disagree with scientific fact, but the fact is that the wines and cheeses that these amateur sleuths put together were simply not the best choices. The idea is for the food and wine to enhance each other, not to mask any qualities in either.

So how are you to find the right tastes to have together? The answer is both complicated and simple. One of the biggest mistakes our college friends made was that they tasted only red wines. Whites simply pair better with cheese, as a general rule. Think bright acid and you get the idea. The heavier, creamier the cheese, the more acid that you want to cut through - the result is a balance, which is what we strive for in any food and wine pairing. Camembert with Gruner Veltliner is a prime example. Rule number two is blue cheese doesn't just ask for sweetness, it demands it. So if you are a blue cheese fan, the trick is to try your hand at some dessert wines, or at least a white wine with a lot of upfront fruit and some residual sugar. Rule number three is aged cheeses can handle red. The drier the cheese, the lighter-bodied the red can be. If it is richer, the wine should be as well, with more tannin.

Here's a quick run-down on some cheese pairing suggestions: For Goat Cheese, Sauvignon Blanc works fantastically with fresh Chevre, with the herbaceousness cutting through the creamy texture. With aged goat cheese, Rhone reds and whites work wonders. The dry, hard cheeses like Cheddar and Jack cheese are great with Bordeaux varietals, such as Merlot and Cabernet, and firm aged Gouda is delicious with Zinfandel. Cheddar also works well with Rioja--a nice pairing for drier Gouda as well. When you talk rich cheeses, you are most definitely in crisp white territory again. Besides Camembert, you also need good acidity to go with triple creams, Clarines, and the like. The richer the cheese, the brighter the acidity. Dry Rieslings, Crisp Semillon / Sauvignon Blanc blends, and Alsace Pinot Gris are good examples of wines that match well. And, of course, Stilton and Eiswein can create the ultimate cheese epiphany.

You can apply this pairing to the other things on a plate alongside the cheese as well. Parmesano-Reggiano is fantastic with a Nebbiolo, Barolo, or Barbaresco. With these dry but hearty wines, you can also add roasted red peppers, balsamic vinegar, and caramelized onions to the plate. The white alternative? A fat Rhone white. With a late harvest Riesling and Stilton, you need more rich food like dried figs, pear compote, or preserved lemons. (Don't even think about red wine with this one.) Fondue using Gruyere can easily handle red or white Burgundys, as the backbone is herbaceous to balance the earth in the wines, and the softness in the texture of each marries well.

Artisan cheeses are becoming increasingly more popular in the United States, an appreciation that has evolved much like the one for fine wines. I don't think that this is a coincidence, as the two go hand in hand so naturally. It also makes sense that as people develop finer tastes for some foods, they are willing to explore more with others as well. This is obviously our philosophy here at Shiraz, where we offer better olive oils, coffee, chocolate, teas...once you have discovered a new world of flavors, it is exciting and fun to try more new tastes. So have fun exploring the vast selection of cheeses available and try pairing different wines with them. We will certainly be eager to help you in your journey.



www.shirazathens.com

APRIL 2006

EMILY'S WINE CLUB
SELECTIONS FOR

APRIL

Spencer Roloson Palaterra Red 2001 Red Table Wine, California 1/3 each Syrah, Carignane, & Valdigue 100% Organic grapes

This wine is made by a lover of Rhone Valley and Spanish varietals who specializes in growing grapes in "extremist" sites--those on the fringes of the traditional wine community in California that might have more personality to offer, such as this one, sources from volcanic soil. Modeled in the style of the Southern Rhone Valley, Languedoc, and Provence, these dry-farmed grapes make for an "excellent value" according to Robert Parker. We agree, with it's spicy, earthy, slatey nose full of briar, spice, and pepper. Once given enough time to flesh out, it reveals a beautifully rich and smooth personality, with dark, rich fruit, and ripe, spicy characteristics of mulberry, cranberry, and dark raspberry. The tightly-knit character fades away into the inky, asphalt, blackberry flavors with depth, spice, and an ultra-smooth, pretty glass of wine with black tea, plums, and more than just a hint of elegance to it. All in all, dark and lush. Great with goat cheese and with any peppered white meat, like asian spiced pork or lemon pepper chicken.

\$18.99

Hope Estate "The Ripper!" Shiraz 2003

Western Australia 90 = Wine Enthusiast

First Vintage Made! 30 cases in Georgia. Hope, based in Hunter Valley on the East Coast, actually owns some vineyards in the West as well. For this wine, the grapes are grown in Donnybrook in W.A. and transported by truck across the plains until they reach the winery after being crushed at the vineyard site. During the 3-day road trip, the

**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.

must (seeds, stems, and skins that don't end up in the bottle but add flavor) is chilled alongside the grapes so that the wine arrives at Hope Estate with amazing color and tannin extract. The color is inky, with purple and red hues. Heavy rich spiced fruit and mulberries greet you on the nose of this powerful but restrained wine. For a first release I think it is extremely well-made--vibrant in color, elegant in flavor, and structured with mild tannins. There are hints of red raspberry, cherry, and dried eucalyptus as well. There is a very smooth texture, with some pepper, upfront fruit and oak, and a good acid balance--smooth and rich with some tart berries, white pepper, chocolate, and a firm backbone all the way through to the finish. There is a deep, dried fruit, leathery component at the end. Like all Hope Estate wines, this one is sleek but firm. If you like their others, you'll love this, and if you haven't explored them, this is a delicious way to start. It should keep well for up to 5 years and would pair nicely with steak, lamb, or aged cheeses.

\$14.99

Frogtown Cellars Marsanne 2003 Lumpkin County, Georgia

It is difficult to locate 100% Marsanne, and I was thrilled to find a varietally true offering from the North Georgia mountains, an area that handles Rhone varietals extremely well. With vineyards carved into the base of the Appalachians, the sandy soil and cool climate do wonders for old-world grapes, and this is no exception. Its rich, honeyed notes are balanced with pineapple and rich citrus, along with pear and melon. Though there is some oak used during aging, it is not apparent in the soft, clean character. There is, however, a distinct nuttiness to the flavor, with almonds, hazelnuts, and macadamia. While viscous, it maintains excellent acidity, perfect for pairing with all types of foods. It is fantastic with cheese, and perfect with our caramelized onion antipasti. I love it with salad nicoise! The recipes in this newsletter were all created to be paired with this tasty gem as well. Only 200 cases made.

\$14.99

SHIRAZ'S RECIPES FOR MARCH

Caramelized Onions, Golden Raisins, & Fennel Antipasti by Bella Cucina

Serve on a platter with roasted peppers and balsamic, olives, and parmesan;

A perfect pairing with Sweetgrass Holly Springs cheese (and great with Camembert);

Or try one of these recipes with the delicious condiment:

Pasta with Caramelized Onions and Tomatoes

2 T. extra virgin olive oil

2 cloves minced garlic

Package chicken breast tenderloins (about 1 lbs.)

One box of penne pasta

16 oz. can crushed tomatoes

6 oz. jar of Bella Cucina Onion Antipasti

4 oz fresh Chevre (soft Goat cheese)

Salt and pepper to taste

Heat the olive oil in a skillet. Season the chicken with salt and pepper. Add the garlic and seasoned chicken to the skillet and cook until browned and cooked through. Boil water, adding salt and olive oil for consistency. Cook pasta according to directions--al dente is best (for Penne, about 12 minutes). Cut the chicken into bite-sized pieces and add the crushed tomatoes and the jar of antipasti. When pasta is finished, drain (do not rinse) and transfer to a large bowl. Add tomato sauce and toss. Serve in large bowls and top each serving with 2 small pieces of Chevre.

THIS MONTH'S FEATURED WINE:

Plasir de Merle Sauvignon Blanc 2002 Paarl, South Africa

Paul Pontallier, of Chateau Margaux and Cos d'Estornell, uses his same approach toward the soil in South Africa to make food-friendly and approachable wines, rather than blockbuster show-stoppers. He has noted that in the past years South African wineries have worked much harder at matching terroir and wine varietals, and he himself aims at ideal balances between soil and the vine. Growing his specialties, Bordeaux varietals of Cabernet and Sauvignon Blanc, he has leaned toward technique rather than technology, and grows the grapes on decomposed granite on a Southeast face, shielded from afternoon sun. Mountain streams feed the vines--water stress is not needed, after the flavors derived from the soil, the sun, and the hills. The result is a strikingly aromatic wine with a waxy nose of white pepper and lemon peel, with extremely dry, old world, clean character. It is completely dry, refreshing, yet finessed. The tight, crisp, mineral-based flavors have a great structure and soft texture, and are extremely elegant, with hints of white grapefruit, honeydew melon, and yellow pepper. It is rich and lingering, yet extremely clean. It seems to me that Pontallier has achieved his goal of wines that "speak with elegance but complexity and always of place."

\$19.99

Vegetarian option:

Leave out the chicken, but add garlic, salt, and pepper to the tomato sauce.

Serves 6

Stuffed Pork with Caramelized Onions

4 T. butter

8 thin center-cut pork chops

One Granny Smith apple, chopped

8 oz. mushrooms, diced

6 oz. jar of Bella Cucina Onion Antipasti

Salt and pepper to taste

Preheat the oven to 375. Heat 2 T. of the butter in a skillet. Season the pork chops and add to the skillet, searing lightly on each side until browned. Tear off 8 squares of aluminum foil, and place a piece of pork in the center of each one. Heat the rest of the butter in the skillet, and add the apples and mushrooms, and cook until the apples soften and the mushrooms change color. Spoon some of this mixture onto the center of each piece of pork, and roll it up, using the aluminum foil to roll them tightly. Twist the ends of the aluminum foil to hold the pieces and retain moisture. Line the bottom of a pan with aluminum foil, and place the rolls onto the pan. Bake for 15 minutes. Put 2 pork rolls on each plate and top with Onion Antipasti. Excellent with sauteéd fresh baby spinach.

Try all of these dishes with Frogtown Cellars Marsanne.

EASTER GOODIES AT SHIRAZ

Things to add to your basket:

Treasure Surprise Egg
Chocolate - filled pots
Mini Chocolate bunnies
2 and 5-Truffle boxes
Mini peanut butter eggs
Mini coconut cream eggs
Numi Flowering teas

Or we can make a basket for you!

