

## UPCOMING EVENTS

**WEDNESDAY, JUNE 7**  
**DEPALMA'S DOWNTOWN**  
**STEVE LAWRENCE SELECTIONS**  
**ITALIAN PORTFOLIO**  
**WITH SPECIAL GUEST STEVE LAWRENCE**  
**Insalata** - Romaine, Shaved Fennel, Olives and Aged Provolone  
 Balestri Soave  
**Antipasti** - Arancine  
 Risotto Fritters Filled with Prosciutto and Mozzarella  
 La Nunsio Barbera d'Asti  
**Primi** - Gnocchi Backed in Porcini Ragu  
 Enzo di Sette Rue Primitivo  
**Secondi** - Grilled Swordfish with Caponata or Herb Crusted Veal Rack  
 Martino Biscardo Ripasso and L'Arco Rubeo  
**Dolce** - Chocolate-Covered Strawberries  
**5 WINES AND 4 COURSES**  
**6:30 RECEPTION 7:00 DINNER**  
**\$40 ALL-INCLUSIVE**

**FRIDAY, JULY 14**  
**DONDERO'S KITCHEN**  
**SOTIRIS BAFTITIS GREEK IMPORTS**  
**\$35 includes wine, food, live music, and valet parking over a dozen wines, with authentic Greek food to match**  
**6:00 - 8:00PM**

**Coming in August**  
**A tour through North Georgia wine country!**

**Call us for reservations at 208-0010.**

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

**Tuesdays between 4:00 and 8:00pm, taste our featured wine of the day.**

*\*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

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 \$10.00 above the \$6.00 already marked down!) 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 our Hand Cooked Virginia Peanuts by The Peanut Shop. They are the best peanuts we've ever laid our hands on!

PRSRT STD  
 US POSTAGE  
 PAID  
 ATHENS GA  
 PERMIT NO. 51



"In the U.S., the average time between the purchase of a bottle of wine and the consumption of that bottle is four hours." -  
 - The Lodi News-Sentinel

www.shirazathens.com

JUNE 2006

Jennifer and I are always making jokes about our changing the way people drink wine, one decanter at a time. Though we kid about it, we really do believe that consumers would enjoy their vino much more if they would take the time to let it open up. Letting wine breathe to most people requires popping the cork 30 minutes to an hour before it is to be drunk. The breathing, however, is not nearly what it can be if you pour it into a decanter, which is designed so that a large surface area of the wine comes into contact with oxygen.

I call it "genie in a bottle syndrome." For a wine that has not seen much time in the bottle, particularly big, tannic wine, it is chomping at the bit to jump out of the glass, but has not had enough time to develop the complexity that comes with some bottle age or some exposure to air. And for a wine that has been aged for a good length of time, it has been cooped up for so long that it needs to stretch its legs a bit before it is polite enough to put in front of company. As Jennifer Rosen puts it, "like diapers, it's for the very young and the very old."

My personal obsession with decanting wine came upon realizing, after a couple years in the wine industry, that I had simply had too many bottles where the wine was just coming into its own when it was finished. That last sip made you want to have more of the same, and so we would open another bottle, only to return back to square one, a tightly awkward, though potential-filled, glass. I started experimenting with wines I liked. Decanting half the bottle, trying the two halves side by side after an hour or two—and the one I'd splashed, sometimes even shaken, always trumped the one left in the bottle. The truth is that I've never had a bottle of wine that didn't receive some benefit from splashing into a decanter, even if it didn't warrant the extra time before enjoying it.

So imagine my delight when I was payed a visit by someone bearing "breathable glassware!" It seems a perforated interior of wine glasses helps to increase surface contact with air more than an average glass. The idea is that the rougher surface lets more of the wine cling to the glass and gives us more to smell—and taste. I was more than a little skeptical at the thought that a simple glass could speed up the process in tasting so that I could enjoy my drink sooner, but put it next to my standard tasting glass and poured them both side-by-side anyway. I didn't even use a decanter, preferring to see what the glass would do on its own. If I hadn't tried it myself, I would never have believed it would work. But work it did—in fact, after finishing the test, I poured the wine that had been swirled profusely in the regular glass into the aerated one, where it opened up immediately.

For people who aren't interested in playing with your food as I do, decanters are also fabulous because they decrease your waiting time by a substantial amount. If you would like to hurry up even more in enjoying the bottle you've had stowed away for three years, you should take eight dollars to invest in a funnel. Though you can cheat with a regular funnel out of your garage paired with a coffee filter, silver or stainless contraptions, complete with a filter for sediment, come in handy. Not only do they keep sediment and tartaric crystals out of your glass, they increase the amount of aeration the wine receives on its way into the decanter.

The great thing about all these things—decanter, breathable glasses, filters, funnel—is that they speed up the process of letting the wine breathe. As a matter of fact, one hour in a decanter benefits the wine more than 24 in the bottle with the cork removed. More air means less time before you get to drink. And when you do drink the wine, it will be more enjoyable. And isn't that the point?

TRY OUR NEW BREATHABLE STEMWARE! RESERVE YOURS NOW FOR A \$10 DISCOUNT--\$19.99 INSTEAD OF \$29.99 PER STEM!

ALL THIS SUMMER, RECEIVE A \$10 STORE CREDIT WITH THE PURCHASE OF A DECANTER! CHOOSE FROM GLASS \$39.99 OR CRYSTAL DRIPLESS \$59.99

(DECANTER DEAL AND STEMWARE DELIVERY WILL BE COMPLETED AUGUST 31, 2006)

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

### **Opolo Pinot Noir 2003, Central Coast, CA**

Though the label only denotes a Central Coast appellation, the fruit for this Pinot actually comes from a single vineyard in the Santa Lucia mountains. The blend of three clones of Pinot Noir, along with a long hang time on the vine, results in a full-bodied, intensely flavored wine. The nose smells of truffles and underbrush, dried raspberries, and even prunes. Though it is a full, burgundian style, it is fruit-backed, with soft fruit and a rich, creamy, soft black cherry soda and raspberry flavor to it. The finish is very soft, with more burgundian notes of wet earth, light tobacco, and hints of toast. It is a nice balance of New and Old World.

**\$22.99**

### **Shoofly Buzz Cut White 2005, Australia**

31% Verdelho, 28% Sauvignon Blanc, 18% Viognier, 10% Riesling, 7% Chardonnay, 6% Semillon

What a fun summer wine! The tight nose, with its light and crisp notes, smells like a fresh breeze. It is fruit-filled and juicy, yet retaining its clean, bright character. The flavors round out with grapefruit soda, fresh honeydew melon, and hints of lemongrass. A light tanginess doesn't affect the well-balanced effort with tropical fruit dancing on your tongue. I like it with green curry, sushi, or as an aperitif (it's a great porch wine). Find out why Ben Riggs (of Penny's Hill, Woop Woop, Mr Riggs, and lots of others) is so sought after down under.

**Regularly \$12.99—only \$11.99**

**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.**

### **Charles Melton Rosé 2005, Barossa Valley, Australia**

Grenache, Shiraz, Cabernet, Pinot Meunier, & Pinot Noir

Formerly named Rose of Virginia—named after his wife, Melton renamed the wine because of confusion as to place of origin. Charlie changes the blend every year, using some of the most interesting combinations of grapes I've seen in a pink wine. Called "the best Rosé is Australia" by many, it has light rosemary nuances and heaps of red fruit. It is fruity on the nose, with a creamy raspberry plushness to the texture. It has a light spice, and is dry but full, with cranberry and raspberry flavors.

**Regularly \$19.99—\$14.99 for a limited time only**

### **This Month's Featured Wine:**

#### **Rolf Binder Heinrich 2003, Australia**

60% Shiraz, 25% Mataro, 15% Grenache

93 points = Robert Parker

An absolutely full, rich nose greets you immediately, with heady glycerin, herbs de Provence, and an intense meaty tone. On the palate it is much more restrained, with pretty black fruit such as black currant and black cherries, and lovely herbs in the background. The finish is balanced also, with basil, lavender, chicory, and some charred earth. It is full-bodied and rich, but not overwhelming. Parker calls it "Rolf Binder's interpretation of Chateauneuf du Pape." (Here we must give snaps to Charles Melton, the father of Aussie Rhone blends) This is a great BBQ wine!

**\$22.99**

### **Honorable Mention:**

#### **Mistela White 2004 Dessert Wine**

100% White Grenache, Terra Alta made by Vinos Pinol

We didn't just buy this wine because of the 95 rating from Robert Parker, or because only 150 of the 600 cases made came to the U.S. Or even because the Terra Alta region, next to Priorat, is up-and-coming. We got it because when we tasted it we were blown away. Parker calls it a "rich, sweet elixir." The consensus is that the aroma is most like sweet tea! The flavors that follow resemble white grapes, purple fruit, crème brulee, coffee, cherry, and raisins. Sweet, complex, and rich, it is still elegant, clean, and pretty to drink over the summer. We were lucky enough to get 2 cases of this gem, but I don't expect it to last long!

**\$29.99**

## SHIRAZ'S RECIPES FOR **JUNE**

### **THE PERFECT PICNIC**

#### **UN-FRIED CHICKEN**

SWEET POTATO FRIES (I recommend Alexia)

7-LAYER SALAD

GRANDMOTHER'S PEACH SALAD

A BOTTLE (OR 3) OF CHARLES MELTON ROSÉ  
(AND PICK UP A GREAT PICNIC BASKET FOR THE TRIP  
HERE AT SHIRAZ!)

#### **SOUTHERN UN-FRIED CHICKEN**

12 pieces of Chicken (can remove skin if desired)

3 /12 c. ice water with salt

5 c. buttermilk

(if you don't have buttermilk, can substitute milk with 5 T. vinegar)

1/2 c. cornmeal

1 1/2 c. all-purpose flour

1 t. garlic powder

2 t. salt

2 t. black pepper

1 t. dried thyme

2 t. dried oregano

2 t. dried basil

1 t. cayenne pepper

Soak the chicken in ice water and salt in the refrigerator for at least an hour—up to 3 hours. Transfer the chicken into a bowl with 3 c. of the buttermilk. (If you want to remove the skins it is easier after the initial water soak) Put the bowl in the fridge again and marinate for at least 30 minutes, but longer if desired. Put all other ingredients in a large ziploc bag, seal, and toss to mix. Put the extra 2 c. of buttermilk in a bowl. Preheat oven to 400. Coat a baking sheet with spray oil. Take each piece out of buttermilk marinade, and toss in flour mixture. Coat in fresh buttermilk, and toss in flour again. Then put each piece on the baking sheet. When all pieces are finished, spray thoroughly with oil. Bake for 1 hour, turning once or twice.

#### **Updated 7-Layer Salad**

1 head lettuce, broken

1/2 c. (1) green pepper, chopped

1/2 c. fresh broccoli, in pieces

1/2 c. dried fruit, such as raisins

1 c. olive oil blended with 1 c. Late Harvest Riesling Vinegar

1 c. fresh fruit, such as strawberries or melon

6-8 pieces bacon, fried and crumbled

salt and pepper to taste

put first 9 ingredients in a large glass bowl or tupperware container in order listed. Chill until time to serve. Then add salt and pepper, toss, and serve.

#### **Grandmother's Peach Salad**

8 peach halves

1/2 c. cottage cheese

1/2 c. grated carrots

1/2 c. good quality peanuts

Combine cottage cheese, carrots, and peanuts in a bowl. Put peaches open-side up, and spoon mixture inside.



Emily & Virginia Melton

#### **OPOLO POTATOES**

Serves 6

1 lb. Chorizo Sausage

4 White or 6 Red Potatoes

8 oz. Fresh Mushrooms

Heat a skillet, and cook chorizo, separating as it browns. Add potatoes, sauteeing in the grease, and add mushrooms when cooked halfway.

Serve with ANYTHING topped with truffle butter and Opolo Pinot Noir

(I like trout or snapper in parchment—this is great with chicken, lamb, steak, and veggies too)

Truffle butter on sale all this month:

\$19.99 for the 8 oz. Tub or \$4.99 for a sample portion!