

## UPCOMING EVENTS

**FRIDAY, JULY 14**

**DONDERO'S KITCHEN**

**SOTIRIS BAFTITIS GREEK IMPORTS**

**\$35 includes wine, food, live music, and valet parking.**

**French mediterranean and Greek food with fantastic wines.**

**6:00 - 8:00PM**

Octopus in Red Wine Sauce

Roasted Greek Spiced Potatoes with Skordalia Sauce

Roasted Eggplant Salad

Keftedes (Greek Meatballs)

Ratatouille with Baguette

Tarmasalata (Greek Caviar Spread)

Bouef en Daube (Beef Stew with Olives)

Olive and Cheese Platter

**About a dozen fabulous Greek wines paired with the menu.**

**See us--or them--soon for tickets!**

**ON MILLEDGE AVE. BETWEEN COBB & HILL.**

**SUNDAY, AUGUST 13**

**A TRIP TO NORTH GEORGIA**

**WINE COUNTRY!**

**\$125 per person. All transportation, food, wine, taxes, tips--everything included!**

**Charter bus departs from Shiraz at 9:30 a.m.**

This special day will include 4 winery tours with tastings; an elegant brunch with cheese station and delicious wines overlooking wine country in Dahlenega; and wines and dinner by the bonfire in a beautiful vineyard. We will be tasting at least 30 of the best wines made in the state, along with snacks, personal tours of vineyards and state-of-the-art winemaking facilities. This is the deal of the century! Ask us for more information--this special event IS very limited!

**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 \$56--save \$9.00 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 Cloudberry Preserves from Sweden. They are uniquely delicious! See our recipe section for cooking suggestions.

PRSRT STD  
US POSTAGE  
PAID  
ATHENS GA  
PERMIT NO. 51

# Shiraz

FINE WINE & GOURMET

"When selecting wine for barbecue, think BBQ: Big, Bold, and Quaffable."  
-Tablewine.com

**W**hen I think of "barbecue," two different definitions come to mind. Being a Southerner, of course, the automatic visual image I have is a slab of ribs smothered in a spicy, tangy sauce. The mere mention of "BBQ" can set off an hour-long discussion about the best type of sauce, marinades, and even fuel. There are also standard sides associated with Southern BBQ, such as slaw and baked beans. For Aussies, however, it simply implies lighted coals. Imagine my surprise when I was invited to a "barbecue" and handed a plate of grilled fish! A broader usage describes anything thrown on a grill--be it burgers, steaks, chicken, or even vegetables--what my family tends to call a "cookout".

At this time of year when everyone is grilling out, whether it be for a Fourth of July party or for just a get-together with family or friends, the question often arises as to what constitutes an appropriate wine for such gatherings. Oddly enough, beer is often the drink of choice at outdoor gatherings, when there are many delicious, refreshing choices available that will further enhance the taste of the food and the spirit of the party. The trick is to find a crowd-pleaser, while at the same time something that is delicious with whatever you happen to be preparing on the grill. Luckily, this is an easy task.

Simple wine and food pairing rules apply. Fullness of flavors imply richer wines, but the same flavors are not necessarily heavy. It's actually more of a tangy, spicy flavor, so the wines that work best with food on the grill are medium-bodied and full in flavor themselves. Either type of barbecue, in addition, tends to be overwhelming for most white wines, especially when you factor in the scent of char and additions like onions, pickles, and other accompaniments. When I pair wines with dinner, the sauce factors in far more than the food it is used on. This is why juicy, fruity, rich reds and lush, dry roses make a good barbecue great.

To me, nothing says "BBQ" quite like Grenache. And one of my favorite qualities of the Grenache grape, the fact that it is quite a chameleon, enables it to work quite well no matter what your idea of a barbecue is. A leaner style will pair well with turkey burgers or vegetables, whereas blackened steaks or rich, thick sauces call for a fruit bomb--huge and juicy. Another classic with burgers or even ribs is a bright, fruit-forward Zinfandel. Shiraz is a perfect fit as well, as long as you select a young, fruity wine. This is not the time for oak, heavy wines or even earthy ones. Bright fruit is the best match when charcoal or vinegar comes into the picture when creating your meal.

Speaking of bright fruit, a dry rose is one of the single best cookout wines you can find. With full-bodied, fleshy, fruity, dry roses, there is absolutely no way to lose when you are trying to match all manner of foods. This is the exact reason they are a darling of pairing menus, great chefs, and wine geeks the world over. And Grenache-based roses actually fit ALL the rules when it comes to a cookout. Look for a full, dark color and the absence of sugar and you've got it made.

All of these wine pairings should serve to make your party more special, while taking the guesswork out of the planning process. And if you want to see more specific suggestions of wines we enjoy for cookouts, simply look at this month's picks! All the reds are winners with food on the grill. Our rose section in the store is chock-full of perfect matches as well--that's the area I'll be shopping in for my Fourth of July celebration!

www.shirazathens.com

JULY 2006

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

## JULY

### **Spy Valley Riesling 2004 Marlborough, New Zealand**

This is by far the driest of the Rieslings we carry in the store--it is remarkable in its crisp, tart, refreshing acidity. The huge amounts of petrol on the nose are balanced by spicy nectarine, lime, and pineapple notes, along with some gooseberries. There is some fleshy tropical fruit, but the predominant flavors are of limestone and pepper. The finish almost has some black currant underlying it, and it has a bite! The acid is almost jaw-clinching. I could drink this every day of the hot summer months, and it is perfect with our recipes in this month's newsletter. It is also wonderful with Thai and other Asian fare, especially if it is on the mild side. And it is great with all of the recipes on the next page!  
**\$19.99**

### **Bocce Zinfandel 2003 California**

One strategy of wineries during prohibition was the shipment of vinifera grapes to Italian families in places like New York, where they might make their own wine. This accomplished two goals: the families had wine to drink, and the winery was able to stay afloat. This wine celebrates that fact with a label that mimics the one used on wooden crates during that period. The nose has loads of fruit, with slightly smoky boysenberry and blackberry. The lush, rich mouthfeel has ample amounts of glycerin to go along with the tart, dark berries. Very focused, it has dark fruits, dried tea leaves, and vanillin oak in the dry flavors, along with those great "Zinfandel" tannins that coat your mouth, yet leave you thirsty for more. A young Zin such as this is great with cookouts!  
**\$8.99**

**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.**

**THIS MONTH WINE CLUB PICKS WILL BE FEATURED JULY 8.**

### **The Fifteen Grenache 2001 Pyrenees Mountains, France**

A perennial favorite, this fleshy Grenache is especially perfect this time of year, with all of the cookouts and true Southern barbecue being served. It is an unrefined, unfiltered beauty with coating tannins and huge fruit voluptuousness. The nose is full of spicy, jammy, briary notes—loads of blackberry and boysenberry flavors follow on the palate, along with black pepper. A big, juicy yet dry wine with with a spicy richness such as this one is simply screaming for food, and is great with grilled or spicy foods, and with game. One of my favorites with this wine is Moroccan lamb stew—the recipe can be found in the archives on our website (January). Don't be fooled by the fact that it claims to be dessert wine on the back label! It appears that the French wine police come after you if you don't use that wording when the alcohol reaches 15%. Hence the name, "The Fifteen." Clever, eh?  
**\$14.99**

### **This Months Featured Wine: Red Heads "Yard Dog" 2004 Australia**

60% Petite Verdot, 30% Cabernet, 10% Malbec  
An inky color gives away the Petite Verdot immediately--this is one of the best expressions I've seen of the grape in an affordable form. The nose has pencil shavings and asphalt, along with heavy, deep berry flavors and blackberries galore. The flavors are rich and ripe, yet very peppery, with red fruits alongside the deep, purple, inky flavors. Though the wine has a good share of heavy tannin, it does not punch you in the face as the grapes used (or the nose) would imply. It is a lovely surprise, with lots of currant and cassis flavors intermingled with the rich notes--stylistically very well made. It makes me want to have friends over and light up the grill!  
**\$11.99**

### **WINE CLUB DEAL OF THE MONTH:**

During the month of July, Wine Club saves an extra \$2 on each bottle of Yard Dog!  
**That's only \$9.99 a bottle!**

## SHIRAZ'S RECIPES FOR JULY

Our Cloudberry Preserves are wonderful on toast or scones, but we have developed some other ways to enjoy them any time of day:

### **FOR BRUNCH**

#### **SWEDISH FRENCH TOAST**

Serves 4

For Toast:

4 large eggs  
1/2 cup milk  
1/2 t. salt  
1 t. sugar  
1/2 t. ground cinnamon  
1 t. vanilla extract  
olive oil spray  
8 pieces bread (I like French bread cut into 1-inch slices)

For Topping:

1 cup Ricotta Cheese  
1/2 t. Cinnamon  
1 T. Honey  
4 T. Cloudberry Preserves

Heat a skillet over medium heat and spray lightly with olive oil. Beat the first 6 ingredients in a shallow bowl and place one slice of bread in at a time, turning to coat well with egg mixture. Place pieces side by side in the skillet, turning as they brown lightly. In a separate bowl, combine ricotta, cinnamon, and honey. Serve two pieces of toast to each guest, topping with a quarter cup of cheese mixture and a tablespoon of preserves.

### **AS AN HORS D'OEUVRE**

Cut a baguette into rounds and toast in the oven. Allow to cool. Put a sliver of Mutton Button Sheep's milk cheese or Camembert on each round and add a dollop of Cloudberry Preserves.

Serve with Spy Valley Riesling for a heavenly combination.

### **FOR DINNER ARCTIC BERRY STEAK OR ARCTIC BERRY CHICKEN**

Serves 4

4 filet mignon steaks  
or 4 chicken breasts  
1 T. + 1 t. red pepper flakes  
2 T. cracked black pepper  
1 T. sea salt or kosher salt  
3 T. minced garlic  
3 T. cloudberry preserves

Combine black pepper, salt, and 1 T. red pepper and press onto the meat. Spray a large skillet with olive oil, and heat to medium-high. Add steak or chicken and cook. For steak, sear on each side until cooked as desired (for medium-rare, cook each side for 2 mins. and then sear the edges). For chicken, cook until done. Turn off the burner but replace the pan, adding garlic. After garlic is sauteed, add the preserves and remaining teaspoon of red pepper until melted. Pour over the top of the meat. Serve with snow peas or broccoli.

Steak recipe is excellent with The Fifteen Grenache (but the Riesling is good too)

Chicken recipe is perfect with Spy Valley Riesling (but the Fifteen works also)



*Don't miss our tour of North Georgia wineries on August 13th. Check the events section for details.*