

UPCOMING EVENTS

SATURDAY, SEPTEMBER 30 A KILIKANOON CELEBRATION FEATURING A VISIT FROM WINEMAKER KEVIN MITCHELL!

Try 7 wines from our favorite winery, meet Kevin, and taste some authentic Aussie meat pies, Lamingtons, and artisanal Australian cheeses. Only \$10 a ticket! Tickets available in advance or at the door.

THURSDAY, OCTOBER 5 AN EVENING WITH MARC LADERIERRE OF VINA ROBLES WINERY!

A seminar on Paso Robles and California, and French vs. U.S. winemaking. And, of course, the wines of Vina Robles' French-influenced Paso Robles wines! We will take a look at their wines against Syrah-based wines from Languedoc-Rousillon, Cotes du Rhone, and Chateaufort du Pape. It's a great opportunity to experience what terroir can do to a grape. Come share Marc's passion for his craft and his country (both of them!) Only \$20 per person. Meet at Shiraz at 5 p.m.; seminar starts at 5:30. Wine club tickets only \$10 each.

WEDNESDAY, OCTOBER 25 I ♥ GERMANY!!! PARTY

Join us as we plunge into the delicious world of Terry These Estate Selections. Terry is the king of German small production discoveries. And we raided what he brought into the U.S.!!! Here is your chance to see what stunning wines can be made with Riesling, as well as a handful of other indigenous grapes, and a sampling of Austrians as well. See why we love Germany!

Only \$5 per ticket in advance, \$8 at the door

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

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 \$59—save \$14 this month alone) 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 Bella Cucina Walnut Sage Pesto. It's a great addition to any pantry and can make the simplest dish spectacular!

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A TASTE OF WHAT'S TO COME...

A SPECIAL VISIT TO GEORGIA!



KILIKANOON WINES

Kevin Mitchell is a prince among men. I have been a huge fan of his wines for years--I've never had one that wasn't outstanding. They stand apart from others with an elegance that

manages to balance the fullness of the grapes grown in the warm climate of South Australia. To me, his Shiraz is the gold standard, but it doesn't end there...Riesling, Semillon, Grenache, Cabernet... But I have had incredible wines that came from less than stellar people, and it was my visit to the winery in Clare Valley that did me in for good. What a welcome I received! I was truly amazed that someone with the worldwide success and renown (his is one of Robert Parker's pet wineries as well) as Kevin would actually spend so much time with me. Not only do I love the wines, but I have a tremendous amount of respect for the man. Christmas comes early for me this year--this Saturday, September 30, come into Shiraz between 7 and 9 p.m. to welcome Kevin!

NEW TO GEORGIA!

Speaking of good guys, I met Marc from Vina Robles at a Paso Robles tasting in Atlanta back in February of this year (look on our website at www.shirazathens.com for March in the newsletter archives for an article about Paso Robles). Friends in the restaurant business, wine critics, and fellow wine buyers all sent our favorite colleagues over to Marc's table, one of the best in the room. What made the wines so special? A French edge. You see, the owners of Vina Robles hail from France originally, and focus on terroir-driven wines. And Marc's passion for wines extends well beyond his own. When discussing what we would pour for the seminar this coming Thursday, October 5, he requested that we also have some true Rhones. We will be talking about how soil affects the same grapes in different areas, among other things. We will even have some surprises--wines that haven't come into the state yet--so you can be the first to try some of his special bottlings.

A FIRST LOOK AT NEW WINES!

We really DO love the Germans. And we LOVE Riesling. And we LOOOVE the 2005 vintage. In case I'm being a little too vague, there are some fantastic wines available that will make you cry if you love German Riesling, and will make you change your mind if you didn't think you liked it at all. To quote Terry These, "Why? Riesling comes out of the ground already perfect. Because Riesling exists to make food taste better. Because Riesling knows soil more intimately than any other grape. Because Riesling attracts the kinds of vintners who do NOT need to prove to you what throbbing hot-shots they are by how neatly they can diddle technology. With Riesling, nature RULES. In the cellar, less is more. Because YOU will be a deeper, happier person when you drink these wines with their uncanny complexities in an infectious manner." I love reading what Terry writes because Riesling is indeed infectuous. How frustrating that most people think it is cheap and sweet, when, in fact, it is some of the best juice you can find! Come see what we are talking about on Wednesday, October 25.

www.shirazathens.com

OCTOBER 2006

ASK US ABOUT WINE CLUB!

706-208-0010 OR

EMILY@SHIRAZATHENS.COM

EMILY'S WINE CLUB SELECTIONS FOR

OCTOBER

Enzo di Sette Rue Primitivo 2003

Salento, Italy

This wine, made from the original clone of grape that later became Zinfandel in California, is one of our everyday staples. It is my personal favorite with anything with lots of mushrooms. It is an iron fist in a velvet glove, with a soft, spicy character on the nose that leads you to believe that it will be easy and light, but the fullness follows through with round fruit, meat, and earth. The herbaceousness is everywhere, with a perfumy, floral hint that rounds out the dark raspberry and forest floor. Try it with our pasta recipe this month, or with baked mushrooms stuffed with risotto and blue cheese. It's also great with pizza or simple pasta with tomato sauce.

\$12.99

Midnight Cellars Estate Merlot 2003

Paso Robles, California

I know, I know, Merlot is getting a bad rep these days with a lot of wine drinkers, but don't forget that it can also be ripe, firm, and delicious! This one has dark fruit, a firm tannic foundation, and soft black fruit to fill it out. But it was chosen this month for one particular reason: it is absolutely perfect with the Midnight Pesto Chicken recipe featured opposite! Ripe plums and currants and black cherry flavors are pretty but full, and the tannins are well integrated with some light vanillin oak notes. The acid is there for sure, but is balanced by dark, soft fruits and a light spice. The finish is very coating and drying, and lingers on with some herbaceous cherry in the structure. You will find it impossible to knock Merlot when you try this wine.

\$16.99

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.

Cheateau de Tourettes 2003

Vin de Pays Endes 56 Grenache

Rhone Valley, France

Jean-Marie Guffens, the winemaker for the fabulous Verget in Burgundy, has a deft hand at making Rhone beauties as well. As most French Grenache is, this is a paradox: earthy but fruity, tannic but smooth, juicy yet lean. It is from old vine Grenache planted on decomposed limestone, which gives it its unique mineral structure--Flowers and stones are all over the big nose, with dark black fruit and honeyed minerals, dried grapes, wild herbs, and dirt. Though the tannin is definitely there, it is eminently drinkable, with lots of fruit and spice that almost dances on your tongue in its luscious, dense character. Though the midpalate is juicy, the finish is incredibly drying, and very rich in its stony nature, with a hefty backbone.

\$21.99

This Months Featured Wine:

Chateau de Maligny Chablis 2000

Burgundy, France

Chablis has such generous structure in the backbone that it fairly screams for two things: time and food. This one has both in its makeup, but the time has been handled for you, and the flavors have mellowed out perfectly. It is dry as a BONE but has a multitude of flavors, with a light waxiness to the texture, nutty tones on the nose, and a zesty midpalate with lemon peel and grapefruit, along with the limestone inherent in the Chablis soil. As a matter of fact, that is the goal at Maligny, the largest single vineyard in Burgundy. The family has actually banished all oak from the cellars, and the wines receive minimum handling to retain the maximum amount of the character of Chablis soil, with its fruity, floral, chalky nature. It works--this is true Burgundy, and is drinking beautifully right now. We bought all that remains in Georgia, so jump in while we've still got it--it is serious food wine, with kickin' acid and a firm backbone. I'd pair it with everything from shrimp to scallops in a cream sauce to peppered chicken or cheese platters.

\$15.99

WINE CLUB DEAL OF THE

MONTH: During the month of October, Wine Club saves an extra \$4 on each bottle of Chateau de Maligny!

That's only \$11.99 a bottle!

SHIRAZ'S RECIPES FOR OCTOBER

We are featuring Bella Cucina Walnut Sage Pesto this month. It is an easy addition to many dishes, from a coating for meats to stuffing mushrooms or adding to pasta sauces. Try these recipes we have tested for your enjoyment—they are great with the wine selections this month! Walnut Sage Pesto is only \$6.99 at Shiraz—and it is automatically included in Wine Club.

MIDNIGHT PESTO CHICKEN

This dish was inspired by John Berendt, who has now added a work about Venice, *The City of Fallen Angels*, to his famous book about Savannah.

4 Split Chicken Breasts

1 jar Bella Cucina Walnut Sage Pesto

Good Quality Olive Oil

2 Large Sweet Potatoes

1 t. Thyme

1 t. Garlic, Minced

1 t. Cayenne Pepper

1/2 c. Chicken Stock

3 c. Collard Greens, Washed and Chopped

Heat oil in a large frying pan over medium to medium-low. With each chicken breast, make a slit at the edge of the skin at the meatiest portion, and spread a generous tablespoon underneath with a knife (this may require cutting into the skin on opposite sides) to coat the breast with the pesto. (This should use about half the jar.) Place chicken pesto side down in the oil, and sear for 10 minutes, until browned. Turn over, and cook for another 5 with the skin side up. While cooking, preheat the oven to 350. Place chicken skin side up on a foil-lined baking sheet and bake until chicken is done, about 30 minutes.

Serves 4

Serve with mashed sweet potatoes seasoned with chicken stock, thyme, cayenne, and garlic, and collard greens seasoned with salt and pepper.

MUSHROOM TARTE

Check out the "Entertain" Section of Athena Magazine's Fall 2006 issue--Emily did the wine pairings for a special dinner feature, and the Mushroom Tarte happened to be paired with the Enzo di Sette Rue Primitivo! (see this month's picks)

PASTA WITH A WALNUT SAGE CREAM

1 bag Pasta (I like Rigatoni)

4 T. Butter

1 jar Bella Cucina Walnut Sage Pesto

1 pkg. (8 oz.) Portabella Mushrooms

2 T. Minced Garlic

1 c. Heavy Cream or Half and Half

Boil water and add pasta. While it is cooking, Heat a saucepan to medium. Heat butter and add garlic, sauteeing until lightly browned. Add mushrooms, and cook until they darken and soften (this may require the addition of a little more butter). Add half the jar of pesto and the cream, and stir until well combined. Drain the pasta and ladle the cream sauce and mushrooms over the top.

LET US HANDLE YOUR TAILGATING FOR YOU! PICNICS TO GO AVAILABLE FOR ALL HOME GAMES

Picnic for 2, \$35 - Includes a bottle of red wine, cheese, salami, mustard, baguette, and crackers

Picnic for 6, \$75 - Includes a bottle each of red and white wine, bloody mary mix and rimmer, 2 cheeses, 2 salamis, mustard, 2 baguettes, snack mix, and crackers

Add a cake to any Picnic for only \$10! Add a wine key to any Picnic for \$5!

Save \$5 on a UGA stadium seat, cooler bag, or any other UGA merchandise with any Picnic for 6 purchase!

Order Picnics for 6 for all 7 home games and receive \$25 credit for our new UGA merchandise; Order Picnics for 2 for all 7 and receive \$10 credit for UGA merchandise.

