

UPCOMING EVENTS

WEDNESDAY, NOVEMBER 8

I ♥ GERMANY!!! PARTY

**7-9 P.M., WINE CLUB EARLY ADMISSION 6 P.M.
\$5 ADVANCE TICKET; \$8 AT THE DOOR**

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!! We'll have at least 13 reasons to convince you.

**THURSDAY, DECEMBER 7 - SATURDAY, DECEMBER 9
SHIRAZ HOLIDAY OPEN HOUSE!**

Join us as we have three days full of gourmet samples, specials for the holidays, live music, and some holiday cheer! We hope that we can help you enjoy a stress-free start to the holidays and to that end, join us for.....

A CHAMPAGNE BRUNCH AT MAMA'S BOY

SATURDAY, DECEMBER 9 AT 9:30 A.M.

We'll be enjoying a casual brunch at our favorite place for breakfast, complete with bubbly to get you ready for your own holiday soiree. Pajamas aren't just allowed - they are encouraged, and we'll have a special door prize drawing for those who come in their jammies. And the casual atmosphere continues throughout the day at Shiraz for the open house. We'll have door prizes that day for those who shop in their P.J.s! Join us for the last stress-free day of the year! Brunch is \$25 per person, all-inclusive.

SHIRAZ HOLIDAY HOURS

Closed November 23-24 for Thanksgiving; reopen Saturday, November 25 at 11 a.m.

Closed December 25-26 for Christmas; reopen Wednesday, December 27 at 11 a.m.

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 wine samplings are for educational purposes only.*

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 \$11 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!) 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 Wildly Delicious Southern Peach & Apricot Glaze & Finishing Sauce. It is a pourable chutney served best with beef, pork, or chicken or with tofu or veggies too!

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FINE WINE & GOURMET

www.shirazathens.com

NOVEMBER 2006

"I mean, the kids can go to college next year, right? Daddy needs wine!"

- Terry These, on the spectacular 2005 vintage in Germany

■ sometimes have the urge to find the man who convinced most of America that Riesling is cheap and sweet, take him out back, and beat him with a stick. Because of him, I spend an enormous amount of time defending this noble grape, though most authorities tout it as one of the best grapes in the world. I often have a conversation with beloved customers that goes something like this: "I would like a wine to go with (fill in food item here)." "I've got a Riesling that would be terrific with that." "Oh, but I don't like Riesling - I only like dry wines." And then the person describes what usually is on the table at home, which is most likely an oakey Chardonnay that I would describe as sweet. So why do I think Rieslings are superior? Well, I'll tell you.

First of all, they are sensual wines full of delicacy and finesse. But let's get into specific points. One of the special qualities of the Riesling grape is that it showcases its terroir more so than any other grape on the planet. The soil is reflected in the flavors of the wine with an intensity that it is only matched with the fruit-forward nature of the grape. Such a sense of place is the reason that the labels on German wine bottles are so specific. If you know what to look for, they are simple maps, laying out in detail the region, vineyards, and even ripeness levels of the grape. Beat that, Napa Valley!

Speaking of ripeness, do not confuse this for sweetness. We would not dream of making a pasta sauce of underripe tomatoes any more than we would serve green strawberries, yet a criticism of German wines might be that they stay on the vine long enough to achieve a balance of fruit (balancing out the mineral nature mentioned earlier). Basically, ripeness is all. Balance simply means better wines! "With Riesling, nature rules." This simple underlying principle deserves so much respect you can't mess with Riesling. It is best when it is not altered, oaked up, or studied (except, of course, in awe). When nurtured in the vineyard and harvested at the right time, it is made in the most hands-off manner possible to achieve optimum results.

As a matter of fact, the one flaw I think that the grape has is that it tastes too good young! Here is a wine that gets better and better with age - in fact, it ages better than any other white - and as well as many reds. The fact that it ages so well is both a blessing and a curse, as few people can wait while their beloved Riesling bottles age to an even better flavor, because they are so brilliant to drink when first picked up from the store.

I think the major reason for my intense love of Riesling is my focus on food and wine pairing. There are few wines as brilliant with food. Whether spicy, rich, fried, tart - it matters not, this wine will work. And even with peppercorn, cream sauce, fruit reductions - the list goes on and on. I was once told, think of the craziest food you can think of, and 10 out of 10 sommeliers will put it with Riesling. In my own work with restaurant wine lists, this is where the grape shines more than any other. And it's the only white wine I think can stand up to steak!

2005 was apparently a great vintage everywhere in the world. It is being proclaimed the vintage of the century more times than any other I've known, and Germany is no exception. In fact, I found the 2005 Germans to be remarkably intense, full of flavor and character. And I intend to drink these beauties through the winter months, when so many whites fall short when faced with cold weather and hearty fare. I hope you can join us on November 8th to see what our passion for Riesling is all about!

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

**PARINGA SPARKLING SHIRAZ 2004
SOUTH AUSTRALIA**

A spicy, versatile offering. Cranberry, chocolate, and cherries are followed with dry but juicy flavors of berries, cola, citrus peel and candied orange are balanced by a light mineral component. Candied fruit and violets covered in dark chocolate (chocolate covered cherries come to mind) continue on the finish with lingering yet clean flavors. Yet another reason why Aussies drink sparkling reds on a regular basis. It is the perfect party drink! Great alone or with EVERYTHING!) And it is a great Thanksgiving wine. Serve slightly chilled.
\$11.99

**QUINTA DO PORTAL COLHEITA 2001
50% Tinto Roriz, 30% Touriga Franca, 20%
Touriga Nacional
DOURO, PORTUGAL**

This cool little offering reminds me of raisins, with raspberry, cranberry cocktail, cherries, and other red fruits. It is clean and pure in its focus, but there is some herbaceousness - almost a chalky note to the wine, with lean fruity notes balanced by a slight rustic edge. Medium-bodied, with smooth tannins, it is soft, but not weak. Though not exactly what we typically hear about for turkey and ham, this is great with these lighter meats and it shines with Cranberry Conserve. It is also excellent with pasta and game dishes.
\$14.99

**HIGH FLYER VIOGNIER BY MICHAEL AUSTIN
2004
BORRA VINEYARD, ST. HELENA, CALIFORNIA**

A zesty, aromatic, dry white, this wine is fruity and floral with honeycomb and pineapple, along with white flowers. It is impressively

**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.**

expressive and very dry besides the rich tropical fruit and caramel notes, backed by a stony, mineral nature. The full, mouthfilling flavors of peach and apricot are balanced by bright acidity and powerful aromas of honeysuckle and pepper. It can be paired with a wide variety of foods, from sushi and grilled fish to foods with fruit-based sauces, and, of course, turkey.
\$20.99

This Months Featured Wines:

**SYLVAN SPRINGS SHIRAZ HARD YARDS 2004
90% Shiraz, 10% Merlot
MCLAREN VALE, SOUTH AUSTRALIA
90 = Robert Parker**

Very pretty, smooth, and silky, with lots of red fruits ^ cranberry preserves, rich red raspberry, and other lush, ripe fruit is balanced by stones and pepper, along with light earth notes. The heavy, concentrated red fruit is anchored by black currant and cassis, but the flavors remain fruit-forward, focused, and plush. Great with a variety of foods, this can be paired with all sorts of lighter meats, as well as heavier ones on the grill or blackened.
\$19.99

Wine Club deal of the month: \$15.99

**MUELLER PINOT NOIR EMILY'S CUVÉE 2003
RUSSIAN RIVER VALLEY, CALIFORNIA
93 = Wine Spectator**

Dark and dusky, and elusive in its beauty, this wine is silty in its structure but extremely smooth in texture. Almost creamy in the backbone, with raspberry, cola, and strawberry, the flavors are well integrated. Pretty as a Pinot, it is nicely put together with hints of purple spices and asian spices, with a nice balance between the fat fruit and a burgundian, mineral aspect. Lush and balanced, the lovely flavors are a perfect match with a myriad of flavors, whether richer seafood-based dishes or lighter meats such as poultry. Perfect for something special on your holiday table.
\$34.99

Wine Club (extra) deal of the month: \$29.99

**SHIRAZ'S RECIPE IDEAS FOR
NOVEMBER**

We are featuring Wildly Delicious Southern Peach & Apricot Glaze & Finishing Sauce this month. A pourable chutney that is a great pairing with many meats, it is also a great addition to any sandwich - or add it to traditional Thanksgiving cornbread dressing for some extra flavor.

SOUTHERN PEACH GLAZE

- For the best burger ever, add a heaping tablespoon to a quarter pound of ground turkey or beef. Brown meat and serve on a bun with wasabi mayonnaise.
- An extra special sweet potato? Brush liberally while baking or mix into soufflé for some extra pizzazz.
- Dress up a turkey sandwich the day after Thanksgiving!
- Coat a pork loin with half a bottle of glaze (minus 2 tablespoons) and wrap in foil. Bake (on a foil-lined sheet) or grill until golden brown, and remove to a serving platter, reserving the jus. Add 2 T. glaze to jus and serve alongside pork loin for extra dipping sauce.
- Add some extra zing to tofu by sautéing cubes or strips in glaze and red pepper flakes.

BELLA CUCINA PUMPKIN PESTO

- For a stunning but simple appetizer, top crackers or toasted baguette pieces with a slice of Gorgonzola cheese and a dollop of pesto.
- Top your favorite pasta with pumpkin pesto, cream sauce, fresh spinach, and roasted red peppers for an easy, quick, and delicious meal.
- Fill tart shells with a heaping spoonful of pesto and top with brown sugar and chopped pecans. Brown in an oven until sugar caramelizes.

BELLA CUCINA CRANBERRY CONSERVE

- Pump up a turkey sandwich with cranberry conserve and whole grain mustard.
- Add raisins, apples, and celery to conserve for easy homemade chutney.
- Also makes a terrific side dish on its own on your holiday table.
- Sauté pear slices in butter, top with conserve and marscapone cheese, and sprinkle with cinnamon for an autumnal dessert.

BOTH BELLA CUCINA PUMPKIN PESTO AND CRANBERRY CONSERVE ARE AVAILABLE AT SHIRAZ FOR ONLY \$6.99 TO MAKE YOUR HOLIDAYS EASY.

Rosé for Thanksgiving

With the advent of cooler weather, many people seem to forget about rosé as an option at the dinner table. But the bright acidity found in rosé makes it a perfect counterpoint to any variety of foods, especially the diverse dishes to be found at any Thanksgiving feast. Here is a selection of rosé from around the world to help you celebrate this very American holiday.

**Tommasi Charetto Bardolino Classico Rose 2004,
Italy.**

A pretty pinkish-coral, this rosé is a blend of 60% Corvina Veronese, 30% Rondinella, and 10% Dindarella. Bright strawberry aromas and flavors with a hint of citrus shine through to the crisp, clean finish. A lighter style rosé that still possesses a nice creaminess to complement its tingly acidity.
Was 12.99, now 8.99

Kir-Yianni Akakies Rosé 2005, Greece

Strawberries, cherry soda, and a touch of lime peel characterize this almost austere, medium-bodied rosé made from 100% Xinomavro grapes, a varietal indigenous to Greece.
11.99

Pax Rosé 2005, Sonoma County, CA

60% Syrah, 40% Grenache. A lovely, deep pink color with red berries, white pepper, and lavender on the nose. Fuller-bodied with a luxe texture. With spice and citrus notes which balance the juicy flavors of strawberries and raspberries, this is a luscious, silken gem.
Was 25.99, now 21.99

Renard Rosé 2005, Napa Valley, CA

A blend of Syrah, Grenache, and Viognier conspire to create a wine with bright fruit and an intense herbaceous core. This rosé has a rich, full body and a long lingering finish.
Was 17.99, now 13.99

**Charles Melton Rosé (of Virginia) 2004,
Barossa Valley, Australia**

35.7% Shiraz, 30.1% Grenache, 25.9% Cabernet Sauvignon, 8.3% Pinot Meunier. A perennial favorite, this deep, dark-almost red- rosé features floral and strawberry aromatics with flavors of black cherry and hints of spice. Vivid acidity balanced wonderfully with sumptuous richness.
19.99