

## UPCOMING EVENTS



**WEDNESDAY, FEBRUARY 7  
7-9 P.M.**

**SINGLES MINGLES AT DREE & CO.**

Enjoy wine and cheese pairings guided by us, as well as a sampling of services, including a consultation, skin analysis, chair massage, and hand treatment.

**FOR RESERVATIONS, CALL 706-548-0127  
AGES 25-45 WELCOME! \$35 PER PERSON**

**MONDAY, FEBRUARY 19**

**6:30PM RECEPTION, 7PM DINNER**

Christopher Pappé from Verget will enlighten and enthrall you with the whites of Burgundy and the red of Southern France! Taste 6 wines, including Chablis, Chassagne Montrachet, and reds from the Endes vineyard in Provence! Each wine will be beautifully paired with french-inspired cuisine.

**\$45 PER PERSON, ALL INCLUSIVE**

# 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 \$57. Save \$12 on just those 4 items this month! (And save \$12 on the wine feature!). 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 a choice of Republic of Tea's Be Well Red Herbal Blends! They are fresh, hand-picked herbs and botanicals made into caffeine-free infusions. Pick your magic serum - we've got a nice variety, depending on your New Year's Resolution.

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

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

*\*Our wine samplings are for educational purposes only.*

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# Shiraz

FINE WINE & GOURMET

*The world's oldest winery is Barone  
Ricasoli, started in Tuscany in 1141.  
-Global Gourmet*

www.shirazathens.com

JANUARY 2007

**W**ith the enormous variety of choices available, sometimes well-established wineries can be overlooked for the newest big thing. But it is important to acknowledge the folks steeped in tradition, that combine new technology with generations of knowledge, skill, and a respect for the vineyards as well as their craft.

Take the Kay Brothers, for example. Their family has been making fine wines in Australia for over 115 years (pretty impressive, since the first vines were brought there only 50 years previous) A firm sense of tradition began with the name Amery, named after the Amery farm in England, and has continued ever since. Colin Kay, son of the founder, grew up in the vineyards and has been the winemaker there since 1970. Old-school winemaking methods rule, such as natural gravity instead of using pumps to move the grape juice; but they have developed a few of their own customs, such as swapping 2 buckets out of the barrel with D'Arenberg each year to commemorate the start of the harvest. And since the Kays have planted Shiraz since 1891, they have been making great Shiraz since far before it was cool.

Or Walter Strub, an 11th generation winemaker. He says "You can't FORM a wine. . . it is unalterably formed in the vineyard." The Strub tasting room is full of trays of soil, showing the makeup of the rust-colored sandstone and slate in the vineyards. Strub is the first to start picking at harvest and the last to finish, favoring clarity of fruit over ripeness. Though the family has been making wine since 1710, Walter has also joined the new wave of German growers who stop fermentation rather than adding dosage to the wines, stating that it "makes the wines more pure." Tanks outfitted with chilling units might not make sense unless the winemaker has a serious working knowledge of grapes, vines, and soil. Balanced with the customary whole cluster fermentation and stainless steel, along with natural yeasts, the meeting of the old and new provide for reliable wines that are better than most from the region.

Renato Ratti was another great example of a leader in the field with a deep sense of tradition. A family that has been involved in enology since 1934, they developed an innovative process of bottle refinement that evolved Barolo production, as well as renewing and restoring vineyards in Alba. Ratti was President and Director of the Barolo / Asti Consortiums, and was directly active in regulations for appellations, including those for the D.O.C.G. label. He wrote numerous books on Italy and the Piedmont, and established a museum and guidebooks designed around wines, vintages, and subzones in the region. He helped bring the country and the Piedmont into international view.

Without proper appreciation of tradition and history, it is impossible to develop new customs that will further the wine field. We salute the men and women who continue a centuries-old practice with enough passion to use older methods—who balance technology with tradition to produce a better product while maintaining a firm sense of history and place.

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

EMILY'S WINE CLUB SELECTIONS FOR  
**JANUARY**

### **Strub Niersteiner Bruckchen Riesling Kabinett 2005**

#### **Rheinhessen, Germany**

Nierstein is the uncontested grand cru village of the Rheinhessen, with steep vineyards right on the crook of the Rhine river. And you'll know that once you taste this! Lush yet cool and pure, this delivers a crisp backbone with lemon and apple flavors, along with a huge cherry component—it is sooo refreshing! Crispy and fresh, it has light notes of lime peel, lots of acid, pears, and flowers. Good herbs, mint, apricot, and toasted malt make it sleek, yet spicy. You can drink this over the next 10 years, not that you should wait that long. Try it with the Gorgonzola Appetizer—it's amazing!  
**\$16.99**

### **Renato Ratti Torriglione Barbera d'Alba 2005 Piedmont , Italy**

A single vineyard bottling made from a winery that believes in the uniqueness of origin in every subzone, sculpted for smoothness, elegance, and longevity. Earth combines with blue and red fruit jams for heady scents. The feel of it is pretty and lush, with lots of stones and black pepper. The finish is bone dry, with leathery, deep tannins. All in all, it is more like a Northern Rhone than anything else I can name. Try it with meat dishes, things with fruit in the ingredients, or noodles with 5 spice powder.  
**\$16.99**

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**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.**

### **Lucca Vino Rosso Di Santa Barbara N.V. Santa Ynez, California Sangiovese / Dolcetto**

Made by Mosby, one of the earliest wineries in Santa Barbara County (the original label was "Vega"). Named after a picturesque village in Tuscany, the wine is made in a classic Chianti Classico style. Smells encompass meat, dirt, tobacco, and tar, along with red raspberries and a coating, heavy viscosity. That continues with stones and tar, silty and inky with dark red berries. The tannins are integrated but there are plenty. All in all, this wine is vibrant acidity paired with full red and purple fruit. It has grip, but manages to be pretty. Great with burgers, pizza, and pasta.

**\$12.99**

### **This Months Featured Wine:**

#### **Kay Brothers Amery Shiraz Hillside 2003 McLaren Vale, South Australia**

**92 Points = Robert Parker, who names Colin Kay "One of Australia's most traditional winemakers".**

I've been lucky enough to have 7 vintages of this awesome wine—and though there are different nuances, each one has been an absolute treat! A blockbuster, it is full of blackberry, graham cracker, and loads of spice. Rich uber-ripe fruit rules, with blueberry and cherry pie, but it manages not to be sweet, and stays balanced with notes of chicory and vanilla, along with dark cherries and a beautiful, "savory and expansively flavored" (Parker) profile of intense, deeply layered wine. You can drink this for the next 10 years, and this chewy, serious bottling will only get better as it ages. I know the '97 is delicious right now!!! (Taste this puppy on January 6!)

**\$46.99**

**This Month = Only \$40.99 (\$6 off!)**

**Wine Club Special = Only \$34.99! (save \$12!)**

## SHIRAZ'S RECIPES FOR **JANUARY**

This month we are featuring our Be Well Red Teas. Choose from any of Get Gorgeous, Get It Going, Get Charged, Get A Grip, Get Some ZZZ's, Get Lost, Get Clean, Get Soothed, or Get Relief. Besides organic Rooibos with other beneficial herbs being delicious on its own, they are blended to promote rest, energy, clear skin, weight control...each has a special purpose. And they can be used in the kitchen in a variety of ways; use in place of water for more flavorful rice, mix half and half with juice for a refreshing drink, use instead of stock in soups...or make the stir-fry recipe below! Be Well Red comes in a 36-count tin for only \$9.99—and comes automatically in Wine Club!

#### **ROOIBOS TEA STIR FRY**

Sauce:

1/2 c. steeped red tea  
1 t. honey  
1 t. lemon juice

Marinade:

1 T. low-sodium soy sauce  
1 T. flavored vinegar (pecan, riesling, rice, etc.)  
1/4 t. pepper

3/4 lb. Chicken in strips

2 t. olive oil

1 T. minced garlic

1 T. minced orange peel

1 lg. red pepper, sliced

1 c. snow peas

6 green onions, thinly sliced

1 T. peanuts

Mix marinade ingredients in a medium bowl and add chicken strips; let stand at least 5 minutes. Combine sauce ingredients in a small bowl and set aside. Coat a large nonstick skillet or wok with oil and heat on medium high. Sautee garlic and orange peel until fragrant—about 1 minute. Add to sauce and set aside. Drain excess marinade and add chicken to skillet; stir-fry for 2-3 minutes or until meat is cooked. Add pepper and snow peas and cook 1 minute. Stir in sauce and green onions, season with salt and pepper, and stir to heat through, about 1 minute. Garnish with peanuts and serve over steamed rice.

Try this dish with Viognier, unoaked Chardonnay, or Pinot Noir

#### **ROASTED PEARS AND BLEU**

2 large pears, halved (use peaches when in season)

4 T. honey

1/2 lb. Gorgonzola or other blue cheese (I use Tarago)

2 T. toasted almonds

Preheat oven to 325. Place fruit, cut side up, in a square baking pan and top each half with a teaspoon of honey. Bake 30 minutes, uncovered. (Toast almonds for 10 minutes on a baking sheet.) Let fruit cool, spooning any juices over the top. If using peaches, remove the skins. Divide cheese among 4 plates or cut into chunks on a large platter to share. Top with almonds and

drizzle with remaining 1-2 tablespoons of honey. Arrange fruit slices around the cheese.

This dish is fantastic with a dry Riesling, such as the Strub Kabinett

#### **PASTA PUTTANESCA**

8 cloves minced garlic

1 c. Chopped onion

3 T. Olive oil

4 c. Chopped tomatoes

1 T. Tomato paste

1 c. Red wine

1 c. Beef or vegetable broth

1 lb. Fettucine or spaghetti pasta

grated parmesan cheese

1/2 c. Fresh basil, coarsley chopped

1/2 c. Chopped Kalamata olives

3 T. Capers

2 t. Fresh lemon juice

3 one-inch lines anchovy paste

1 T. Dried red pepper flakes

In a medium saucepan, heat the olive oil and add onion and garlic. Reduce heat to med-low, and stir until softened. Add tomatoes, tomato paste, wine, and broth. Increase the heat and bring to a simmer. Reduce sauce by half. Stir in olives, capers, lemon juice, anchovy paste, oregano, pepper flakes, and salt and pepper to taste. Return to a simmer for five more minutes and serve over hot pasta cooked al dente sprinkled generously with Parmesan and basil. Serves 4-6 (Courtesy of Mosby Wines)

Terrific with Mosby Lucca Vino Rosso

#### **SMOKED PAPRIKA MARINADE**

1/2 c. Olive oil

2 T. Hot smoked spanish paprika

4 cloves minced garlic

2 t. Thyme

1 t. Rosemary

1 t. Salt

1/2 t. Black pepper

Heat oil and paprika over medium about 5 minutes, whisking until blended. Cool and put in a blender with all other ingredients; blend. Pour over meat, tofu, or hearty vegetables and chill to marinate overnight. Remove excess marinade and grill.

This dish is wonderful with Renato Ratti Barbera

#### **SHIRLEY TEMPLE – TEA PUNCH**

4 c. red tea, cooled to room temperature

8 c. cold water

2 c. Lemon juice

4 c. Orange juice

6 c. Cranberry juice

4 c. Ginger ale

1 jar marachino cherries

1 orange, sliced into thin rounds

Mix tea through cranberry juice in a punch bowl and serve well. Just before serving, stir in ginger ale, and entire contents of cherry jar. Add ice cubes and garnish with orange slices.