

UPCOMING EVENTS



WEDNESDAY, MARCH 7

**An Orchid Ladies Seminar
at Donderos Kitchen**

**Appetizers by Donderos Featuring foods
from Southeast Asia and Brazil**

Wine Selections by Shiraz

\$45 per person. 5:30-7:30 P.M.

Call Donderos' at 706-389-7955 to RSVP

Firm deadline for reservations:

Saturday am, March 3

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.*

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 just 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!) 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 Wild Thymes Morello Cherry Salad Refresher; it is great with a number of recipes, or just sprinkle it on your favorite salad!

MONDAY, MARCH 12

**A Preview and Pre-Release Party
for Tantara!**

At Saddle Shoals,

a new Equestrian-Friendly Community

Catering Provided by

Compliments of the Chef

Sample Tantara's Finest Pinot Noir and

Chardonnay with Food Pairings, including

Mussels in white wine and garlic and

Linguica Portugese Sausage,

Along with a True Santa Maria Barbecue

and Hank's Fault Line Red!

\$35 Per Person 6 P.M.

Maps provided with reservations

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Shiraz

FINE WINE & GOURMET

The discovery of a wine is of greater moment than the discovery of a constellation. The universe is too full of stars.

-Thomas Jefferson

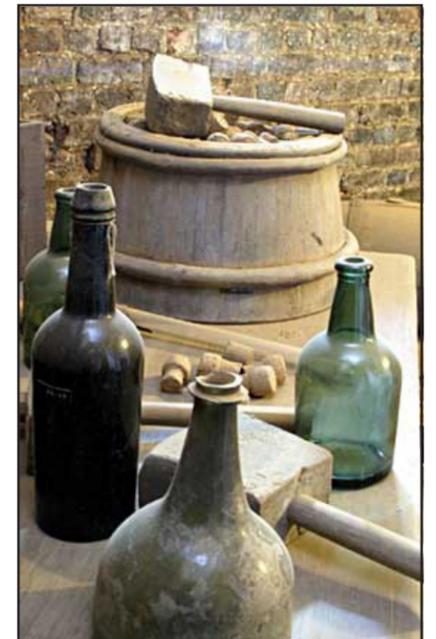
Thomas Jefferson was quite a food and wine afficianado. Besides being well-known as the greatest wine connoiseur the White House has seen, Jefferson was also a very proficient host. During his days in Paris, he began a tradition of conducting business over the dinner table, and frequently had guests over for luncheons lasting well into the evening.

He apparently had a passion for fine wine and good food that was only rivaled by his passion for Democracy. I was intrigued recently in researching Jefferson to see just how much food and wine played a part in his day-to-day life! His time in France added to his enjoyment and appreciation of the finer things at the table, and he incorporated French cooking into his native Virginian style of entertaining. He employed a French chef and had a staff of 14 servants to assist in taking care of visitors, yet native Southern tastes remained some of his favorite foods throughout his life.

So what kind of foods did Thomas Jefferson love? Sweet potatoes, turnips, and (Virginia) ham were good examples. Peas were his favorite vegetable, and he planted over 30 varieties in his garden at Monticello. He loved his native Virginia sweet corn so much that he even grew it in Paris. In addition, he was so fond of parmesan, capers, pistachios, and anchovies that he had them imported home. But Jefferson's largest import, by a landslide, was wine. Records indicate that over \$2,000 a year (quite a lot in his day) was spent on wine. He also grew Norton, or Cynthiana, grapes at his home in Monticello. Norton is actually indigenous to the East Coast of the United States, one of the few grapes that is NOT transplanted from Europe. One senator's report of a lovely dinner with Jefferson ended with "plenty of wine and good."

T.J. did indeed sound like our kind of man. He claimed that his long life was a result of his eating many vegetables and greens, combined with his preference to wine over liquor. He even preferred round or oval tables because they encouraged his dinner guests to chat among themselves more--altogether the consummate host. And it is believed that his famous beer saying was misquoted--turns out that he actually said "WINE is proof that God loves us and wants us to be happy."

*Bottles and corking equipment in
Thomas Jefferson's cellar*



www.shirazathens.com

MARCH 2007

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

MARCH

Castello do Papa Godello 2005 Valdeorras, Spain

The obscure grape Godello, with its intense aromatics and crisp acids, has brought recent attention to this small region in Galicia. The wines are as fresh and refreshing as a glass of Perrier with slices of lemon and lime. Green apples and citrus create a zesty, zippy white that finishes with a light and tangy earthiness. It is wonderful with seafood, from lemon-garlic shrimp to heavier dishes like fish with smoked paprika or scallops in a garlic cream. Spread tarragon mustard over pan-seared mahi, or try our halibut recipe.

\$12.99

Chateau Val Joanis Cotes du Luberon Estate Reserve 2003 "Les Griottes" Luberon, Rhone Valley, France 100% Syrah

"I feel as if I am drinking a great Chateauf du Pape." -Robert Parker

From a family estate in the Southern Rhone, this Chateau is the largest estate within the appellation. A combination of factors: high elevations, extremely stony soils (similar to Chateauf-du-Pape), and long sun hours make for a wine with distinct character. It is firm, dry, and focused—it has spicy, smoky berry flavors with earth, bacon, and garrigue adding a lingering, coating finish to the red raspberry and dark cherry on the palate. The name "Les Griottes," meaning "Little Cherries," is a fitting name indeed for this wine, heavy with red fruit—and it's also great with marinades using the Cherry Salad Refresher featured this month.

\$21.99

**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.

Shoofly Aussie Salute 2005 Southeast Australia 55% Grenache, 40% Shiraz, 5% Viognier 88 = Stephen Tanzer

The "Great Aussie Salute" is the hand casually waved across one's face against flies when greeting another. One of Oz's most recognized winemakers for 20 years, Ben Riggs, crafts Shoofly wines out of 5 different regions in Australia. A plump, feminine wine, Aussie Salute is full of blackberry, plum, and pepper. Fleshy cherries, yellow plums, mulberries, and ripe purple fruit are kept in check by light touches of earth, minerals, and some white flowers. I am reminded of Frances Mayes' comment, "it even smells purple." Though it has some grip, the finish is pure and clean with fruit. Try it with a salad dressed in Cherry Refresher, or with a marinated pork loin.

\$12.99

This Months Featured Wine:

Fonty's Pool Pinot Noir 2003 Pemberton, Western Australia

This winery is a joint project of the group who began Cloudy Bay and a farm in Pemberton, an area quickly becoming a top growing region in Australia. known for its cool climate. The object of the project is to showcase the regional origins of the grapes from the region, and the Pinot Noir does just that. Though there is some cherry, vanilla, and cooking spice, the focus is definitely on the terroir, reminding me of a true Burgundy in many ways. The soft, silty, silky fruit is balanced by this earthy note and a nice hint of spice, following through to a clean, soft finish. It is a lovely wine with food or to drink on its own.

\$18.99

Wine Club Deal of the Month = \$16.99

SHIRAZ'S RECIPES FOR MARCH

Our featured gourmet item this month is Wild Thymes Morello Cherry Salad Refresher. The classic European fruit is fruity and refreshing, and the blend is fresh and light for flavor and zest in a green salad. It is also a great dressing for chicken or turkey salads, rice or couscous, or grilled or steamed veggies. It is also a wonderful marinade for any number of fish, poultry, meat, game, tofu, or vegetables. Cherry Refresher is only \$6.99 a bottle, and comes automatically in the Wine Club!

Exotic Roast Chicken

1/2 bottle Wild Thymes Morello Cherry Salad Refresher
2 lbs. Chicken pieces
1/2 T. minced parsley

Marinate chicken in 1/2 bottle refresher, reserving 1/8 cup, from 4 hours to overnight. Preheat the oven to 400 F. Remove chicken from marinade and arrange in a baking dish. Roast until chicken is cooked through, about an hour. Transfer to a serving platter and drizzle with reserved refresher. Sprinkle with parsley.
Serves 2-4

All-Season Rice Pilaf

1/2 cup Wild Thymes Morello Cherry Salad Refresher
1 6-oz. Package of long grain and wild rice mix
1 T. olive oil
1 apple, chopped
1 c. celery, chopped
1/2 c. red onion, chopped
1/2 c. raisins
1/2 c. chopped pecans, walnuts, or almonds

Prepare rice according to directions on package. Sauté apple, celery, and onions for about 5 minutes until tender. Stir in raisins and nuts and cook an additional minute. When rice is cooked, combine all ingredients and dress with Salad Refresher.
Serves 6-8
Courtesy Wild Thymes

Asian Cherry Salad

Wild Thymes Morello Cherry Salad Refresher
1 head lettuce, shredded
1 c. grapes
one 8-oz can water chestnuts, strained
1/4 c. chopped green onions, green part only
basil and mint leaves to garnish

Toss all salad ingredients together with desired amount of Salad Refresher. Perfect when served with Chinese Cherried Pork, or served alone.
Serves 4 as an accompaniment, 2 as a main dish

Chinese Cherried Pork

1 lb. pork loin
1/2 c. hoisin sauce
Wild Thymes Morello Cherry Salad Refresher
Serve with Asian Cherry Salad

Coat pork with hoisin sauce. Slice into medallions. Heat a small amount of olive oil on medium, and add pork loin. Sauté lightly for about 10 minutes, until pork is cooked through but tender. Put on a serving platter. Deglaze the pan with a little salad refresher and pour over the pork loin.
Serves 4 with salad, 2 as a main course

Zucchini Au Gratin

4 Zucchini, washed and unpeeled
Salt
Pepper
Nutmeg
Flour
Olive Oil
1 c. Parmesan or other cheese, grated

Slice zucchini and roll quickly in flour. Brown in olive oil, season with salt, pepper, and nutmeg, and pour into a thick, ovenproof dish. Cover with cheese and brown in the oven at 350 until cheese melts and browns, about 10 minutes.
Serves 4-6
Courtesy Chateau Val Joanis

Galician-Caribbean Fish

4 pieces Halibut
4 T. Basil pesto (I like Bella Cucina)
4 T. Wild Thymes Caribbean Peach Lime Chutney

Coat each piece of fish with a Tablespoon of pesto. Place fish in a buttered baking dish, and bake in a preheated oven at 425 F. for 10 minutes, until fish is white and flaky. Top each piece with a generous dollop of chutney and serve.
Serves 4