

UPCOMING EVENTS



WEDNESDAY, JULY 25

6-8:30 P.M.

THE FOUNDRY PARK INN AND SPA

GERMANS IN JULY!!!

We will be pouring close to 20 delicious German and Austrian wines, paired with the eclectic Southern cuisine of Executive Chef Bret Clark (the Hoyt House won the People's Choice award at the 14th annual A Taste of Athens.)

Tickets are only \$35 per person, and include a ticket to the Melting Point for their Uncorked and Unplugged that night-<http://tickets.meltingpointathens.com/> participants will also get a healthy discount at the Foundry, should you choose to stay that night-only \$79 per room! (regular rate=\$105)

We are privileged to have Robin Riddell of Terry These imports as our guest speaker! Terry These was named among the Most Influential Wine Personalities of the last 20 years by the Wine Advocate in Issue 120. Robert Parker wrote of Terry: "No one in America has done more to focus the consumer's attention on small estate-bottled German wines than Terry These. These is notoriously funny and irreverent, with a disarming contempt for authority figures. In a country where selling high-quality German and small estate-bottled Champagne is akin to swimming against the current, he has done a remarkable job, making true believers out of many skeptics." Terry's portfolio includes some of the highest rated wine estates in Germany.

THEISE MANIFESTO:

Beauty is more important than impact.

Harmony is more important than intensity.

The whole of any wine must always be more than the sum of its parts.

Distinctiveness is more important than conventional prettiness.

Soul is more important than anything, and soul is expressed as a trinity of family, soil, and artisanality.

Call us for event tickets at 208-0010 or call the Foundry at 549-7020 for the complete package, including rooms.

THURSDAY, AUGUST 23

A WINE DINNER AT MAISON BLEU

Featuring wines of Burgundy, with special guest Christopher Pape of Stacole Fine Wines

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
FINE WINES & GOURMET
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 \$58—save \$13 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 a Fire & Flavor Oak Grilling Plank paired with Plantation Roast Coffee Rub for 4!

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Shiraz
FINE WINE & GOURMET

"I think Riesling can give the "discriminating" palate its greatest pleasures...Bigger isn't better in this view of the world: better is better."

-Terry These

www.shirazathens.com

JULY 2007

When we taste wines, we analyze every aspect of the aroma, the palate, and the finish, including acid, sugar, tannin. . . and, of course, oak. There are hundreds of different nuances that oak can impart, but there is more attention given to the end result than the actual process involved in creating said result. But the treatment itself is actually a tedious, labor-intensive ordeal involving many years and dozens of people involved before you can sniff a glass of wine and discover that it has hints of spicy wood and cigar smoke.

The two major sources for oak used for wine barrels are France and the United States. The two kinds of oak are very different in style. French oak grows more slowly because the forests there are more dense, creating competition. This growth rate also means that the grains in the wood are tighter. Tighter grains mean there is more surface contact of wine to wood—French oak technically has 10 times the tannins of American oak, but it is, interestingly enough, less perceivable on the palate. Hungary is a newer origin for wooden barrels, and winemakers are exploring the use of Hungarian oak in conjunction with the other two.

I have had the opportunity to watch a barrel being made, and I can tell you, it is deceptively easy looking! There are dozens of men working at individual stages of the process, each focused entirely on the sanding, toasting, and sealing of the barrels. A man with earplugs throws a bunch of staves into a metal hoop and hammers them into place—one look at his arms will alert the onlooker to how hard he is actually working, though he moves so deftly. He holds up a large metal ring, and places 30 staves inside it, and pounds around the circle with a mallet until everything holds together. This completes one end of the barrel, and then it goes on to the toasting process. After toasting, the barrels go through several other steps before they are ready to be used. The staves are arched to fit into the bulging cylinder and held in place with more galvanized hoops, a hole is cut for the wine, tops are made of a combination of oak and bamboo, and the barrel heads are placed at either end. It is an impressive thing to see the exactness of the cooper slipping the round piece in to create a perfect seal! All in all, it takes around 8 man hours to complete the formation of one barrel.

Toasting is perhaps the most interesting part of the process, as it has more influence on the flavor than anything other than the wood itself. The two goals of the toasting are to shape the barrels (the heat is what makes it possible for the wood to be bent) and to transform the wood composition for taste. The half-formed barrel, or rose, is moved over 8 different fires, going from hotter to cooler temperatures to ensure that the oak doesn't break. The wood is also sprayed with water at each stage to make sure that it does not burn and also to enable it to absorb the fire more evenly. There are 4 levels of toast that the cooper can achieve with a combination of time and temperature: light, medium, medium-high, and high. For example, 40 minutes with the fire at 65 degrees Celsius is the perfect combination for medium toast. A strange oxymoron is that the heavier the toast, the less wood flavor the oak gives—the more heat, the more the oak is sealed.

The eight hours spent on the actual making of the barrel are only the tip of the iceberg, as the majority of the time required for you to enjoy your bottle of wine take place much earlier. After the wood is cut into pieces, they are air-dried for maximum quality. The drying alone takes 2 to 3 years! And the average age for a tree to be ready to harvest is 80-100 years in the United States and a whopping 150-200 years in France. Such an enormous amount of work to produce something that's only used for an average of 5 to 10 years. And how many barrels do you get out of each tree? 2.

The next time you're enjoying a glass of something with hints of cedar, smoke, char, cigar box, vanilla, or toast, take a moment to appreciate just how much time, effort, and craftsmanship went into every detail of the vessel that gave it that subtle nuance of flavor.

Look at the newsletter page of our website for pictures of a barrel being made.

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

Montinore Pinot Gris 2005
Willamette Valley, Oregon

Montinore is a small, family-owned, biodynamic and organic winery at the northern end of Willamette. This is a mineral-driven, silty effort with fantastic balance and a firm mouthfeel. Light spice and minerality are evened out with stony, crisp fruit. Notes of pear, apples, quince, and citrus prevail to bring together the crisp nature with the fruit inherent in a Pinot Gris. Tightly knit, it has some fresh fruit character, but is altogether dry and crisp. I love this with scallops in coffee rub, or with any seafood cooked on a cedar or oak plank (the winery enjoys it so much they started serving food on cedar planks in their winery!)
\$13.99

Lolonis Merlot 2002
Redwood Valley, Mendocino Co., CA

You just have to have the utmost respect for the Lolonis family. They have been growing grapes in Mendocino since 1920, back when there was only one! winery there. They were the first winery in the United States to be organic--back before it was cool, in 1953. And they adhere to their standards to the point that they won't make more wine because their quality might slip. The Merlot is their big offering, with spicy, big fruit woven together with tight tannins for an ultra-rich mouthfeel. Meaty, with tar, light flowers, and peppercorn, there are dark berries in the lush, heavy wine that follow it through to the big, intense, lingering finish. Perfect with steaks on an oak plank, or anything with the coffee rub featured this month.
\$17.99

**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.

Three Rivers Winery Syrah 2002
Columbia Valley, Washington

Aromas waft out of your glass with smoke, chocolate, and coffee, balanced by blackberries and black cherries. Well put-together, this wine is balanced enough to have been enhanced by its bottle aging, showing light pepper and toast on the palate, along with a supple mouthfeel. There is some white pepper--it is more Rhone in style than American--and it has currants, bitter chocolate, and good minerals, with lean but layered tastes. A blend of 5 different vineyards, it is bottled unfiltered by Holly Turner, a winemaker who boasts a scores of nothing under 89 points. The Northwest Lamb recipe this month was created to go with the Syrah! Or try meat on an oak plank.
\$18.99

This Months Featured Wine:

Evans & Tate Classic Red 2001
Margaret River, Western Australia
Shiraz, Cabernet, and Merlot

Margaret River is one of the New World's finest appellations, the home of wines of elegance and finesse for over 20 years. Though only 4% of the wine in Oz comes from the West, 25% of the premium wines hail from this area. The nose is very refined, with notes of earth and spice, along with dried red fruit. This actually smells much more like Pinot Noir than any of the individual components in the blend. Tastes of cherry, dried plum, and soft earth prevail on the palate, and the finish has chalky tannins to stand up to the cherry, cassis, nutmeg, and cedary oak. This is a great wine for lighter foods thrown on the grill--salmon, chicken, and vegetables come to mind.
\$14.99

Wine Club Deal of the Month = \$10.99 each!

**Also this month, Wine Club will receive
discounts on all picnic bags in the store!
(20%--and that includes all picnic baskets and
chairs!)**

SHIRAZ'S RECIPES FOR JULY

This month, the featured food item is Fire and Flavor's Oak Plank with Plantation Roast Coffee Rub. The two can be used in a wide variety of combinations, including the recipes below. The combo is \$5.99, with a plank and seasoning for 4; get a full-sized jar of the rub for only \$6.99. And the combo is automatically included in wine club! For more recipe ideas, visit fireandflavor.com

SEA SCALLOPS WITH COCOA

1 1/2 lbs. fresh large scallops
2 T. olive oil or avocado oil
2 T. Fire and Flavor Plantation Roast Coffee Rub, or to taste

Heat a sautee pan to medium and add oil. Dust scallops lightly with rub--I find it easiest to toss in a ziploc bag until coated evenly. Add to pan and cook until opaque, about 6 minutes.

Serve over spinach linguini tossed in coconut milk; alongside a fresh cucumber and red pepper salad; or with simple couscous (any of those sides can be topped with slivered almonds).

Serves 4

PLANKED OR GRILLED SALMON COFFEE TACOS

2 lbs. salmon fillets
2 T. Plantation Coffee Roast Flavor Foundation
1 Fire and Flavor Grilling Plank, soaked
12 flour tortillas

Assorted topping-- jalapenos, cilantro, and lime wedges, etc.
Classy Delites Pistachio Roasted Pepper Dip

Rub salmon with coffee foundation. Preheat grill or oven to 350, place soaked plank, and close. Heat for 3 minutes; using tongs, flip plank and place salmon directly on heated side. Grill, lid closed, for 12-15 minutes. Remove fish. Flake, place in tortillas, drizzle with pistachio dip, and top with your favorite taco toppings.

Serves 6

OAK FILLETS WITH COFFEE COMPOUND BUTTER

4 T. unsalted butter, softened at room temperature
2 t. Flavor Foundations Plantation Roast Coffee Rub
1 t. minced garlic
1 t. grated orange zest
4 (6-8 oz.) filet mignon or sirloin filets, 1 1/2-2 inches thick
salt and pepper to taste
1 Fire and Flavor Oak Grilling Plank, soaked

Prepare compound butter by mixing first 4 ingredients. Set aside. Season steak with salt & pepper and prepare grill (or oven to 450 degrees). Preheat grill on high heat (400-500) and sear filets on each side for 1 minute. Reduce temperature to 350, place soaked plank on grill or rack and close lid. Heat for 3 minutes, flip plank, and place filets on top. Close again and cook 10-12 minutes for medium. Cooking times will vary depending on thickness of meat. Remove plank and filets and let rest for 5 minutes before serving with softened coffee butter.

Serves 4

***Note: The compound butter is also excellent on
French Toast!**

EASY BLEU CHEESE AND COFFEE BURGERS

2 lbs. ground chuck
1 c. crumbled bleu cheese
3 T. Plantation Roast Coffee Rub
1 or 2 Fire and Flavor Grilling Planks, soaked
6 buns and toppings

In a large bowl, mix ground chuck, cheese, and coffee foundation; season with salt and pepper. Form mixture into 6 equal sized patties, each about 1 inch thick.

Heat grill (or oven) to 350 degrees. Place soaked plank on grill, close lid and heat for 3 minutes. Using tongs, flip plank and place burgers on heated side of the plank. Grill, with lid closed, for 12 minutes for medium or 18 for well (follow same directions in oven). Remove plank and burgers, let rest 5 minutes, and serve on buns with additional toppings as desired.

We love crisp bacon and caramelized onions. For big bleu cheese lovers, add Point Reyes Bleu Cheese Dip & Dressing.
Serves 6

NORTHWEST LAMB WITH BALSAMIC GLAZE

4 lamb chops
8 oz. chantrelle or other wild mushrooms
1 can mustard greens, drained well
2 c. red wine
2 shallots, sliced into rings
1 c. chicken or vegetable stock
1 T. balsamic vinegar

Simmer last 4 ingredients in a saucepan on medium-low until reduced by half, about an hour. Turn to low to keep warm. Cover a baking sheet with aluminum foil. Broil chops 6 minutes on each side. While they are cooking, heat 4 T. butter in a sautee pan and add mushrooms. Cook until softened and browned, and then add greens. Toss until heated through. Serve greens with lamb topped with balsamic reduction.

