

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

RETURN SERVICE REQUESTED

DO YOU WANT TO RECEIVE A PAPER NEWSLETTER?

We will continue to print, and mail, our newsletters in the new year.

If you would rather receive email updates only, please let us know and we will conserve our use of paper products.

If you want to continue with hard copies, we will be happy to send them to you!

Please contact us with any changes at

mailers@shirazathens.com

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UPCOMING EVENTS



**THURSDAY, NOVEMBER 4
A WINE EVENT WITH JUANJO GALCERA PINOL
AND THE FOUNDRY PARK INN**

A seven-course paired wine tasting with food prepared by chef Martin Smetana of the Melting Point. All wines rated 90 points or higher by Robert Parker, with a chance to get bottles signed by the 4th generation winemaker. Only \$30 per person, all-inclusive! 6:30-8:30 p.m. Special wine club early admission with vintage cava reception 6 p.m.

FRIDAY, NOVEMBER 19

A winter whites tasting! For wine club members only; 2 seatings. First tasting 6-7:30 p.m., second tasting 7:30-9 p.m. Limit 20 people each seating. Try 12 wines ranging from \$21-45 each, along with cheese, bread, and Austrian Pumpkin Seed Oil. Here are some of the best white wines I've tasted all year—limited production, small allocations for the state—but you have the opportunity to taste them!

RSVPs essential.
\$20 per person

**Call us for reservations at 706-208-0010.
And drop in any Saturday between 1:00 and 5:00 p.m. for our theme wine and food tastings.***

**Our wine tastings are for educational purposes only.*

MARK YOUR CALENDARS!

For our 5th annual Holiday Open House, December 9, 10, & 11. We will have 3 days of food and wine tastings, specials, and general fun. Join us for the enjoyable alternative to shopping at the mall with crowds! December's newsletter will have a full schedule. One highlight will be our growers Champagne tasting on Saturday—RSVPs highly recommended.

THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

Shiraz
FINE WINE & GOURMET

"The wines have a great affinity for food—certainly the most versatile of all German wines—and yet they have an indefinable elegance."

*-importer Terry Theise
(on Pfalz wines)*

www.shirazathens.com

The Mouse Trap - Rani Bolton

St. Andre: A Triple Creme to Savor and Enjoy

The days of hustle and bustle are back. To insure that you take time for yourself we brought in St. Andre - for there is no way you can eat this luxurious cheese on the run.

St. André is a pasteurized cow's milk cheese, covered with a satiny, edible rind. Soft-ripened, the downy white outer layer offers a complex counterpoint to its rich and silky center. It is named after its producer and is described as a blend of the perfect brie mixed with equal parts of thick sour cream and whipped sweet cream. St. André is also fairly rare. Its "triple-creme" status means that this beauty has no less than 75% butterfat for every 100 grams of cheese--about 50% richer than the average Camembert. Let me repeat 75% butterfat - fat is flavor!

This cheese is crafted in Coutances, Normandy in northwest France. This cheese also reflects its environment. It has a nice saltiness derived from the ocean air blowing through the Normandy coast. As you are enjoying this cheese. let it take you to where it is produced, near the mystical island of Mont Saint-Michel.

I prefer a sparkling white with this cheese but it can easily be paired with a light, fruity rosé or ale. Enjoy!

Phyllo-Wrapped Brie with Cherries

- 1/2 jar Gracious Gourmet Spiced Sour Cherry Spread
- 1/2 cup blanched slivered almonds, toasted
- 1 stick unsalted butter, melted
- 12 phyllo pastry sheets, thawed
- 1 small wheel of Brie
- Fresh herb sprigs (such as rosemary)
- Additional dried apricots and dried cherries
- Fresh baguettes, thinly sliced
- Thinly sliced apples



Brush heavy large baking sheet with butter; set aside. Unroll pastry. Layer sheets, brushing with butter between layers.

Place Brie in center of phyllo. Put fruit spread over cheese and top with almonds. Fold phyllo onto top of cheese. Brush folded pastry with butter. Place phyllo cutouts over any hole. Transfer wrapped cheese to prepared baking sheet. Chill 3 hours. (Can be made 1 day ahead. Cover with plastic; keep chilled.)

Position rack in center of oven and preheat to 400°F. Bake cheese on aluminum foil-lined sheet until pastry is deep golden brown. Cool cheese on sheet 45 minutes. Transfer warm cheese to large platter. Arrange herbs, dried fruit, baguette slices and apple slices around cheese. Cut cheese into wedges.

NOVEMBER 2010

