

Shiraz

FINE WINE & GOURMET

DON'T MISS OUR
HOLIDAY OPEN HOUSE 2010
DECEMBER 9, 10, 11

www.shirazathens.com

DECEMBER 2010

DECEMBER 9, 10, AND 11
SHIRAZ CHRISTMAS OPEN HOUSE

THURSDAY, DECEMBER 9

1 to 4 p.m. We will be sampling Gracious Gourmet—their unique line of tapenades and spreads are all-natural and easy to use (delicious too!) Introducing 2 new flavors. . .

3 to 5 p.m. Bridgett Brannon was on hand to show Chilean wines last year; this year she will present an array of wines from Chile, Argentina, and Portugal, including some new acquisitions from the importer.

3 to 5 p.m. Merrily of Merrily Gardens will be sampling her pickled veggies and specialty jams, grown and made right here in Georgia. We'll be featuring gift sizes for the holidays.

5:30 to 7:30 p.m. Scott Parrish will "bring the thunder!!" with Cult Cabernets. We will show 6 different hard-to-find, small name, big following wines. But you can only guess what we'll be pouring—it's a secret!

5 to 8 p.m. Lexington Fudge Co. was new to us this year, and what a great fudge! We brought in 4 great flavors for the holidays. Try them all!

FRIDAY, DECEMBER 10

2 to 5 p.m. BR Cohn is our most popular line of olive oils and vinegars. An organic winery in Sonoma County, Cohn makes wonderful infused oils and aged vinegars.

3:30 to 5:30 p.m. David Kemmerer will showcase some of our favorite wines from Ole Imports, our source for our favorite wines from Spain. Look out for high Parker scores!!

4 to 8 p.m. Robin of Slatherin' Sauce will be showing how to Slather it on! with her all natural sticky, sweet, slightly spicy blend of honey, pineapple, tomatoes, crushed red pepper and spices.

5 to 7 p.m. Sonja Disante will be here to show wines from one of her favorite Italian portfolios. Some everyday wines; some special occasion wines.

5 to 8 p.m. We will be featuring Gracies Garden, maker of November's food item. Try our new 1607 jam and watermelon rind alongside the tomato conserve and other products.

SATURDAY, DECEMBER 11

11 a.m. to 4 p.m. Robin from Slatherin' Sauce will be here again to Slather it on! If you didn't get enough good stuff yesterday, here's a chance to try this sauce that is good on anything.

1 p.m., 2 p.m., 3 p.m. Three rounds of Growers Champagne – with host Master Sommelier Michael MacNeill. Includes appetizers by guest Rani Bolton of Inland Seafood. See upcoming events section for more details—this is the only tasting during the open house that needs an RSVP. \$35 per person, limited seating.

1 p.m., 2 p.m., 3 p.m. Rani Bolton of Inland Seafood will be here to enhance Champagnes with some great appetizers for the holidays. This food will only be available during the Growers Champagne tasting.

12 to 5 p.m. Willie from Willie's Hog Dust will be here to show our favorite seasoning, and he also will be showing off 3 new releases from his company, plus some ideas of different ways to serve hog dust.

4 to 7 p.m. Miguel Cervantes will show some wines from his old stomping grounds in Central Coast, California. Did you know Paso Robles has some of the oldest vineyards in California?

4 to 8 p.m. Emily G's Jam of Love is enough to convert anyone to eating jam on everything! We'll have brand new releases of winter flavors available, along with some favorites

6 to 8 p.m. Michelle Schreck will pour wines from Napa and Sonoma to complete our tour of California. We'll have some small names from the big regions.

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

DECEMBER

This month, wine club receives \$63 worth of wine and food for only \$45!
(Cru level will get \$103 for only \$70!)

Domaine Bahourat Cuvee Elizabeth 2009

Costieres de Nimes, France

80% Syrah, 20% Grenache

One of the oldest vineyards in Europe, the wines were drunk by the Greeks in pre-Roman times. Intense scents of violets, with hints of red and purple fruits; the palate is meaty and concentrated. The finish shows off the stony soil (similar to Chateauneuf du Pape) with the crisp, slatey finish to round out the warm fruit. As with any Mediterranean red, try it with any hearty meal.

\$13.99

Baron de Magana 2005

Navarra, Spain

70% Merlot, 20% Cabernet, 10% Tempranillo

From the father of Merlot in Spain, this is truly a wine for collectors. The vintages 82-85 currently retail for \$120-150 a bottle! Right now it's ripe, dark, spicy, and elegant. It tastes like Bordeaux, with char, black raspberry, pencil lead, and tea leaves. The finish has cocoa, currants, and length. It will age up to 15 years, but is great now. A wine this powerful with intense acidity is perfect with vegetables. I love it with asparagus, tomatoes, eggplant, okra, and a host of other things.

\$21.99

this month only \$19.99

Domaine des Huards Cour Cheverny 2007

Loire Valley, France

100% Romorantin

From 100 biodynamic acres planted by Francois I, the word "golden" sums up this wine. A serious candied nose with flowers and honeycomb, and a palate full of caramel and sunshine! Almonds, cashews, peaches, apricots, and a hint of Indian spice translate into rich, ripe flavors. This wine manages to be serious and still delicious and happy. Try it with chevre, aged goat cheese, and the great recipes below created by the winery. \$16.99

This Month's Feature: Shaw and Smith Shiraz 2003 Adelaide Hills, Australia

I can see this Shiraz as a sleeper when it was released, but all the spicy dark fruit has come out with a little aging. Blackberry, mulberry, rose petal, and red plums have a tight, acidic backbone on the palate. Pepper, earth, and dark dried fruit on the finish make it a good food wine, though it's good alone as well. Medium-bodied, it has a little leathery tannin that helps it match up with antipasti an Italian food, as well as any party fare.

\$31.99

**this month's wine club deal = half off! \$15.99
(extremely limited)**

**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.

Wine Club Premier Cru Level!



Tait Basket Pressed Shiraz 2005

Barossa Valley, Australia

An outrageously intense nose like a patisserie greets you with pungent licorice, vanilla, and peppermint. Raspberry, coffee, and dark chocolate are enhanced by a butterscotch/ toffee/ pepper note.

Hefty, it is almost jammy except that it has tannins to match all that fruit too. The fruit is huge, smooth, and loaded with dark blackberry fruit. A stunner of a big, brawny, Aussie Shiraz.

93 points, Robert Parker

\$39.99

extra bottles for cru level members = half off!

\$19.99

The Mouse Trap - Rani Bolton

The Beehive Cheese Creamery is located in Utah at the mouth of the Weber Canyon in a valley between the forested Wasatch Mountains. Only first-class-grade whole milk is used from Jersey cows of Ogden's Wadeland South Dairy, 350 acres near the salty marshes, ponds and mudflats of the mineral-loaded Great Salt Lake. Here the cows feed on lush alfalfa that grows from this nutrient-rich soil. As a result, Beehive Cheeses melt lusciously in your mouth.

Beehive Blend



This is a full bodied cheese with a nutty flavor and smooth texture. The cheese is hand rubbed with a Turkish grind of "Beehive Blend", a mix of South American, Central American, and Indonesian beans. French Lavender buds are ground with the coffee and the mixture is diluted with oil. The

rub imparts notes of butterscotch and caramel which are prevalent near the rind, but find their way to the center of the cheese. The cheese is aged 4 months on Utah Blue Spruce aging racks in humidity controlled caves, and aged to develop a lovely flavor and semi firm texture. Winner 1st Place, Flavored Cheddar American Cheese Society Annual Competition 2007, 2008 and 2009.

SeaHive



Also from the land of Salt and Honey, SeaHive is hand rubbed with Beehive wildflower honey and local Redmond RealSalt. The honey is harvested from a local farm where the bees visit wildflowers and fruit orchards. The salt is from an ancient sea bed near Redmond, Utah and contains unique flecks of color that are the result of more than 50 natural trace minerals. This cheese is aged 8 months, is semi firm and is a true expression of Utah flavors.

Please come in to enjoy these cheeses and see what the Beehive Cheese Company and the state of Utah has to offer to the world of cheese.

Try Beehive with: Pinotage, Cabernet; Espresso Amber.

SeaHive is great with: Dry Riesling! Pinot Gris, Rose, and Cider.

SHIRAZ'S RECIPES FOR DECEMBER

This month's food item is a \$10 gift certificate towards food at Shiraz. This way, during your holiday season, you can choose something you'd like to make again—or something you've been wanting to try!

This month's recipes come courtesy of Domaine des Huards. An extra special thanks to the importer for helping me translate these from French to English!

PAN SEARED RED SNAPPER MARINIÈRE WITH COUR CHEVERNY

2.2 lbs. Red Snapper fillets
6 oz. white wine
2 T. white wine vinegar
1 shallot
1 2/3 cup fish stock
1 _ sticks butter
Chervil
Dill
Parsley
Chive
Salt
Pepper

1. In a pot add white wine, white wine vinegar and finely chopped shallots. Reduce liquid to half. Add stock and again reduce liquid to half and add butter
2. Cut the herbs and put aside. Sauté the filets, add the herbs to the sauce, season with salt and pepper. Pour sauce on fish and serve.
3. Serve with Provencal vegetable.

Serve with Cour-Cheverny 2009

Serves 6

FILETS OF SILURE ON A BED OF SPINACH BED WITH CHEVERNY BLANC SAUCE

44 filets silure (use catfish or seabass)
3 large shallots
1 cup Cheverny blanc
3 spoonfuls creme fraiche
2.2 lbs spinach
Court bouillon (recipe below)
Chervil for garnish

Thinly chop the shallots, sweat them in a pan, then deglaze with the Cheverny wine. Put aside.

Cook the Spinach and mix it with the Crème Fraiche. Put aside. Slice the fish filet and cook them in a court bouillon (poaching liquid) for 3 to 4 minutes.

Arrange the spinach in the bottom of the dish, drizzle with the shallot sauce, put the Silure filet on the top and sprinkle with chervil.

Serve with Domaine Huards Cour Cheverny 2009

Serves 4

COUR BOULLION (MAKES A HALF GALLON)

10 cups water
_ cup vinegar
1 carrot, roughly chopped
1 stalk celery, roughly chopped
_ onion, roughly chopped
1 sprig parsley
_ teaspoon thyme
1 bay leaf
1 T. salt and pepper

Boil all but last 2 ingredients for 20 minutes. Strain and add salt and pepper. Use to cook fish.

Be sure to look at our updated website for the recipe archive for more ideas of how to prepare meals with food items available at Shiraz:
www.shirazathens.com/recipes

This month's featured brews:



J.K. SCRUMPY, MICHIGAN

A family farm that emphasizes quality over quantity, the Almar orchard is owned by Jim and Karen Koan. An organic farm, they are known for using pigs as pest control!

ORCHARD GATE GOLD CIDER

2 ingredients: juice and yeast, fermented 6 months and hand-filled into the bottles. A blend of the English and Normandy styles of cider. Clean, delicious, and not too sweet. It's a traditional family recipe that shows a sense of place.

\$5.99 / 22 oz.

J.K.'S SOLSTICE HARD CIDER

Scrumpy's cider with fair trade vanilla and cinnamon, along with a touch of maple syrup from their own maple trees. It can be served cold or even warm. A limited release for winter 2010.

\$6.99 / 22 oz.

KIND BEER, SOUTH CAROLINA

A contract brew with Thomas Creek in Greenville, we have the first 2 beers made by Kind. Note the HOP leaf on the label—also called Kind because all the glass and paper used are recycled.

RED ALE

A Belgian style red, this is smooth and easy to drink. Hops from Belgium and Germany provide toasted malt flavors to complement citrus, tropical fruit, and figs. A mellow flavor makes it easy to cook with—check out Emily's recipe from Athens Food & Culture, below.

\$9.99 / 6 pack

PALE ALE

Not as bitter as an IPA, with all the great hoppy character of a dry, crisp, American pale ale. Light pink grapefruit and pine notes, along with a hint of caramelly texture. Higher gravity, but you can't taste it—be careful!

\$9.99 / 6 pack

This month beer club receives a mixed 6 pack of Kind and a mixed 3 of the Scrumpy's Cider 22 oz. bottles. = \$30 value for \$25!

STEAKS WITH BLUE CHEESE AND SPINACH

_ stick unsalted butter
1 bottle Kind Red Ale
4 thick steaks (baseball sirloins)
4 Tbsp. blue cheese
4 c. raw spinach leaves

Combine beer and butter over medium heat in a large skillet for 5 minutes, stirring occasionally. Add steaks. Turn down to medium-low and cover. Cook for 4 minutes. Turn steaks and cover. Cook for an additional 4 minutes. (cooking time is for mid rare)

Meanwhile, portion spinach equally on four dinner plates. Place the steaks on the spinach; top each steak with 1 Tbsp. of cheese crumbles. Reduce the sauce over medium-high for 3 minutes. Drizzle the sauce over the steaks and serve. Serves 4.

Shiraz
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ATHENS GA 30601

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RETURN SERVICE REQUESTED

Thank you for your support of our locally owned and family-run, independent business.

P.S. You are our best marketing program! Please tell your friends, family, and colleagues about Shiraz.

UPCOMING EVENTS



SATURDAY, DECEMBER 11 **1 P.M.; 2 P.M.; 3 P.M.**

Champagne Tasting with Master Sommelier Michael MacNeill! Back by popular demand, we are doing smaller tastings this year for more personal attention as you try the Growers' Champagnes Emily has selected for this holiday season. Taste 10 Champagnes with comments from Michael, alongside appetizer options great with bubbly and appropriate for festive occasions. \$35 per person. Limited seating, RSVPs necessary.

Appetizers will include cold smoked salmon, hard smoked salmon, lobster bisque, crab cakes, duck sous vide, smoked trout dip, and specialty cheeses.

THURSDAY, DECEMBER 16 **WINE CLUB - ONLY TASTING OF RAUL PEREZ WINES**

Taste 6 extremely allocated wines from one of our favorite impossible to get Spanish winemakers. If you've been to this tasting before you know it's the only way anyone in Georgia will ever see them all, much less taste them!!

premier cru only tasting 5:30 - 7:00 p.m.

open to cru and wine club 7:00 - 8:30 p.m.

\$40 per person; wine, water, bread, and cheese provided

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.

COMING IN JANUARY

A WINE DINNER AT GEORGE'S LOW COUNTRY TABLE

details to follow

HOLIDAY HOURS

For Christmas:

Open 10 a.m. to 4 p.m. Friday, December 24

Closed Saturday, December 25

Open Monday, December 27 at 11 a.m.

For New Years:

Open Saturday, January 1 11 a.m. to 8 p.m.

Closed Tuesday, January 4 for inventory

Open Wednesday, January 5 at 11 a.m.

Wine Club pickup starts January 5

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.*