

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

FEBRUARY 2011

-70% of women polled called "a special dinner" the ideal Valentine's Day date.

-over 60% of women polled said they'd prefer a home-cooked meal to dinner out.

Valentines Gift Shoppe!

spa, beach, and accessory items

Feb 1 - 5 Create A Wish List!

come browse in our special gift area
drink complimentary wine and bubbly

Feb 8 - 12 Give A Gift She'll Love!

includes complimentary gift wrap
call-ahead service available

INSIDE OUR SPECIAL GIFT SHOPPE UPSTAIRS:

- ♥ Chocolate boxes in an array of sizes, from 2 truffles to an assortment of 10
- ♥ Heat wraps with woody Sugar Pine
- ♥ Brightly colored or shimmery cooler totes, assorted colors
- ♥ Swimsuit cover ups, assorted colors and sizes
- ♥ Wide brim hats, assorted styles
- ♥ Small jute purses for a night or afternoon out
- ♥ Long, soft, cozy robes from Sonoma Lavender
- ♥ Kimonos and spa wraps in soft plush fabric
- ♥ Satin Kimonos in beautiful patterns and kimonos in organic cotton
- ♥ Footies, Neck Pillows, and Spa Masks to match in lavender scents
- ♥ Chocolate scented candles and Spa Masks
- ♥ Red long-burning timber candles
- ♥ Lightly scented candles in glass votives
- ♥ Chocolate-covered brittle in a variety of flavors
- ♥ Cloches filled with truffles in a variety of flavors
- ♥ Butter- or cheese-filled cloches with your choice inside
- ♥ Cute sayings on signs for your home in a wide variety
- ♥ Emily G's Jam of Love in special red gift boxes with a spoon
- ♥ Beautiful new handmade tote bag designs
- ♥ and much more!

AND SOMETHING TO ENJOY WHILE YOU SHOP:

- ♥ Emeri Sparkling Pink Moscato
- ♥ "ValenCline" Zinfandel
- ♥ Spice Rack layered chocolates

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

FEBRUARY

Spreitzer Riesling 101 2009 **Rheingau, Germany**

What a great wine for those who know they love Riesling and those who think they don't. . . This has been described as "well-groomed, fruity, and full of finesse." Unfined, it is still incredibly elegant with all the refined structure of cool fruit. Lilacs, pink flowers, and tons of slate massage the palate—this wine is as polished as a debutante about to make an entrance, and it is beautiful with absolutely everything.

\$15.99

Yalumba Bush Vine Grenache 2007 **Barossa Valley, Australia**

From Australia's oldest family owned winery comes this classic Grenache. Garnet in color, it has aromas of eucalyptus and ripe red cherry. The soft, dried fruit is a little more restrained in character than typical Aussie wines, and it has bright, bright acid—a great wine for food. Hints of purple grape, green melon, peppery spice, and black raspberry work extremely well with game, the Ultimate Grilled Cheese sandwich, or anything on the grill.

\$14.99

Argie Andes Bonarda 2007 **Lujan de Cuyo, Mendoza, Argentina**

With 90-year vines, some of the oldest in Argentina, this property has an impressive history in Mendoza. A huge nose full of forest floor and pungent earth gives way to a creamy, ripe palate of blackberry, currant, and dark berries. The meaty, dark texture is well balanced by great acidity. Great wine for those who love Malbec! Overall, a ripe, rich wine that can handle roasted meats and vegetables—or dark chocolate.

\$13.99

This Month's Feature:

Baileyana Pinot Noir 2007 **Grand Firepeak Cuvee** **San Luis Obispo, Edna Valley, California** **90 points, Connoisseurs' Guide**

Baileyana planted the first vines in Edna Valley, and now has the most SIP (Sustainability in Practice) acreage in California. The Firepeak Vineyard has a long ripening season, which has resulted in extremely silky Pinot. Ripe strawberry, cherry, vanilla, and hints of cola jump out of the glass; on the palate they are balanced by structure from the rocky marine soil with some wet truffle and loads of minerals. Perfect for surf and turf, or chicken with rhubarb marmalade and butter.

\$19.99

wine club deal of the month = \$14.99!

**TASTE WHAT THE WINE CLUB ALREADY KNOWS--
OUR PICKS ARE DELICIOUS!**

**THIS MONTHS WINE CLUB TASTING WILL BE
ON JANUARY 8!**

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

Wine Club Premier Cru Level!



Bodegas Enguera Paradigma 2007 **Valencia, Spain** **100% Monastrell**

91 points, Stephen Tanzer

The extremely cool climate in their vineyards, in a low valley, makes for Monastrell that tastes more like high-class Pinot Noir (Tanzer says Morey-Saint Denis). Not light, just elegant and clean. Flavors of juicy Greek cherry, asian spices, chocolate, and raspberry create a complex, rich, silky, seamless wine. Every once in a while I get to taste something that reminds me why I got into this business—I'm glad I get to share this one with you. Buy it by the case to watch it evolve over the next 10 years or so.

\$29.99

wine club CRU LEVEL deal of the month = extra bottles, \$19.99!

This month's featured brews:



PYRAMID BREWERIES, SEATTLE/ PORTLAND/ BERKELEY **THUNDERHEAD I.P.A.**

Hop Heaping India Pale Ale

This does indeed have a lot of hops—fans of IPA, you are definitely in luck! A bitter punch to the midpalate is followed by a citrusy, piney, mouthwatering finish. Try this with some bar snacks "dusted" with your special treat this month for a yummy cocktail hour.

available in mixed 12 packs \$16.99

APRICOT ALE

Unfiltered Wheat Ale

Heady, intoxicating aromas of dried apricots and peach fuzz are balanced out by some citrusy hops. There's almost a hint of strawberry and blackberry in this as well. Overall, a fun, bright, palate-cleansing brew, with a clean, tart finish.

available in mixed 12 packs \$16.99

SNOW CAP SEASONAL ALE

Winter Warmer Full-Bodied Winter Ale

A nose of almonds, pecans, and caramel, with a porter-style body, this is finally a non-spiced Winter Ale. Roasted nuts, chocolate, and cherries with a malty overtone to the beer make for a round, satisfying finish. I love this beer with "Fudge Love", fudge covered with ganache and nuts, and with Bourbon Toffee Fudge.

6 pack \$8.99

HAYWIRE

Hefeweizen

A cloudy beer with notes of orange blossom, green hops, and a hint of earth. It has just enough fruity, tropical flavor to match the Ultimate Grilled Cheese sandwiches (with Brie) without being sweet. A little hazy, soft, and subtle, it is a quaffable, pleasant wheat beer. (try this with Lemon Drop Fudge)

6 pack \$8.99

ADDED TO BEER CLUB THIS MONTH:

Willie's Hog Dust!

One of our most popular seasonings to date, this is a great dry rub that's also great to sprinkle on almost anything. Take look at our newsletter for ideas; choose from Spicy or Sweet rubs. \$9.99 each, and included in this month's beer club!

SHIRAZ'S RECIPES FOR FEBRUARY

Emily G's Jam of Love's new flavor, Rhubarb Marmalade. Try it on top of ice cream with a sprinkle of cinnamon; mix (2:1) with butter and put on top of chicken when you take it off the grill or out of the oven; use any of the recipes on emilygs.com; or try one of my favorites below. Emily G's Rhubarb Marmalade is just \$7.99 a jar, and comes automatically in this month's wine club. Oh--and it is terrific on toast!

SAVORY RHUBARB FRENCH TOAST

1 Tablespoon butter
4 Hawaiian rolls, split (or 8 slices baguette)
2 eggs
1 teaspoon fancy mustard
2 Tablespoons milk or cream
1 Shallot, sliced into thin rounds
¼ cup firm Italian cheese
¼ cup Emily G's Rhubarb Marmalade
1 Tablespoon hot tea

Beat eggs, milk, and mustard in a shallow dish. Dredge slices of bread well in egg mixture. Meanwhile, heat 1 T. butter in a large nonstick pan over medium heat and cook shallots for 3-4 minutes until they start to brown. Remove from heat, leaving excess butter, and reduce heat to medium low; add dredged bread. Cook 5 minutes each side until browned. Boil water. Make any type of hot tea; mix tea with marmalade for syrup. Put french toast on 2 plates; top with cheese and shallots; drizzle syrup on top. Serve with remaining hot tea to drink.

Serves 2

THE ULTIMATE GRILLED CHEESE SANDWICH

2 sandwich rolls, hoagie sized
6 ounces Cheddar
6 ounces Brie
4 Tablespoons Pimento Cheese
4 Tablespoons Emily G's Rhubarb Marmalade

Preheat oven to 400 F. Split buns in half and toast for 3 minutes. Divide Cheddar and Brie evenly between the 2 sandwiches, close them, and put back in the oven to toast for 6 minutes. Open sandwiches and add pimento cheese and marmalade. Serve hot with a side salad for a delicious and filling meal.

"The Gargantuan Grilled Cheese is a go!!!" -Kaitie Thompson, Shiraz
Serves 2

RHUBARB SALMON

4 6-ounce Salmon fillets
(also great with Arctic Char, Steelhead, etc.)
¼ cup Emily G's Rhubarb Marmalade
1 teaspoon dijon mustard
½ teaspoon Willie's Hog Dust

Turn oven on to broil. Put salmon on aluminum foil on a cookie sheet; mix all other ingredients together and brush on top of fish. Broil for 6 - 8 minutes.

MARMALADE-GLAZED CARROTS

8 ounces baby carrots, split in half lengthwise
1/8 cup Emily G's Rhubarb Marmalade
1 teaspoon red wine
½ teaspoon brown sugar
1 teaspoon butter
1/8 teaspoon cinnamon

Steam carrots for 10 minutes. Meanwhile, heat wine, sugar, butter, and cinnamon on medium. Add marmalade and carrots and stir to combine. Serve warm.

Serves 2

The Mouse Trap - Rani Bolton

Humbolt Fog is a cheese that I enjoy the whole experience of from the moment I see it. It is shaped like a cake (what's not to love there); there is the experience of cutting into the cheese; and it is luxuriously smooth. You know from the start that it will be lusciously smooth on the palate. Just plain sexy.

Humbolt Fog is considered by Cypress Grove to be their signature. The ripened Goat's Milk Cheese is elegant and soft. The flavor is creamy with a subtle, tangy flavor. Each handcrafted wheel features a ribbon of edible vegetable ash along its center and a coating of ash underneath to give it a distinctive appearance

Cypress Grove was spearheaded by an amazing woman, Mary Keehn. Wanting a source of healthful milk for her children, Mary began raising goats in the 1970s, and before she knew it, she was recognized as America's premier breeder of Alpine dairy goats.

She was, however, faced with surplus milk from fifty goats! And so, armed with her kitchen stove and a knack for inventing unique and delicious recipes, Mary began dabbling with cheese. It soon became clear that she had a natural flair for cheese making as well. Thus in 1983, Cypress Grove was born.

Awards:

- * Best Cheese & Dairy Product, IFFCS (New York), 2002
- * Gold, London International Cheese Competition, 2004
- * First Place, American Cheese Society, 1998 • 2002 • 2005
- * Best In Class, Surface Ripened Goat's Milk Cheeses, World Championship Cheese Contest, 2010

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RETURN SERVICE REQUESTED

Join our wine club!

Each month, Emily selects 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); save money on the picks each month, plus a discount on each featured bottle purchased! 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!) Wine club gets you extra access to everything in the store, including events! Please ask us if you'd like more information or to join--it's the best deal in town! For even more savings and great wines at a different tier, take a look at our new Premier Cru wine club level!

UPCOMING EVENTS



Don't miss our special Valentines' two-week Gift Shoppe at Shiraz!
February 1 - 12
See front page of newsletter for details

TUESDAY, FEBRUARY 22

A WINE DINNER AT GEORGE'S LOWCOUNTRY TABLE

Featuring Australian and New Zealand wines with special guest Sonja Disante
\$49 per person, all-inclusive

menu:

Oyster stew
Blackened Mahi Mahi and marinated vegetables over romaine
Stuffed banana peppers with remoulade
Braised boneless short ribs with pan drippings over mashed potatoes
crème brulee
cocktail reception at 6 p.m.;
first course served at 6:30

wine list will be released on our website Feb. 1

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.

THURSDAY, MARCH 24

AN ITALIAN WINE DINNER AT LA DOLCE VITA

details to follow
check our website soon for the menu

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.*