

PRSRT STD
US POSTAGE PAID
ATHENS GA
PERMIT NO. 51

RETURN SERVICE REQUESTED

# DO YOU WANT TO RECEIVE A COPY OF OUR NEWSLETTER IN YOUR MAILBOX?

We are trying to be more green at Shiraz!

If you would like to CONTINUE to receive our newsletter by snail mail, we will be happy to do so, as we will continue to print them for you. Just let us know before December 31 and we will put you on the new list!

However, if you would rather view them on our website Newsletter Archive or pick one up in the store, you can simply do nothing.

Once again: if you want this = call, email, or come by! If you don't want it = do nothing.

Cheers!

# **UPCOMING EVENTS**

### FRIDAY, DECEMBER 2

# A GROWERS CHAMPAGNE TASTING AT SHIRAZ

Don't know why growers is better? Need bubbly for the holidays? You need to be here!
5 P.M.: 6 P.M.: 7 P.M.

\$35 per person

Details on our website!

OUR HOLIDAY OPEN HOUSE WILL BE DECEMBER 8, 9, AND 10 OUR BIGGEST AND BEST EVER! JOIN US! DETAILS ON THE FRONT OF THE NEWSLETTER, AND ON THE WEBSITE.

HOLIDAY HOURS
OPEN MONDAYS: DECEMBER 5, 12, AND 19
OPEN SATURDAY, DECEMBER 24 UNTIL 5 P.M.
(THERE WILL BE NO TASTING ON CHRISTMAS EVE)
CLOSED DECEMBER 25, 26
REOPEN TUESDAY, DECEMBER 27
CLOSED JANUARY 3 THROUGH 7 FOR INVENTORY

#### 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.

# THURSDAY, JANUARY 26 BURGERS AND BORDEAUX

Join us at Shiraz for a party celebrating Bordeaux and its ability to pair with even the most laid-back of foods. 5 different types of burger sliders, each one paired with a different wine. With special guest Warren Helman of Yvon Mau importers. More details to follow.

\$30 per ticket

\$25 for wine club members

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.



www.shirazathens.com



# DON'T MISS OUR HOLIDAY OPEN HOUSE 2011 DECEMBER 8, 9, AND 10

# **OPEN HOUSE SCHEDULE 2011**

## THURSDAY, DECEMBER 8

2 to 5 p.m. taste new Bacon Brittles from The Redhead Restaurant in New York City
3 to 6 p.m. taste teas from Great Lake Tea & Spice Co. and the Republic of Tea
4 to 7 p.m. LIVE MUSIC! Jazz with Mary Sigalas and Stuart Pittman
4 to 7 p.m. Wine on a Dime - Scott Parrish with great wines for entertaining on a budge
4 to 7 pm. taste Emily G's Jam of Love – we have new flavors!
5 to 7 p.m. Le Creuset – a demonstration! Attention: Le Creuset on sale – Dec. 8 only!
5 to 8 p.m. The Other Germans - a tasting of more interesting whites and reds!
Rose Adams will have some lesser wines from the great estates of the winter whites tasting
5 to 8 p.m. taste Terrapin Ridge Farms: marinades, dressings, and mustards

6 to 8 p.m. taste Krave beef, pork, and turkey jerky from Sonoma County

## FRIDAY, DECEMBER 9

2 to 6 p.m. taste Azada, a new line of Spanish olive oils, and Flor de Sal Spanish salts 2 to 6 pm. taste various French cheeses—and learn how to build a cheese plate 3 to 6 p.m. taste Gracious Gourmet's line of tapenades and spreads 3 to 6 p.m. Dueling Tastings!! We will pit old world vs. new world, with 2 tastings at once Spanish wines with Steve Miles Selections and French with Chatterdon and Dressner wines 4 to 7 p.m. Mill Creek Spice Co. with Greg Wood - his signatures, plus Emily's blends 5 to 8 p.m. taste new chocolate AND cheese fondues from Swiss company Emmi! 5 to 8 p.m. a tasting of Belgian Beers - Kelly Hughes will have a variety of imports 6 to 8 p.m. Mills Farm Red Mule goods—made here in Athens! with Tim and Alice Mills

# **SATURDAY, DECEMBER 10**

1 to 3 p.m.	1000 Faces Coffee will be sampling different pour-over coffee roasted in Athens
PLUS Sweet	Shop USA chocolate truffles of several varieties to match
1 to 5 p.m.	Special by the glass. Chateau Giraud Sauternes, with a decadent nibble.
2 to 5 p.m.	taste BR Cohn olive oils and vinegars from Sonoma County
3 to 5 p.m.	Alfredo of Alfredo's Bread will be sampling his specialties and answering question
3 to 6 p.m.	Miguel Cervantes and the "French Invasion," creations from around the globe
3 to 6 p.m.	taste cheese plate accoutrements, like tapenade, bruschetta, and crackers
4 to 7 p.m.	taste Qimiq and Qimiq whip, and learn why we always keep it in the kitchen
5 to 8 p.m.	Sip into a Mini! Lisa Bonet will show wines short on calories, not taste

5 to 8 p.m. taste Wild Thymes marinades and chutneys – great for easy entertaining

6 to 8 p.m. taste Ricks Picks pickles and Lola's yummy feta dressing—a perfect match

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

# **DECEMBER**

This month, wine club gets \$63 of wine and food for only \$45—see us for details on the best deal in town!! p.s. Wine Club also makes a great holiday gift!

# Darting Pinot Meunier 2009 Pfalz, Germany

An unusual grape, best known as an addition to true Champagne. The importer has implied this is Kurt's best red to date and I'm inclined to agree. An intense wine, with nothin' but red fruit—blackberry and cherry with smoky applewood to back it. Long, smoky, rich, and ripe, it has soft but smoky fruit, with a long finish, full of vanilla, tobacco leaf, and sage.

\$21.99

# Merkelbach Erdener Treppchen Riesling Kabinett #7, #8 2008

**Mosel-Saar-Ruwer, Germany** 

Tame and mature, the nose is mossy, with long, solid fruit full of acid. So fun to drink, though! Flavors of green apple skin, gooseberry, passionfruit, and papaya have almost effervescent acid. Solid, clear, and clean, "Mosel as a wine of the country, without polish." It's like biting into a Granny Smith. Drink it with ANYTHING. \$15.99

# Cantine Sant 'Agata Barbera d'Asti "Baby" 2008 Piedmont, Italy

The youngest of Sant 'Agata's Barberas, this is vinified in all stainless steel to preserve its freshness. It is well-rounded after a few years in bottle, however, and the rustic and smooth elements of the wine play against each other extremely well. It is a touch spicy, with hefty blackberry and black cherry. This can be drunk alone, or with a salad, pasta dish, or even steak frites. \$14.99

HOLIDAY HOURS

OPEN MONDAYS: DEC 5, 12, AND 19

OPEN SATURDAY, DEC 24 UNTIL 5 P.M.

(THERE WILL BE NO TASTING ON CHRISTMAS EVE)

CLOSED DEC 25, 26; REOPEN TUESDAY, DEC 27

CLOSED JAN 3 THROUGH 7 FOR INVENTORY

TASTE WHAT THE WINE CLUB ALREADY KNOWS--OUR PICKS ARE DELICIOUS! THE FIRST TASTING OF EACH MONTH WILL

FEATURE WINE CLUB SELECTIONS

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

# This Month's Feature: Allan Scott Pinot Noir 2009 Marlborough, New Zealand

Clean, straightforward violet-red fruit is enhanced with light earth and a subtle creamy plushness. It has cranberry, raspberry, and strawberry fruit—not in an overt way, but as a very tightly-wound, fresh wine. Perfect with seafood, game -- or for serving a crowd.

\$25.99

sale price = \$15.99! wine club deal of the month = \$12.99!

#### **CRU LEVEL WINES**

Wine club members, did you know if you upgrade to Cru, you can now pick Red or White? So if you prefer white wines, we now have our special level for you. Did you know there is a Cru Maximum Level?? Get the best of both worlds, red & white, plus all the discounts and special invites that exist within the Shiraz world!! for only \$25 more a month—Cheers!

+++++++++++++++++++

### **Wine Club Premier Cru Level RED!**

# Glatzer St Laurent 2009 Gottlesbrunn, Carnuntum, Austria

"He spoke about a new sorting machine like when we girls buy a Prada handbag." Walter Glatzer puts love into wines we LOVE to drink. Here's the latest: full of spices like a cookie store, silky and intense at the same time. Meaty and chewy, with gingerbread and chocolate, there's blueberry, boysenberry, and vanilla here. The fruity finish is spicy too, and long. \$25.99

# **Wine Club Premier Cru Level WHITE!**

\$25.99

# Setzer Gruner Veltliner "Ausstich" 2010 DAC Weinviertel, Austria

"We don't produce Coca-Cola. We want to show you what the vineyards, the sun, & the rain have done over the past year." Hans Setzer has a long tradition of saving the best cask for the Ausstich. Wine with true substance! Cucumber, lemongrass, and pineapple sage; the complex palate is almost chewy with rhubarb and kiwi. And the finish lingers with grassy dragon pearl jasmine. Wine to write home to Mom about, wine of grace and charm and finesse.

# SHIRAZ'S RECIPES FOR

# **DECEMBER**

This month's food item is a \$10 credit toward any food in the store! So, take this opportunity to select your own food – either something you've been eyeing on the shelves, or want to revisit something you tried earlier this year!

#### **CRUSTED SALMON WITH BEET SAUCE**

4 pieces 6-oz salmon fillets

1 apple, sliced very thinly

1/4 cup horseradish

1 cup Rick's Picks Phat Beets, packed tightly

1 cup reserved Phat Beet liquid

½ cup white wine

salt and pepper to taste

Preheat oven to 450 F. Mist a baking pan with olive oil. Layer apple slices in 4 portions, and top each with a piece of salmon. Season fish with salt and pepper and top evenly with horseradish. Bake 8 minutes; meanwhile, make beet sauce: combine beets, liquid, and wine in a blender and pulse until frothy. To serve, divide sauce among shallow bowls and place salmon in the center. For an extra treat, add a dollop of crème fraiche!

Serves 4

### **DECEMBER'S BEER CLUB!**

Each month, we select 2 breweries and 2 beers from each that are delicious and seasonal. On average, members receive a mixed 12, but bottle size and pricing sometimes alter the package. The result is 4 great beers between \$25 and \$30 total, tasting notes, and first dibs on the brews. Beer club is \$25 a month; Wine club members who also join beer club also get an extra 10% off all beer purchased at Shiraz.

### **NEW BELGIUM, COLORADO**

### **Belgo Belgian Style IPA**

A bright and snappy style pale ale. The flavors are crisp, with floral hints and an icy tang. The finish has just a touch of hoppy bitterness. 7% \$8.99 / 6 pack

#### **Snow Day Winter Ale**

Easy to drink with a coolness that makes me think of winter (instead of the usual cooking spice warmth). A little nutty caramellized flavor on the finish adds to the sheer yummy nature. 6.2% \$8.99 / 6 pack

#### **VERSUS TRUE BELGIUM**

#### Saison Dupont Belgian Farmhouse Ale

Smells of dense, tropical fruit have all sorts of citrus notes as well. The rye-bread note I like so much in Farmhouse Ales is tame but there nonetheless. Medium-bodied, and thirst-quenching, as is its way. 6.5% \$8.99 / 750 ml.

### **Dubuisson Scaldis Belgian Ale**

12% alcohol and naturally high gravity; you don't taste the heat—it's well-balanced. Smells of candied violets and licorice and a richness with a touch of sweetness. Creamy citrus, gingerbread, and a light vanilla note complete it.
\$3.99 / 250 ml.

This month, beer club gets 3 Belgo, 3 Snow Day, 1 Saison Dupont, and 2 Dubuisson Scaldis!

#### **TIPSY SPINACH DIP**

½ cup chopped scallions (white portion only)

1 (10-ounce) package frozen chopped spinach, thawed and drained well

½ cup chopped carrots

1 can of chopped water chestnuts

1 cup sour cream

½ to 1 cup mayonnaise

3 T Emily G's Tipsy Onion and Garlic Jam

1 teaspoon Worcestershire sauce

1 dash hot pepper sauce or more to taste

½ teaspoon salt

1/4 teaspoon white pepper

In a bowl mix all ingredients, and blend until smooth. Taste and adjust the seasonings. Refrigerate for up to 2 days. Sprinkle lightly with paprika. Serve with bread chunks and crudites.

# WANT GREAT RECIPE IDEAS? SUBSCRIBE TO THE SHIRAZ CHANNEL ON YOUTUBE!

We will have a wonderful new dish each week, along with tips--and a recipe card in the store!

Click on www.youtube.com/shirazathensga

# The Mouse Trap - Rani Bolton

#### Verda Capra

Holidays and festivities are a great opportunity to serve all kinds of cheese at parties and are excellent to give as hostess gifts (paired with a great bottle of wine, of course). For these occasions, I love a twist on a classic. When I select the perfect cheese, my goal is to have my guests or hosts feel comfortable while trying something new. Verda Capra is an example of such a cheese, and my newest "go to" gift.

Verda Capra is an artisan blue cheese produced by Ca De Ambros in the Lombardy region of Northern Italy. The difference in this blue is that it is made with goat's milk, not the traditional cow's milk for blues. Produced in the Italian Piedmont and aged in special seasoning caves, Verda Capra is a striking cheese with a blue-grey marbling in a dense, moist white paste. Made almost identically to Gorgonzola Dolce, it has a pleasantly tangy, balanced flavor and a deliciously creamy texture.

It fits the bill for parties and gifts because it is not too salty and not too strong, so even apprehensive eaters will appreciate its delicacy. Verda Capra is sweet, with fruity notes and smooth blue flavor, a melting, fudgy texture, and a lively, zingy finish.

#### Great Gift Ideas

Verda Capra + Emily G's Jam of Love Bold Blue + Sweet, Spicy Riesling

Cahill Porter + Phat Beets Pickles from Ricks Picks + Deep, Chocolatey Cabernet

Capriole Goat + Gracious Gourmet Chile Red Pepper Tapenade + Sauvignon Blanc

