

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

RETURN SERVICE REQUESTED

JOIN WINE CLUB!

- did you know wine club gets extra case discounts?
- be the first to know about extra sales and specials
- events exclusive to wine club and other benefits

UPCOMING EVENTS



SATURDAY, FEBRUARY 11

The tasting for Feb. of wine club wines for February! (Sat, Feb. 4th tasting will be cancelled due to the Athens Wine Weekend and Emily's seminars taught at the Classic Center)

SUNDAY, FEBRUARY 12

Join the fundraiser "Festival for Life" with a special gourmet dinner! 5-courses paired with wine, prepared by Emily at her house. Tickets will include a dessert reception at the Botanical Gardens on Saturday, February 25; all proceeds will go to Aids Athens. Limited to 14 seats.

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.

TUESDAY, MARCH 13

A FRENCH WINE DINNER AT ETIENNE BRASSERIE WITH SPECIAL GUEST JAMES MURRAY

TUESDAY, APRIL 24

A WINE DINNER AT HEIRLOOM CAFE FEATURING SUSTAINABLY FARMED VINEYARDS

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.*

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Shiraz
FINE WINE & GOURMET

"I'm not a fan of groups."

-Georgie Prieler on why his sustainably farmed land isn't classified as "organic"

(Austria boasts the most organically farmed agricultural land in the EU)

Valentines Day Goings-On at Shiraz!

Gift Shop at Shiraz!

Starting Saturday, February 4, anyone can create a wish list and shop in our added gift shop upstairs.

Gifts include: Cookware, Candles, Food, Trivets and Spanish Olive Trays, Pashminas, and Sugar Scrubs and Soaps. We have slippers, Gelato, Fondue, Hibiscus flowers in syrup, Plates, and Picture Frames too!

Gifts bought in the gift shop (and downstairs too!) include complimentary gift wrap. Call-ahead service is available for those in a hurry.

We will also be open on Monday, February 13!
Roses will be available for purchase on February 13 and 14.

During the month of February, taste a glass of Henri Giraud Esprit Rose (\$58 per bottle) for only \$5 a glass! And bottles will be on sale as well.

www.shirazathens.com

FEBRUARY 2012

SURF AND TURF FOR VALENTINES DAY

Back by popular demand, you can preorder a surf and turf dinner to prepare at home from Shiraz this Valentines Day!

Pick up a full dinner on February 14:

THE MENU:

- one full 1-pound lobster, split in half with shelled clawmeat
- a 14 oz. bone-in cowboy Ribeye
- vegetables for two, herb compound butter and steak rub to prepare the food with a beet caprese salad to split as an appetizer
- PLUS instructions on how to prepare

For only \$50, including tax!

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

Wine Club is the best deal in town!
This month, our wine club gets \$55 worth of wine and food for only \$45! Ask us about our most popular program, year after year.

Corona De Aragon Old Vine Garnacha 2009 Carinena, Spain

This wine is made from vines over 50 years old, with big texture. An extremely minerally red, with loads of red raspberry and blueberry fruit. Full and juicy, the texture on the finish is dry and silty. The finish is smoky, with roasted meat and chewy, cedary eucalyptus. It's a great value for a full, juicy wine that is wonderful with all types of food.

89 = Robert Parker
\$10.99

Horse and Plow Harvester Red 2010 Mendocino County, North Coast, California Testa and Grist Vineyards

40% Carignane, 25% Syrah, 22% Petite Sirah, 5% Charbono, 5% Zinfandel, 3% Grenache
As always, this is a Shiraz exclusive in Georgia for Shiraz—Chris Condos only made 429 cases total! And this unfiltered, unfiltered beauty is a great example of Mendocino fruit, with all of the lavender, plum, boysenberry and earth flavors. It is uncommonly smooth and velvety.

\$20.99

Thierry Puzelat Sauvignon Blanc 2010 Touraine, Loire Valley, France

Thierry is a leader in the natural wine movement in Cheverny and Touraine, his painstakingly organic approach results in some of the most elegant wines I've seen from that region. This delicate beauty has a soft texture and hints of caramel and fleur de sel, balanced by a floral undertone. A brisk finish makes it perfect with seafood dishes.!

\$16.99

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.

This Month's Feature:
Rocca Maura "1737" Cotes du Rhone 2009 60 Grenache, 40 Syrah
This wine is from a very small co-op in the southernmost Rhone Valley. It has 30 days maceration for more concentrated flavors, as well as a little barrel aging for more depth. Really structured, like a more expensive Rhone blend. Big, dry, hefty, and minerally—it has violets, blueberries, black cherry, and dry tannins on the finish. The dense flavor is great with game, spicy chicken, or strongly flavored, hard cheeses.

\$14.99
Wine Club deal of the month = \$9.99!

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!



Castello di Cacchiano Chianti Classico 2005 Tuscany, Italy
90% Sangiovese, 10% Merlot

From the Ricasole family, who have been making wines in Chianti since the 15th century. This lot of land is owned by the grandson of the current Baron. Smooth flavors of orange, lemon, and raspberry are balanced by a silty undertone. Lovely and structured, the finish is clean, dry, and elegant.

\$29.99
cru red deal of the month = \$19.99!

Wine Club Premier Cru Level WHITE!



Prieler Pinot Blanc Seeberg 2010 Burgenland, Austria

Prieler only makes 2 acres worth of this wine (out of only 8,000 cases total for the winery!), and the vines are 65 years old. It is more like expensive white Burgundy than anything else, but it has brightness. Creamy corn, crawfish, scallion, and pumpkin flavors make an extremely interesting and delicious wine. Juicy and minerally, it is great now or with age—with enormous potential for greatness!

\$27.99

SHIRAZ'S RECIPES FOR FEBRUARY

This month's featured food item is Emily G's Peach Hot Sauce. A great addition to any dish, it has a nice heat and just a hint of fruity flavor. It is far more interesting than hot sauce that only has heat. You can obviously use it in anything for added flavor, but we've added some extra ideas below. Emily G's is only \$5.99 a bottle, and is automatically included in this month's wine club.

BUTTERED HOT SAUCE

½ cup Emily G's hot sauce
½ cup butter (European is best)
Melt butter over medium-low heat until just melted. Add hot sauce and heat until warmed through. Pour over fish fillets. Serves 4.
Also delicious over wings or potatoes!

PINEAPPLE-SESAME DRESSING

1/3 cup unsweetened pineapple juice
1/4 cup white balsamic vinegar
1 Tablespoon soy sauce
1 Tablespoon Emily G's hot sauce
1 teaspoon sesame oil
1/4 teaspoon black pepper
Mix all ingredients well and chill. Perfect for a salad with cabbage, ramen noodles, and pineapple; great to marinate fish or chicken; wonderful with both combined.

This month's featured brews:



21st AMENDMENT, SAN FRANCISCO, CA Allies Win The War

A collaboration with Ninkasi brewery, this ale is actually brewed with dates. The nose shows the dates, dark and nutty flavors, but the finish is all dry. Somewhere in the middle is a rich, roasted, malty flavor with a hint of caramelized character. Weighing in at 8.5%, it has just enough heft.
\$9.99 / 4 pack

Brew Free! Or Die IPA

On the nose and front of the palate, it has all the citrus, bitterness, and brightness from a blend of 7 different hops in a classic American IPA. But there's a great element of malt on the finish that really round out the flavors and lend some balance. Easy to drink for 7%.
\$9.99 / 6 pack

SOUTHERN TIER

Jah-Va Imperial Coffee Stout

Brewed with Jamaican Blue Mountain coffee, this is an intense brew indeed. I like the fact it's like a fresh double espresso, with bourbon-molasses hints. Almost a chicory note to the finish accentuates how pure the coffee is in this fun beer! Try IT with chocolate! 10.6%
\$7.99 / 650 ml.

Choklat Stout Imperial Chocolate Stout

I wondered if this "dry" chocolate beer was all hype, but the bittersweet chocolate used keeps the flavors rich and savory. It has a super-pretty palate with a mocha-ish tinge and a touch of smokiness. Pure and sexy. Yep—this beer is sexy. 10%
\$7.99 / 650 ml.

ARTICHOKE DIP WITH A KICK

1 pound artichoke hearts, drained
¼ cup crème fraiche
¼ cup mayonnaise (sub Qimiq for the low-fat version)
1/3 cup asiago or parmesan cheese
2 Tablespoons Emily G's hot sauce
pinch each salt and pepper

Pulse artichokes in a food processor or blender. Add cheese and pulse until fine. Fold in all other ingredients and serve with toast points or vegetables.

The Mouse Trap - Rani Bolton

I'm a sucker for a cheesy gift shop, but when my friend brought me San Simon cheese from a trip to Spain I was thrilled to forgo any t-shirt or shot glass. Eating this cheese is a cultural excursion and historical education on the food of Spain. Legend has it that the origins of "San Simón da Costa" go back to the Dark Ages. This long tradition of cheese making plays an important role in the area's economy.

San Simon is smoked cheese from cow's milk made in Galicia, in the northwest corner of Spain. Its unique pear shape is formed when curd is transferred into pear-shaped molds, then immersed in hot whey. After two weeks, the cheese is smoked with birch from the local woods. In Villalba, where the San Simón is produced, birch wood clog-making was once prevalent in most villages. The shavings from making these clogs are used for smoking the cheese and give it a woody taste to contrast the buttery quality and slight acidity from the milk. Smoking also gives the cheese its dark, shiny appearance that varies from light chestnut to dark brown.

San Simon is rich in flavor and in tradition. The cheese itself has a delicious, creamy buttery texture. The chestnut-orange rind is fairly thin, which covers a soft inside and its mild but full flavor. This cheese is great on its own, and pairs easily with fresh fruit, nuts and honey, or melted on a sandwich. Enjoy!