

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

RETURN SERVICE REQUESTED

JOIN WINE CLUB!

Each month, Emily selects 3 wines that are special and that you're sure to enjoy. All wines picked 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. 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 Feature purchased! Members you'll get the first peek at special items, and extra case discounts too. You get a gift when you join, and more if your friends join you. 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 Premier Cru wine club Red, White, and Max! Our website has an FAQ page about our clubs, or you could just ask a member of our staff—or a member of the club! Join us!

UPCOMING EVENTS



TUESDAY, MARCH 13

A WINE DINNER AT ETIENNE BRASSERIE

6:30 reception; 7:00 seating

\$50, all-inclusive.

Call Etienne at 706 850 8008 for reservations

Menu:

Oysters on the Half Shell with Tarragon Granita
Dejean et Fils Blanc de Blancs NV

Wild Speckled Trout, Brown Butter Asparagus, Parsnip Puree, Beurre Blanc
Puzelat Clos du Tue-Boeuf 2010 Cheverny Blanc "Frileuse"

Roast Cornish Game Hen, Smoked Bacon Hash, Grilled Leeks,
Cranberry BBQ

Roger Neveu Sancerre Le Columbier Rouge 2008

Roulade of Wild Boar, Roasted Pistachios, Wild Mushroom Dressing,
Juniper Berry Sauce

Domaine de Nerleux Saumur-Champigny Les Loups Noir 2005

Drunken Goat Cheese, Terrine of Duck, Accoutrements

Francois Pinon Vouvray 2009 Cuvee Tradition

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.

SATURDAY, MARCH 17

Jenny's Gourmet Foods is proud to showcase our Aunt Dottie's line of Salad Dressings at Shiraz Fine Wine & Gourmet! Aunt Dottie's are all-natural with no additives, no preservatives and they are non-processed! Just simple ingredients in a bottle. You've never tasted such fresh, bold flavors in a salad dressing. Some of you may know Dottie from around town or wine club. Her daughter, Jenny Howell Cawthon, has brought three delicious flavors to market! Aunt Dottie's offers three flavors: Blue Cheese Vinaigrette, Blackberry Vinaigrette and a Creamy Caesar with Capers. Jenny and Dottie will be at Shiraz to offer samples and great recipe ideas from 1 to 5 p.m. Come say hello and sample the dressings.

Also on March 17: taste some great UK beers and cheese in honor of Guinness's birthday!

TUESDAY, APRIL 24

A WINE DINNER AT HEIRLOOM CAFÉ

FEATURING SUSTAINABLE, ORGANIC, AND BIODYNAMIC WINES

6:00 reception; 6:30 dinner

\$50, all-inclusive

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

"It was a great class; I learned a lot."

"Your wine knowledge is outstanding!"

"Thank you for bringing such an unusual opportunity to Athens."

-responses from people attending Emily's past classes

Love our wine tastings, but wish you could get even more information?

Want to be the pro at the table when your friends go to dinner and want to order wine?

Well, if there's one thing we know, it's wine! And we love to share. At our wine boot camp, you can learn from an expert.

Our weekend-long class will give you a strong foundation in the world of wine. This series of lectures and tastings will enable you to learn about grape varietals, regions around the world, and different winemaking styles. We will cover how wine is made, the basics of tasting, and everything in between.

Gain better knowledge of wine in general, how to pair wines with food, and how to navigate a wine shop or a restaurant wine list. Armed with what we will teach you, you can have an easy time finding things you'll love, even if you're out on the town. . . or out of the country. You will also learn how to describe wine better and how to pair wines with food to get more enjoyment out of your meals.

Our boot camp rolls our entire 6-week Wine 101 course into 3 days. The course is \$250, and covers all expenses for the weekend. People who complete the boot camp 101 will be eligible for future advanced camps as well.

seats for this class will be first-come, first-serve. A \$100 deposit will be required to hold a reservation, as we will limit the class to a maximum number of 14 people.

an appetizer plate or sandwich will be provided to participants each day during the class.

The Spring 2012 Boot Camp at Shiraz will be: Friday – Sunday, April 13 – 15

Class Schedule:

Friday, April 13 5:30 – 8:45 p.m.

Saturday, April 14 5:30 – 8:45 p.m.

Sunday, April 15 12:30 – 3:45 p.m.

www.shirazathens.com

MARCH 2012

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

MARCH

Wine Club is the best deal in town!

This month, our wine club gets \$57 worth of wine and food for only \$45! Ask us about our most popular program, year after year.

Foris Pinot Gris 2010 Rogue Valley, Oregon

From the southernmost Oregon appellation comes this leaner side of Gris (pronounced Gree). The nose is brightly floral; flavors are crisp and full, with nectarine, lemon, and cantaloupe. Waxy, dry, firm, and bright, this is a beautiful match for food. Try it with a multitude of fish dishes, vegetables, or cheeses.

\$16.99

La Posta Cocina Tinto 2010 Mendoza, Argentina

60% Malbec, 20% Syrah, 20% Bonarda
This "kitchen blend" is a bright, tight, and light rendering of the most popular Argentine grapes. Dark flavors with a tinge of herbs, peppers, and olives prevail, with a lot of twiggly oak on the finish. This was intended to pair with rare beef, and is best with something grilled.

\$15.99

Luna Beberide Mencia 2009 Bierzo, Spain

Classic Mencia, a grape native to the Northwest of Spain. Aromas of pencil lead and slatey mineral show the linear nature of this clean red. Tart cherry and other red fruits have great depth and bright acid. The finish is like a tanner's shop, with smoke and leather, along with hints of sage and savory. Perfect with earthy vegetables or hefty seafood dishes.

\$16.99

SAVE THE DATE!

- 3/13 Etienne wine dinner
- 3/17 Aunt Dottie's tasting/ beers of the UK
- 4/13-15 Wine Boot Camp!
- 4/24 Heirloom Cafe wine dinner
- 5/05 Sponsor Emily's plane jump!

**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:
Vinum Cellars Red Dirt Red 2009
36% Syrah, 33% Mourvedre, 31% Grenache
A very un-California-ish Syrah blend—made in a Chateauf-neuf-du-Pape style by our francophile friend Chris Condos at Vinum Cellars. The result is a powerful wine that still manages elegance and purity. Aromas include flowers, leather, cassis, and black raspberry. The flavors explode in your mouth with red and purple fruit, as well as chocolate, minerals, and bacon. The endless finish of plums, cranberry, clove, and white pepper has heavy, lingering tannins. Only 179 cases were made. A Shiraz Exclusive!!

\$29.99

Wine Club deal of the month = \$19.99!

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!



Lutea Pinot Noir 2009

Los Carneros, California

This is the organic label owned by Suzanne Hagins, wife of Vinum's Chris Condos. She trained in Burgundy, and made wine at David Bruce and Goldeneye before starting this label. Minimalist: the grapes are cut with scissors, wines are basket pressed, and no filtering is used. The result is elegance and balance, with hints of mushroom, clove, and black cherry. Only 200 cases were made, and we have a Georgia exclusive.

\$34.99

This month for cru red \$29.99

Wine Club Premier Cru Level WHITE!



Thierry Puzelat Clos du Tue-Boeuf 2010

Cheverny Blanc "Frileuse"

Loire Valley, France

1/3 each Sauvignon Blanc, Sauvignon Gris, and Chardonnay
For all of you who fell in love with Thierry's Sauvignon, here's a treat! Thierry owns this domaine just east of his Touraine property, and uses the same painstakingly organic winemaking practices here. An intense whiff of sea air is followed by a palate of fleur de sel balanced by rose creams. Somehow it still manages to be fresh. There are documents dating back to the 15th century of French nobility enjoying this wine—now you can too.

A Georgia Exclusive!

\$25.99

SHIRAZ'S RECIPES FOR MARCH

This month's featured food item is Rick's Picks "With Relish." It is a wonderful all-purpose relish with cucumbers from local farmers enhanced with turmeric and dill. Replace mayonnaise in a tuna salad or egg salad sandwich for better flavor and low fat; try any of our recipes below; or put any combination of black bean chili, pimento cheese, With Relish, or other Rick's Picks pickles on a burger or hot dog. You'll never go back to processed relish with names you can't pronounce. With Relish is only \$6.99 a jar, and comes automatically in this month's wine club.

FISH TACOS YOU'LL RELISH

12 ounces firm white fish
1/2 cup panko or cornmeal
1/2 cup red cabbage, cut paper thin
3 Tablespoons crème fraiche (or sour cream)
3 Tablespoons Rick's Picks With Relish
6 small or 4 large tortillas
3 Tablespoons olive oil

Cut fish into 1-inch pieces and roll in panko crumbs or cornmeal. Heat a frying pan on medium high and add 1 T. oil. Add cabbage and cook until it softens, about 5 minutes. Set cabbage aside and add the rest of the oil to the pan. Add fish pieces. Cook until the crumbs brown nicely, about 8 minutes. While the fish is cooking, assemble the tacos: Put tortillas on plates and divide the cabbage among them. Mix relish and crème fraiche and divide them evenly as well. When fish is ready, distribute it and serve.

MASHED POTATO SALAD

1 pound potatoes, boiled
2 eggs, boiled and chopped
1/4 red pepper, diced
1/4 cup Rick's Picks With Relish
1/3 cup quark
Salt and pepper to taste

Quarter the potatoes, sprinkle with salt and pepper, and roughly mash them. Add the rest of the ingredients and mash until everything is well blended. Serve with an ice cream scoop as a side dish. Serves 6.

BLACK BEAN SKILLET CHILI

1 Tablespoon olive oil
1/2 cup chopped onion
1/2 cup chopped red pepper
1 clove garlic, minced
1 teaspoon chili powder
1/2 teaspoon cumin
8 oz crushed tomatoes
15 oz black beans, rinsed and drained
Salt and pepper to taste

In a skillet on medium heat, warm oil. Add onion and pepper and cook 5 minutes. Add garlic, chili, and cumin, and stir 1 minute; add tomatoes and heat to boiling, then stir in beans. Cook for 15 minutes on medium low. Serve with garnishes (yogurt, avocado, cilantro, onions) for dinner for 2, or use for a wonderful hot dog or burger topping.

This month's featured brews:



DOG FISH HEAD MILTON, DELAWARE

Tweason'ale

This first gluten-free beer from Dogfish Head has almost a hint of farmhouse-Saison style character. It's not too sweet, but definitely fruity in a refined way. You can definitely taste the strawberry, but it's an accent rather than the focus—it definitely tastes like beer. Absolutely refreshing.
\$8.99 / 4 pack

My Antonia Imperial Pils

Big and smooth for a Pilsner, this has a backbone and bracing hops. In fact, the brewery adds hops continuously during the brewing process instead of the standard three times. Flavors include orange oil, citrus peel, and cereal grain. The finish is cleaner, with light, dry grapefruit peel and grass.
\$10.99 / 750 ml.

VERY BREWING CO. BOULDER, COLORADO

New World Porter

Not a heavy beer, it does have a little more grip from the hops than most Porters. Hints of chicory on the palate have a piney citrus undertone. A more traditional Porter despite the bite, it isn't flavored, sweet, or super heavy.
\$9.99 / 6 pack

Out of Bounds Stout

Big, malty, and smooth, this is darker and heavier than the Porter. However, this is an elegant style instead of the aggressive New World beers we often see. Chocolate and bready, with a dry finish. I'd love this with barbecue.
\$9.99 / 6 pack

The Mouse Trap - Rani Bolton

A quick way to add intrigue to a cheese plate is changing up the visual. Like a window dresser, adding elements of texture creates a new dimension to the display. Cabra Romero, with its outer layer of rosemary, is the perfect cheese to make this happen.

Between the mountains of the Sierra de Oriheula and the Cresta de Gallo of Spain lies Murcia. There, Don Lorenzo, who also produces our Manchego, creates the stunning Cabra Romero.

Cabra Romero, or Romao, is a semi-soft goat milk cheese made from the creamy, inherently sweet milk of the Murciana goat. This pasteurized cheese is aged for 90 days. In the final days of aging, the cheese is rubbed with a fair quantity of local rosemary herbs and oil. This results in a stunning rustic presentation and an irresistible aroma of rosemary.

Even with this crust of rosemary, it is not overpowering. The cheese maintains an even, supple, and grassy flavor. It is a dense, firm cheese with complex flavors and a lemony finish.