

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

RETURN SERVICE REQUESTED

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

We love referrals!

You are our best and most effective marketing program! Please tell your friends, family, and colleagues about what we're doing here at Shiraz.

Did you know that we can special order wine for you?

If we can track it down, we'll bring it in - and we can help you choose and purchase the right amounts for your special events!

UPCOMING EVENTS



TUESDAY, APRIL 3

A tasting and bottle signing with Erik of Kokomo wines in the Shiraz tasting room featuring all 6 wines from Kokomo and light hors d'oeuvres

6 - 8 p.m.; Wine Club early admission at 5 p.m.

\$10 per person; only \$5 with RSVP

THURSDAY, MAY 3

A tasting and bottle signing with Antonio Sanguinetti in the Shiraz tasting room featuring Sanguinetti's wines from Tuscany and beyond. We will be tasting a Chianti, Supertuscan, multi-region blend, and Brunello.

6-8 p.m.; Wine Club early admission at 5 p.m.

\$10 per person; only \$5 with RSVP

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.

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Shiraz
FINE WINE & GOURMET

"Americans' wine-drinking habits and interests changed as we began consuming more of it."

-Kevin Zraly, author of "Windows On The World Complete Wine Course"

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.

Syllabus:

Introduction to winemaking

How wine is made; various techniques; how different styles affect taste.

Sensory analysis and evaluation

How to smell and taste a wine; difference in aroma and bouquet; descriptors; how to read and use an aroma wheel; how to translate "wine speak" and understand tasting notes.

Varietal characteristics

What to expect from the world's leading varietals; where specific grapes flourish and what "Old World" and "New World" styles mean; other names for specific grape varieties.

How to read wine labels

Why does France not tell you the grape?; why do German labels look complicated?; what do words like "Estate," "Superior," and "Cru" mean? Find comfort with tricks of the trade.

Major wine regions of the world

How different terroir affects both grape production and flavor profiles around the world; what to expect from different regions and subregions.

Food and wine pairing

Emily's background in restaurants is put to good use--apply the rest of the course in learning what specific steps to take when putting wine and food together. Pair like a pro!

And of course, we will open great wine as a part of the boot camp!! Students will try over 40 bottles to showcase the points made during the class. Taste different regions, varietals, and bottling to learn more - you'll taste over \$1000 worth of wines during the weekend.

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.

www.shirazathens.com

APRIL 2012

TUESDAY, APRIL 24

A WINE DINNER AT HEIRLOOM CAFÉ

FEATURING SUSTAINABLE, ORGANIC, AND BIODYNAMIC WINES

Eat, drink, and save the Earth!!

6:00 reception; 6:30 dinner

\$50, all-inclusive

Menu:

Cline Viognier on reception

Arugula salad with strawberries, almonds, and mint-lemon-poppysseed vinaigrette
Argyle Brut 2007

Chilled beet / goat cheese soup with beet-citrus herb salad
Gundlach Bundschu Gewurztraminer

Rabbit terrine, pickled radish salad, and caramelized root vegetable puree
Sanford Flor de Campo Pinot Noir

Smoked pork scallopini, black pepper and red wine jus, sautéed greens
Hedges Red Mountain blend

Lemon-basil panna cotta
1000 Faces coffee

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.*

