

**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**



**WEDNESDAY, JUNE 13  
 A PORTUGUESE WINE DINNER AT THE NATIONAL**

6:00 reception; 6:30 dinner  
 \$50 per person, plus tax and tip

**Reception:**

- Aveleda Fonte 2010, Vinho Verde*
- Carrot gazpacho with ham, grilled squid and padrón peppers**
- Quinta da Aveleda 2010, Vinho Verde*
- Poached Georgia shrimp, giant white beans, local tomatoes, roasted peppers, olives, smoked paprika vinaigrette and crusty bread**
- Aveleda Folhies 2010, Alvarinho-Loureiro, Douro*
- Roasted pork loin with marinated clams, chorizo, watercress and piri piri broth**
- Aveleda Charamba 2007, Douro*
- Grilled local lamb chop with cumin, roasted apricot, cilantro-mint relish, almond puree**
- Aveleda Folhies 2007, Touriga Nacional, Douro*
- Fig and sherry bread pudding, chocolate shavings, creme fraiche with piloncillo**
- Adega Velha brandy*
- Special guest: Fatima Fino Pereira, US Brand Manager for Aveleda
- Call the National at 706 549 3450 for RSVPs

**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, JUNE 23  
 WORLD'S BIGGEST SUMMER OF RIESLING KICKOFF!**

1 – 5 p.m. in the Shiraz parking lot  
 Help us put Athens on the map for this nationwide event as we host the largest party of its kind!  
 Guest Valerie of Skurnik wines (our favorite Riesling importer) will be speaking about German and Austrian Rieslings, and we will have 30 different wines to taste from around the world!  
 \$10 per ticket includes food, live music, and first wine flight; additional flights \$5 each  
 Tickets available now at Shiraz

**JULY 1 – 9  
 SHIRAZ WILL BE CLOSED  
 FOR SUMMER BREAK!**

We will reopen Tuesday, July 10 at 11 a.m.

**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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www.shirazathens.com

JUNE 2012

EMILY'S WINE CLUB SELECTIONS FOR **JUNE**

**Domaine du Vieux Chene Rosé 2011 Cotes du Rhone Cuvee Capucines**

100% Grenache  
 Extremely bright, dry and big – a great Rosé for the hot months ahead. Minerals, stones, and white pepper tame the crisp red raspberry fruit. The finish is fresh, dark red, and elegant, with just a hint of chalky smoothness. Try it with Berbere-marinated chicken or white bean-Berberé chili.  
**\$13.99**

**Domaine du Grand Planal Corbieres 2010 Cuveé Guy Roger**

50% Mourvedre, 25% Carignane, 25% Grenache  
 A ripe, silty and savory red with aromas of strawberry and sage. The midpalate is almost buttery with texture, but the finish is light with crisp tannins from ageing in concrete tanks. Bright blackberry fruit completes the medium-bodied soft profile. Try it with Berbere lentils or baby back ribs.  
**\$16.99**  
**This month = \$14.99**

**Domaine la Prebende Beaujolais 2010 Anna Amaquer**

100% Gamay  
 Soft and juicy, this is the perfect balance of raspberries and minerality. Hints of dried blackberry, flowers, and stones lie underneath, along with a super smooth texture of soft blueberry fruit and a clean, crisp finish. Have it with barbecued dishes, especially with Berbere sauce.  
**\$15.99**

**This Month's Feature:  
 Thatched Hut Sauvignon Blanc Waipara, New Zealand**

A clean, dry, fresh and grassy rendition of New Zealand Sauv Blanc. Super dry and almost salty, it has notes of green pepper and lemon. Because the citrus element is not too pronounced, it is extra food friendly. Try it with simple grilled seafood, goat cheese, or chickpea burgers.  
**\$14.99**

**wine club deal this month = only \$8.99**

**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.

**CRU LEVEL WINES**

Members of wine club can get extra benefits from a cru level! Choose red or white for an extra \$25 a month, or Cru Max for everything wine club has to offer. Cru level members also get even more benefits.

**Wine Club Cru Level RED!**



**Patz & Hall Pinot Noir Sonoma Coast 2010**

**Dutton, Martinelli, Chenoweth, and Hill Vineyards**

Firm, dark cherry and smooth raspberry goodness, the ultimate example of Sonoma Coast Pinot Noir. Rich, ripe, and elegant—a beautiful balance of silty warm spices and cool fruit. Soft and voluptuous, it is touched by blueberry and blackberry fruit and only kissed by French oak, cedar, and wet earth.  
**\$52.99**

**Cru level red only deal, this month only = \$38.99**

**Wine Club Cru Level WHITE!**



**Lumos Gewurztraminer 2009, Temperance Hill Vineyard McMinnville, Oregon**

Crisp, minerally, and 100% organic. This is an elegant, full style of Gewurz, with citrusy, spicy, floral notes – tons of orange blossom, lime peel, roses, and meyer lemons. Very complex, with a chewy palate and brisk minerals on the finish. I love this wine with seafood on the grill, as well as mild asian-influenced cuisine. Berbere sauce and chicken paired with the Lumos make for something ethereal!  
**\$28.99**

**This month for cru white members only = \$21.99**

