

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

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WEDNESDAY, JUNE 13 A PORTUGESE 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 Follies 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 Follies 2007, Touriga Nacional, Douro

Fig and sherry bread pudding, chocolate shavings, creme fraiche with piloncillo Adeaa Velha brandv

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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JUNE

Domaine du Vieux Chene Rosé 2011 **Cotes du Rhone Cuvee Capucines** 100% Grenache

Exremely 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-Berbere 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

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JUNE

This month = \$14.99

Domaine la Prebende Beaujolais 2010 Anna Amaquer

100% Gamay Ô

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 sea-food, 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 arill, 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

Beer Club's Picks for JUNE

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MOA, New Zealand

Pilsner

German-style Pils, with a little fuller / spicier mouthfeel. Floral, grassy character abounds. The natural bottling process and bottle ageing give it a light yeasty character and some sediment, as well as more effervescence than most-the TRUE Champagne of beers. 5.5% \$7.99 / 750 ml

Noir Lager

Not too big for a dark beer for summer, it's got nutty flavors backed by an espresso roast texture. The crispness of the Lager comes through on the crisp, refreshing, almost effervescent finish. 5.5% \$7.99 / 750 ml.

Special for beer club members this month = all Moa beers are only \$5.99 each!!

ANDERSON VALLEY, Boonville, CA

"Cans are less energy intensive. 100% recyclable, and lighter to ship, so we can be sure our rivers, redwoods, beaches and mountains stay as beautiful as ever."

Summer Solstice

Just in time for June 21-super easy to drink, but not fruit or wheat like we normally see for the summer. Extremely creamy, with a low hop profile, it has a light citrus and velvety caramel undertone. \$9.99 / 6 pack

Boont Amber Ale

This is hoppy for an amber, making it more crisp for the summer months. A hint of orange peel and a rich malty undertone. Cereal, oats, and a mild hop finish. \$9.99 / 6 pack

ASK US ABOUT WINE CLUB! 706-208-0010 OR **EMILY@SHIRAZATHENS.COM**

The Mouse Trap - Rani Bolton

As a Yankee, I am enamored with Pimento Cheese. I once spent a wonderful afternoon with my husband's grandmother, poring through old cookbooks to see what twists people added to this delicacy. These cookbooks are true collections from the local community, with contributions from the church choir and annual Junior League publications. I loved her side notes in eloquent handwriting: "Try this" and "Dice finely," with suggestions on sandwiches for a church social or tea party. The recipes spoke to me about growing up in the South in the 20's. I could hear the authors: no matter how hard times were, details should not be missed; food and family should be celebrated.

The recipes typically included sharp cheddar, mayonnaise, pimentos and minimal seasoning. Variations include the addition of onions, cream cheese, garlic and Monterey jack. I laughed when I saw Grandma-mama's notes where she crossed out any cayenne pepper, jalapenos or dashes of hot sauce. She does not like spicy!

In the early 1900s, when cheese and imported pimento peppers were expensive, pimento cheese sandwiches were considered a delicacy served at tea parties. As time passed and popularity increased, large commercial producers began selling the first processed cheese and Southern farmers began growing pimento peppers, so the spread became more affordable and popular while retaining its special occasion image.

This weekend, are you going to the lake, listening to a concert in the park, or hosting a shower? Come to Shiraz and take home some Pimento cheese. Celebrate the details, food and family. I think I will bring some of the Bacon Pimento cheese home to see what Grandmamama thinks of it!

At Shiraz, we carry the next best thing to homemade - Palmetto Cheese from Pawley's Island, South Carolina. Try all 3 versions this summer!

Suggestions:

Fold into an omelet Add to grits or put on a baked potato Try on a burger or hot dog

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.

SHIRAZ'S RECIPES FOR JUNE

This month's featured food item is Emily G's Berbere, North Africa's answer to Southern barbecue. It can be used as a rub or marinade or mixed with crème fraiche for a vegetable dip. I use it anywhere others add ketchup to a recipe. Try it in chili for a delicious twist, use it to top meatloaf, or make unique chicken wings. Mix into a turkey or chickpea burger for a great punch of flavor. Berbere lentils are one of the most famous vegan dishes worldwide. Emily G's Berbere (pronounced burr-burr-ree) is only \$7.99 a jar, and is automatically included in this month's wine club.

WHITE BEAN-BERBERE CHILI

- 1 pound ground turkey or venison
- 2 Tablespoons flour
- 4 cloves garlic, diced
- 1 onion, diced
- 4 Tablespoons Emily G's Berbere
- 1 teaspoon pepper
- 1 bottle beer
- 28 oz can diced tomatoes
- 2 cups vegetable or chicken stock
- 4 cans various white beans, drained (or 4 cups soaked overnight)

Heat a large pot on medium heat. Add meat and brown, about 10 minutes. Halfway through browning, add garlic and onions. When meat is done, add flour to the drippings and whisk thoroughly. Add berbere sauce, pepper, and beer and loosen up the meat and roux. Cook for 15 minutes. Then add tomatoes (with juice) and stock. Add beans and cook for an hour. Serve, topped with crumbled goat cheese, cheddar, or a sprinkling of fresh herbs.

*vegetarian option: instead of browning meat, heat 2 Tablespoons olive oil or butter and follow the rest of the recipe.

SAVE THE DATE: AUGUST 4 - 5

North Georgia Winery Tour! This year, the tour will include: with food from: Wolf Mountain • Frogtown Cellars with accomodations at: Dahlonega Spa Resort (including nature walk or yoga class)

\$300 per person; \$275 for wine club members; all-inclusive. Yonah Mountain Vineyards • Habersham Winery • Monteluce Winery & Estates Georgia breweries • Wolf Mountain Vineyards & Winery • Three Sisters Winery • Frogtown Cellars Mama's Boy • Nacoochee Grill • Monteluce Winery & Estates • Dahlonega Spa Resort

BERBERE BABY BACK RIBS

1 rack ribs 1/4 cup minced onion 1 jar Emily G's Berbere Sauce Preheat oven to 250 F. Place the ribs in a foil lined pan. Season with salt and pepper. Rub with onions and 1/2 jar Berbere. Cover ribs with foil and bake for 2 hours. Remove ribs from oven. Preheat grill on high. Grill ribs for 4 minutes on each side while basting with additional sauce.

Recipe from Emily G's For more great berbere recipes, check out the blog on EmilyGs.com

