

**Shiraz**  
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 ATHENS GA 30601

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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**



**SHIRAZ WILL REOPEN JULY 10**

**TASTINGS IN JULY AND AUGUST**

During our regular Saturday tastings this summer, we will request a \$5 donation. all proceeds will benefit Project Safe and will also count as a vote for Emily to dance in 2013 in Dancing with the Athens Stars!

**FRIDAY, JULY 20**

**AN ICE CREAM SOCIAL AT SHIRAZ**

5-8 p.m.

Enjoy beer floats with stouts and fruit beers paired with a variety of frozen yogurt flavors only \$5 per float; all proceeds to benefit Project Safe

**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.

**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.*



www.shirazathens.com

JULY 2012

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

**Creta Roble 2009 Ribera del Duero, Spain**

100% Tempranillo  
 From 70-year old vines in chalk comes a deep inky ruby-purple wine. Deep flavors of black fruit are enhanced with incense, asphalt, and espresso. The wine is big, with a dark tannic structure. However, it has the elegant nature inherent in the best of the region. Try with Southwest Cauliflower Soup, pasta with pesto, cream, and pine nuts, or pesto-tossed shrimp.  
 90+, Robert Parker  
**\$15.99**

**La Mozza I Perazzi Morellino di Scansano 2009 Maremma, Tuscany, Italy**

85% Sangiovese, 15% Syrah, Alicante, Colorino, and Cilieggiolo  
 La Mozza is a collaboration between Joe and Lidia Bastianich and former Iron Chef Mario Batali. Rich, with chocolate, raspberry, and spicy raisin and licorice notes. A fresh cherry finish lingers just enough to pair with Mediterranean food. Lidia said it best: "If the wines are a representation of anything, it's of a good knowledge of food." Try pasta or pizza with chile pesto for a great combo. Or one of my favorites: sweet potato and mushrooms over a strip.  
**\$16.99**

**Domaine du Vieux Chene Blanc 2011 Cuvee d'Or, Rhone Valley, France**

50% Roussanne, 50% Chardonnay  
 Honeyed almond and pear on the nose make for a warm, inviting first sip. But it's the bright punch of acid that makes you sit up and take notice. Firm, hefty, and very, very dry; the finish has a chalky texture. Not just light wine, it has a lot of character from all the roasted yellow fruit and toasted nutty character underneath. It has the stuffing to stand up to food, including pesto shrimp or a pasta tossed with pine nuts and parmesan.  
**\$11.99**

**This Month's Feature: Quintay Clava Pinot Noir 2011 Casablanca Valley, Chile**

From a cold region within Chile comes this elegant and juicy Pinot. Bright and focused, lively and fresh, this is a great red for hot weather. Lots of raspberries and red fruit with a supple, Burgundian mouthfeel. It's extremely soft on the finish. Try it with cauliflower soup, pesto-topped fish, or shrimp tossed in pesto. Also wonderful with grilled salmon or vegetables.  
**\$14.99**

**wine club deal of the month = \$11.99**

**Wine Club is the best deal in town!**

This month, our wine club gets \$52 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!**



**Acoustic Brao 2008 50% Grenache, 50% Carignane Montsant, Spain**  
**\*\*extremely limited\*\***

These 30-80 year-old vines have tons of character—and heft. Full of charcoal and cream on the palate, the fruit is super-dark and heavy. Black and juicy berries, plums, coffee, and spice fill up the glass with mouthfilling flavors. The finish from this unfiltered wine is layered and long, and wonderful with dishes like roasted pork with chile pesto or blackened steak with charred peppers.  
**\$39.99**

**this month for cru red members only \$35.99**

**Wine Club Cru Level WHITE!**



**Weingut Brundlmayer Zweigelt Rosé 2011 Langenlois, Austria**  
**\*\*extremely limited\*\***

This winery is generally considered the finest winery in Austria, and was named Terry Theise's "winery of the vintage." However, Brundlmayer makes so little Rosé that it isn't even in the importer's catalog. Gorgeously pure, it has the Zweigelt structure of violet, strawberry, and cranberry. Lighter elements lift it, with pineapple, cool melon, and orange peel. It is delicious alone or with almost anything you can cook during the summer months. One sip and you'll remember it all: why you love Austria. and Rosé. and wine.  
**\$24.99**

**this month for cru white members only \$22.99**

