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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

### **UPCOMING EVENTS**

### **TUESDAY, SEPTEMBER 4** A "WINES OF TUSCANY" TASTING AT LA DOLCE VITA

5:00-7:00 p.m. Enjoy hors d'oeuvres and wines for only \$20 Chianti Rufina, Renzo Masi La Bastarda Pinot Grigio, Renzo Masi Toscana Sangiovese, La Spinetta Vino Nobile di Montepulciano, Poliziano Vermentino, La Spinetta Rosso IGT, Tutto Bene

Bruschetta Trio

- Classic tomato, basil, extra virgin olive oil & garlic

Cannellini beans with fresh rosemary
Chicken liver pate, Marsala & caramelized onions
Polenta cakes topped with Gorgonzola dolce and wild mushrooms. Butternut squash risotto topped with aged balsamic reduction and Parmesan

#### **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.

### SAVE THE DATE: DECEMBER 7 - 8 **HOLIDAY OPEN HOUSE AT SHIRAZ!**

\*special preview night December 6

Call us for reservations at 706-208-0010.

Our tastings on Saturday are from 1 to 5 p.m. and run every 20 minutes. The tastings are \$5 per person; the fee is waived for wine club members in good standing.



EMILY'S WINE CLUB SELECTIONS FOR

### **SEPTEMBER**

**Rutini Malbec 2009** 

ww.shirazathens.com

20

SEPTEMBER

Mendoza, Argentina
One of the oldest families in Mendoza is known, of course, for this grape. Medium-bodied and super peppery, it has notes of red fruits, bittersweet chocolate, and—yes, ground black pepper. What it's missing is that all-too-green note that says a Malbec isn't quite yet ready. So drink up! With anything (especially ribs) in Apple Rosemary Dill Sauce. \$16.99

Bastianich Adriatico Malvasia 2010 Istria, Croatia

Part of a great project to highlight 3 areas with indigenous grapes, this one shines like a rock star. A dry, waxy, lightly floral white. Elegant and clean, it really grows on you after the first super-dry sip. I like it even better as it gets warmer, with a full, dry, rich character. Clean, with a lightly chalky finish and pears; perfect with vegetables, trout, bass, and cheese.

# Gassier Nostre pais costieres de Nimes

35% Grenache, 25% Carignane, 20% Mourvedre, 15% Cinsault, 5% Syrah
This organic blend is firm but not overpowering—perfect for September weather! It is dark, juicy, and super minerally. The earth merely anchors the smoky pink peppercorn, blueberry, and blackberry. The finish has notes of cassis, licorice, and black cherry. Super-limited, try it with pork marinated in Terrapin Ridge Farm's marinade—even for a taco! \$17.99

#### This Month's Feature: Wine Club gets 2 features this month! Both are extremely limited. Pick new world or old world-or both!!

#### Post House Blueish Black 2011 Stellenbosch, South Africa

38% Shiraz, 26% Pinotage, 19% Merlot, 17% Cabernet The nose has gravel, tar, and asphalt in true African style, but there is a hint of flowers and cream behind it as well. Easy to drink and soft with ripe, dark fruit, it's a pretty, old-world sipper. Blackberry, mellow tannin, it's incredibly spicy and dry on the finish. Have this with coffee-apple shortribs or grilled salmon with this month's food item for an incredible meal.

\$14.99

wine club deal of the month = \$12.99

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

This month, our wine club gets \$60 worth of wine and food for only \$45! Plus, they save on each feature!

### Ask us about cru level - even more bang for the buck!!

#### **Duck Pond Red Blend 2009** Wahluke Slope, Columbia Valley, Washington

Syrah, Cabernet, Barbera, and Petit Verdot The new world take on the Syrah blend, this wine has a ultra-smoky, vanillin oakey, smoothness. Rich and ripe, with vanilla, cardamom, and juicy purple-black fruit. This is great as a cocktail wine—try it with a cheese plate featuring Mahon or chips and dip. \$13.99

wine club deal of the month = \$10.99

#### **CRU LEVEL WINES**

Members of wine club can get extra benefits from a cru level!

**\*\*\*\*\*\*\*** 

#### Wine Club Cru Level RED!

### **Cune Gran Reserva Vina Real 1999** Villalba, Rioja Alavesa, Spain

This wine was aged 2 years in barrel and 9 years in bottle, making it perfect to enjoy now or in the next 4-5 years. Soft and velvety, it has a note of fine balsamic vinegar to balance its dark roasted fruit and dried Greek cherry flavor. A light earthiness, leathery tannin, and tobacco smoke residue practically scream highend Rioja. Enjoy it with vegetables on the grill with Terrapin Ridge sauce.

125 cases made 94 = Robert Parker

\$54.99

this month for cru red members only \$34.99

### Wine Club Cru Level WHITE!

### **Banfi Principessa Perlante 2008** Gavi, Piedmont, Italy

100% Cortese

Full but light, with just the tiniest hint of effervescence, this is a good transition wine as we move into cooler weather. It's got a good dose of firm minerality, along with a note of pineapple and wintergreen / eucalyptus that adds an interesting spicy green freshness. Try it with shellfish, fish, or cheese. Fun wine at its very best.

\$24.99

this month for cru white members only \$19.99

### **Beer Club's Picks for SEPTEMBER**

**\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*** This month, beer club gets 2 of each of the 4 beers this month for an outstanding mixed 8-pack! Over \$28 in value. Did you know wine club members who also join beer club get 10% off all beer purchases every day?

### FINCH'S, CHICAGO, IL

### **Cutthroat Pale Ale**

A clean, dry style of pale. Brisk, with solid hops, but it's a citrusy style rather than rye-ish. Super quaffable, perhaps from the addition of orange peel during fermentation. Yummy but not wimpy. \$7.99 / 4 pack

#### Threadless IPA

Grapefruit and rye, along with a super fresh brisk character. This is the Sauvignon Blanc of beers, with a mouthwatering intensity that makes it impossible to just have one. \$8.99 / 4 pack

### SCHLENKERLA, BAMBERG, GERMANY

#### Rauchbier Marzen

Beer with smoked malts—and you can really smell the bonfire! It has a smokehouse/roasted meat quality to the nose. The beer itself is a lager, so it isn't as heavy as the nose, with a smooth carob, chicary note on the finish. \$4.99 / 500 ml

#### Helles Lager

This brewery has smoked all their malts since 1678—except for this beer. Bright and dry, with a pinapple fresh zippy flavor, it manages to have enough weight on the palate to balance out both the light scents and hint of smoke on the finish (that is from the yeast strain) \$4.99 / 500 ml

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

### The Mouse Trap - Rani Bolton

### A trip to the Spanish Island of Menorca

Experimenting with new cheeses is clearly a favorite pastime for me. Sometimes a cheese just calls out to me when I walk by (and yes, sometimes the cheese has a Spanish accent.) My latest daydream cheese is Mahon. It is one of the few cow's milk cheeses from Spain, named for where it is produced in Mahon, the capital and port of Menorca. It is second most popular cheese from Spain after Manchego.

Mahón boasts a bit of sharpness and lemony, salty flavors resulting from its rural Mediterranean seascape. Also known as 'Minorcan' cheese, this cheese is made from Frisian, Minorcan, and Alpine Brown cows with up to 5% Minorcan sheeps milk. After aging for a month, the rind is rubbed with butter or olive oil and paprika. Aged from 2 months to 2 years, it is milky and moist when it is fresh and dry, sharp and somewhat spicy as the ageing time is lengthened. The rind is smooth, oily, and yellow or slightly orange from the paprika treatment. The interior is a compact, ivory to bright yellow; the rind is a hard, crumbly cheddar-like texture and darkens as the wheels age.

Mahón is a very versatile cheese. The traditional manner of eating Mahón consisted of sliced cheese sprinkled with olive oil, black pepper and tarragon, but it can be served over pasta, potato, rice and vegetable dishes.

Mahón Cheese Ice Cream

- 3 cups whole milk
- 3 large eggs
- 1/2 cup sugar
- 4 ounces cream cheese, softened
- 1 cup Mahón cheese, coarsely grated
- 1/2 teaspoon vanilla

Bring milk just to a boil in a heavy saucepan. Whisk together eggs, sugar, and a pinch of salt in a bowl, then add hot milk in a slow stream, whisking.

Pour custard back into saucepan and cook over low heat 2 to 3 minutes.

Pour custard through a sieve into a bowl, then add cheeses and vanilla, stirring until cheeses are completely melted and incorporated. Cover and chill until very cold, about 4 hours. Freeze in ice cream maker. Transfer ice cream to an airtight container and put in freezer to harden, at least 2 hours.

# TASTE WHAT THE WINE CLUB ALREADY KNOWS--

THE FIRST SATURDAY OF EACH MONTH, THE WINE TASTING WILL STAR THE WINE CLUB PICKS!

# SHIRAZ'S RECIPES FOR

### **SEPTEMBER**

This month's featured food item is Terrapin Ridge Farms apple rosemary with dill sauce. Use it with salmon, pork, or eggplant, or try any of the recipes below. Terrapin Ridge sauce is only \$6.99 a bottle, and comes automatically in this month's wine club.

#### **AUTUMN ASPARAGUS SALAD**

16-20 stalks asparagus

1/2 cup Terrapin Ridge apple rosemary dill sauce 1 pear

1/4 cup chopped feta cheese

1/4 cup walnuts, toasted

1/8 cup dried cranberries or other fruit

#### Serves 4

Put an inch of water in a large skillet and high until it comes to a simmer. Trim any dead stalk off the ends of the asparagus and add it to the water. Cook 3-5 minutes, remove from water, and put on a serving plate. Dice the pear and toss the in apple rosemary dill sauce. Top the asparagus with pears and then sprinkle with cheese, walnuts, and cranberries.

#### **COFFEE-APPLE SHORTRIBS**

4 pounds beef shortribs

2 cups water

3 cups coffee

2 cups Terrapin Ridge apple rosemary dill sauce

Mix all liquids together and pour over the ribs. Marinate for at least 4 hours or up to 2 days. Braise on a foil-lined pan at 375 F. or on low coals for 2-3 hours, basting every hour or so. Serves 4

#### **UPDATED BROCCOLI CASSEROLE**

4 cups rice

4 cups broccoli florets

1/4 cup Terrapin Ridge apple rosemary dill sauce

1/2 cup cheddar or gruyere cheese

1/4 cup golden raisins

1/4 cup pine nuts

Preheat oven to 450 F. Cook rice and spread it in a casserole dish. Toss the broccoli in the sauce and spread it evenly on the rice. Top with cheese, raisins, and pine nuts. Cover and bake for 20 minutes. Serves 4 as a meal or 8 as a side dish.

#### **HERBED SWEET POTATO BAKE**

½ pound bacon, chopped in 1 inch pieces

1 cup/ light green middle of 1 leek, cut in thin rounds and separated

2 red apples, cored and in 1-inch chunks

2 small or 1 large sweet potato, washed and cut into 1-inch chunks

1 cup Terrapin Ridge apple rosemary dill sauce

Preheat oven to 350 F. Heat a large oven-proof skillet on medium-high. Add bacon and cook 10 minutes until it starts to brown. Add all other ingredients and toss together. Bake, covered, for 15 minutes. Uncover and bake for another 15 minutes. Serves 4 as a side dish.

\*vegetarian option= Heat 2 T. olive oil and cook 1-inch tofu cubes for the first 10 minutes.



**OUR PICKS ARE DELICIOUS!** 

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.