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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

WEDNESDAY, OCTOBER 10 A WINE DINNER AT THE NATIONAL FEATURING WINES FROM PIEDMONT, ITALY

6:30 p.m. 5 courses and 7 wines Contratto Millesimato Brut 2007 Vietti Arneis 2011 Elio Perone Barbera d'Asti "Tasmorcan" 2010 Clerico Dolcetto Langhe Visadi 2010 La Spinetta Barbaresco Bordini 2008 Damilano Barolo Lecinquevigne 2007 Marenco Brachetto d'Aqui "Pineto" 2011 \$75 per person, plus tax and tip

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.

FRIDAY, NOVEMBER 9 A SPECIAL TASTING OF HORSE & PLOW WINES WINE CLUB ONLY!

Taste 7 wines ranging from \$23 to \$35 from one of our favorite winemakers—we are his only retail outlet in Georgia! Share the love by tasting the fall releases. Tastings at 5, 6, and 7 p.m.--5 p.m. is cru level only, limited seating available.

\$15 per person

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

*special preview night December 6 Taste 6 vintages of Vino Spumante from Trevisiol! Never has this wine been presented in a vertical, and it never will again—the winery does not make sparkling anymore, and Shiraz bought everything available for the Southeast. Special pricing will be available the night of the 6th.

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.



Wine Club is the best deal in town!

This month, our wine club gets \$56 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!!

EMILY'S WINE CLUB SELECTIONS FOR

OCTOBER

Noir 46 Malbec 2007 Cahors, France

Linear and smooth, the wine is super clean, with no green undertone (unusual for a Malbec!). Cherry and tart raspberry have a lilt of roasted meat and a lot of minerals. The finish has flowers, tea leaves, and pencil lead to give it a lovely dry crispness. Try it with stroganoff or a chicken panini. Wine Enthusiast top 10 wine of the year!

\$15.99

www.shirazathens.com

Bookwalter Notebook NV Columbia Valley, Washington

Finally, Bookwalter has replaced Subplot, one of your past favorites from wine club! This multi-vintage blend is rich, hefty, and in your face with flavor. Bold and big, it has intense flavors of mulberry, blackberry, and coffee. The finish has a big, cedary, dry punch. Beautiful with mushroom sauce over steak or stroganoff.

\$14.99

Tikves Rkaciteli Special Selection 2011 Republic of Macedonia

100% Rkaciteli (R. cats-uh-till-ee)

The grape is originally from Georgia (the other one), the winemaker from the Rhone Valley. Situated between Italy and Greece, it has intense minerality. An aroma like the sea clings to flavors of pear, nectarine, and white pepper, with a brisk finish of flowers and stone. Zippy with cream sauce and superb with seafood. \$12.99

This Month's Feature: **Bodegas Volver Paso A Paso 2011** La Mancha, Spain

100% Tempranillo

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OCTOBER

This organically wine from 40 year old vines is hand harvested in French oak barrels— a lot of time and care for the low price! The dark, ripe flavors of cassis and currant are balanced with notes of smoky oak. The dark finish has notes of bitter chocolate and figs. A perfect red for BBQ, it is also fabulous with meatloaf or a philly cheesesteak.

\$10.99 wine club deal of the month = \$8.99

CRU LEVEL WINES

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

Wine Club Cru Level RED! ***********

Renwood Grandmere Zinfandel 1997 Sierra Foothills, Amador County, CA

A classic Zinfandel from a classic vintage. Aromas of vanilla, caramel, and hazelnut are balanced by raspberry and strawberry fruit. The wine is layered and toasty, with richness and heft. A wine you really need to try, it shows how well old-vine Zins can age when they are made of the right stuff.

Extremely limited.

\$39.99

this month for cru red members only \$24.99

Wine Club Cru Level WHITE! ********************

Dirler-Cade "Bux" Pinot Gris Alsace, France

They may only have 40 acres, but the vines there date back to the 17th century—and these vines lie next to the Grand Crus. It is a Late harvest wine, but you would never know it—it has just enough fruit to balance the acid, making it off-dry at the most. The flavors range from apricot and lemon to orange and apple. The finish is a pretty, floral, round, appley texture. Perfect now—but save a couple bottles for Thanksgiving! Extremely limited. \$32.99

this month for cru white members only \$22.99

THIS MONTH, ALL WINE CLUB **MEMBERS IN GOOD STANDING** WILL ALSO RECEIVE \$5 IN CREDIT FOR A TASTING FROM OUR NEW **ENOMATIC MACHINE!!**

Beer Club's Picks for OCTOBER

This month, we compare new- and old-world Belgian beers. Beer club will receive 3 each of the American beers and 2 each of the beers from Belgium.

Did you know wine club members who also join beer club get 10% off all beer purchases every day?

ST BERNARDUS, WATOU, BELGIUM

Pater 6 Dubel

Bright and spicy for a Dubel. It has a toasty, caramelly mouthfeel, along with fruity character. Clean and plush, it is pleasant and fresh. 6.7% \$15.99 / 4 pk

Prior 8 Dubel

Round, with more fruit and sweetness than the 8. Soft and juicy, it has notes of brown sugar and blood orange. The finish is super dry and crisp. 8.0%

\$16.99 / 4 pk

*Trappist mixed packs include one each of Tripel, Pater 6, Prior 8, and Abt 12 Quad include a St Bernardus glass and are \$21.99—for beer club members, mixed packs are only \$19.80!

OMMEGANG, COOPERSTOWN, NEW YORK, USA

Rare VOS Amber Ale

In Flemish it means "Sly Fox", and it will surprise you with how drinkable it is! Full, rich, and yeasty, it is also fruity on the palate and smooth. A great fall Amber, with a tropical, red fruit undertone and mellow flavor. \$7.99 / 4 pk.

Hennepin Farmhouse Saison

The farmhouse ale of Ommegang has a creamy backbone from the Belgian yeast, but notes of black pepper, lemon, banana and mango to boot. Ultimately drinkable, this is what the farmhands' beer was supposed to be—with extra class.

\$7.99 / 4 pk.

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



CHANGES AT SHIRAZ!

Saturdays: the first Saturday of the month, we will continue to do a wine tasting of all the wine club wines and the feature for only \$5 (fee waived for wine club members).

Every other day, including Saturdays, we will be pouring 8 wines by the glass! That's right, 8! In a temperature-controlled, portioned, preserved machine for your enjoyment. Taste anything from 1 to 6 ounces, with a variety of wines offered ranging from \$7.99 to \$179.99! Taste anything you'd like - with a way to taste before you buy like never before.

We are truly pleased to show off our newest addition, a way to taste under ideal conditions!!!

Available starting Saturday, October 13, 2012

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

OCTOBER

This month's featured food item is Classy Delites Portobello Mushroom Sauce. Super easy to use, it has all the prime ingredients to be a favorite in your pantry, month after month. Use over salmon and sprinkle with blue cheese; top mashed potatoes; pour over meatloaf or steak; or do a great hoagie: a philly with cheese, peppers, and mushroom sauce; or a chicken, mushroom sauce and swiss panini. Mushroom Sauce is only \$6.99 a bottle, and is automatically included in this month's wine club.

SHRIMP POT PIE

4 Frozen puff pastry rounds, split, top & bottom

1/2 pound of shrimp, steamed lightly (done but not chewy)

1/2 jar Classy Delites Portobello Mushroom Sauce

1/4 cup peas, thawed

1/4 cup carrots, chopped

Preheat the oven to 400 F. Spray a baking sheet with cooking spray and put bottoms of puff pastry in. Spoon in sauce, peas, carrots, and shrimp, and add tops of puff pastry.

Bake for 20 minutes and serve.

MUSHROOM AND RICE CASSEROLE

6 oz wild rice

1 Tablespoon butter + 1 T.

½ cup onion, chopped

1 jar Classy Delites Portobello Mushroom Sauce

½ cup lowfat milk

1/4 cup chopped fresh parsley or other herbs

½ teaspoon black pepper

1/4 cup bread crumbs

3/4 cup grated cheddar cheese

Cook rice according to directions. Preheat oven to 325 F. Heat a skillet on medium high and add 1 T. butter; add onions and cook 5 minutes. Add steak sauce, milk, herbs, and pepper, and cook another 5 minutes. Add rice to the mixture and stir in. Spray a casserole dish with cooking spray and pour rice mixture in. In a bowl, melt 1 T. butter

and mix with bread crumbs and cheese and top the casserole. Bake 30 minutes and serve warm with a salad.

SUPER EASY MUSHROOM STROGANOFF

2 Tablespoons butter

1/4 cup white wine
8 oz mushrooms, sliced
1 jar Classy Delites Portobello Mushroom
Sauce
1/3 cup sour cream
1 package egg noodles

Cook egg noodles and drain. In a large skillet, heat butter on medium and add mushrooms. Cook until mushrooms brown, stirring occasionally, around 5 minutes. Add wine, sauce, and sour cream and cook until heated through, about 10 minutes.

Serve over egg noodles.

*For beef Stroganoff: Brown 1 pound meatballs in butter for 5 minutes; then add mushrooms and follow the rest of the directions for an easy meatlover's option. *Even easier cheater option: Heat sauce in the microwave and stir in sour cream; toss with cooked noodles.