

**Shiraz**  
 675 PULASKI ST  
 SUITE 400  
 ATHENS GA 30601

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**JOIN WINE CLUB!**

- did you know wine club gets extra case discounts?
- be the first to know about extra sales and specials
- events exclusive to wine club and other benefits

**UPCOMING EVENTS**



**SATURDAY, FEBRUARY 9**  
**A GROWERS' CHAMPAGNE DINNER!**  
**IN THE STAN MULLINS ART STUDIO**  
 6:00 reception; 6:30 dinner  
 5 courses, 6 wines; \$90, all-inclusive

- Oysters with a horseradish herb crema  
*Rene Geoffroy Expression Brut*
- Deviled eggs and caviar served with rocket, pears, and parmesan  
*Mousse et Fils Noir Reserve Brut*
- Seared scallops and pate on toast with wasabi foam  
*Gaston Chiquet "Tradition" Brut*
- Macaroni and cheese with smoked duck  
*Jean Lallement Brut*
- Bijou Crème brulee with stuffed hibiscus flowers  
*Trevisiol Extra Brut*

**WEDNESDAY, FEBRUARY 27**  
**A HAPPY HOUR FOR PROJECT SAFE AND TEAM 8**  
**AT THE GLOBE!**  
 5-8 p.m. \$5 Admission; \$4 beer and wine

Money from certain wine and beer purchases goes to Project Safe  
 All proceeds count as votes for Emily & Oonagh in DWAS!

**TUESDAY, MARCH 5**  
**SAVE THE DATE – A SPANISH WINE TASTING**  
**AT SR. SOL!**

**Call us for reservations at 706-208-0010.**  
**Our tastings on the first Saturday of the month 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.**

**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.

**Shiraz**  
 FINE WINE & GOURMET

www.shirazathens.com

FEBRUARY 2013

**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 **FEBRUARY**

**Horse and Plow Farmstead Red 2011 North Coast, California**

Carignane, Syrah, Petite Sirah, Zinfandel, Grenache  
 Only 500 cases made, and it's an exclusive in Georgia for Shiraz. All organic and biodynamic fruit from Mendocino and Sonoma is unfiltered and unfiltered. It is smooth as velvet, with plum, mulberry, and dusty strawberry fruit. Great alone, it's also perfect with a pork roast or root vegetables, or with hard or smoked cheeses. Or try it with chocolate!  
**\$20.99**

**Ventura Vina do Borato Mencia 2011 Ribera Sacra, Spain**

A very lean version of Mencia, with pencil lead, blueberry, and blackberry components. The wine is fermented in whole berries, which gives it a bright character with flavors of juicy raspberry on the finish. Try it with melted manchego crostinis topped with pepper relish.  
 90 = Steven Tanzer  
**\$19.99**  
**This month = \$17.99!**

**Quara Estate Torrontes 2012 Cafayate Valley, Argentina**

The Salta Province's shining star is Torrontes, but small Estate wines are rare. This wine's nose is intensely floral, with lime zest and ginger adding brightness. The extremely crisp and dry midpalate has notes of pineapple, peach, and lemon, plus orange blossom. Try this beauty with peppered shrimp and grits!  
**\$9.99**

**This Month's Feature:**

**Bibi Graetz Casamatta 2011 Tuscany, Italy**

90% Sangiovese, 10% Canaiolo  
 This artist's family land outside Florence hosts only local Italian grapes; when the "crazy" painter learned to make wine, he used his nickname (Casamatta) for the label. It's a study in grip versus softness, with tightly wound, lightly spiced red fruit, alive with bright acid and a mineral undertone. Fresh, light, and vivacious, it's a red for seafood, tofu, and peppers.

**\$14.99**  
**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!**



**Shatter Grenache 2010 Maury, Roussillon, France**

The Prisoner founder Dave Phinney also has vineyards in France, and they yield a different expression of in-your-face Grenache. It's a fruit bomb without being the slightest bit jammy, with intense earth, licorice, pepper, asphalt, and spice. The dark fruit finish is laced with acid and leather. Brilliant with anything for dinner.  
**\$29.99**  
**Cru level deal of the month = \$26.99**

**Wine Club Cru Level WHITE!**



**Gassier Lou Courcardie Blanc 2009**

80% Roussanne, 10% Viognier, 10% Grenache Blanc  
 Waxy, weighty, with strong aromas of honeycomb. Honeysuckle backs linear fruit of dried apples and a hint of papaya; it has a solid core of muscle without being buttery or strong. A great winter white with heft and beauty.  
**\$29.99**  
**Cru level deal of the month = \$22.99**

## Beer Club's Picks for FEBRUARY



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

### BELL'S, MICHIGAN

Bell's was our very first beer club featured brewery, and this year we wanted to give them a little attention. Michigan is one of the significant craft beer hubs in the country, and it ALL started with Bell's.

### Hopslam Ale

6 different hops, aggressive dry hopping, and Tupelo honey added make this beer huge but complex and balanced. It got a 100 point score from Rate Beer AND 100 points from Beer Advocate. It is a distinct Double IPA, with a malty backbone to match. \*extremely limited!  
\$15.99

### Two Hearted Ale

Another 100 point score from Rate Beer went to Two Hearted, one of our most popular beers. A beautiful Pale Ale, it is as fresh and clean as they come. The clear lemon ice notes have a finish of basil and green melon.  
\$10.99

### Oarsman Ale

A complex and different, this is a sour beer made with wheat—two types that are usually foes rather than friends. It's juicy and citrusy, refreshing without being super-light. It has a touch of brett yeast, without fruit added, rarer still.  
\$10.99

### Special Double Cream Stout

Unusual because cream stout usually has lactose acid added. This beer smells like a milkshake! It's very rich and heavy, with a bit of chicory added to the ultra-chocolatey flavor. 99 points on Rate Beer show another win for Bell's.  
\$10.99

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

## VALENTINES GIFT SHOPPE!



Special accessory items for your loved ones

**Feb 1-9 Create A Wish List!**  
come browse in our special gift area  
have a complimentary glass of wine

**Feb 12-14 Give A Gift She'll Love!**  
includes complimentary gift wrap call-ahead  
service available

**Valentines Surf or Turf complete dinners**  
available for pickup February 14

# BELL'S®



## Bell's Brewery, Inc. Inspired Brewing™

**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 FEBRUARY

This month's featured food item is Emily G's Three Pepper Relish. This SOFI Award winner (the Academy Awards of food) has a zillion uses, from a cheese plate to burgers or hot dogs, over cream cheese, or spoon it over fish for a quick and yummy dish. Drizzle it over romaine lettuce and sliced steak for a great salad entrée.

### PEPPERED SHRIMP AND GRITS

1 cup Red Mule grits  
1 cup pimento cheese OR 1/2 cup each pimento  
cheese and cream  
2 Tablespoons olive oil  
1 pound shrimp, peeled and deveined  
1 cup Emily G's Three Pepper Relish

Boil 4 cups of salted water and add grits; lower the heat to simmer and cook 30 minutes. Stir in pimento cheese. Meanwhile, rinse and pat the shrimp dry. Season with salt and pepper and cook for 1-2 minutes in olive oil on medium high heat on each side until they turn white. Serve each person grit mixture, relish, and then shrimp on top.

Serves 4

### BLACK-EYED PEA FRITTERS

1 can black-eyed peas, drained well  
1 egg  
1 cup cornmeal  
1/2 teaspoon salt  
1 teaspoon pepper  
1/2 teaspoon chili powder  
1/2 cup Emily G's Three Pepper Relish  
2 Tablespoons olive oil

Mix all ingredients except oil; mix well. Form one and a half-inch balls with the mixture. Heat oil over medium and pan fry the fritters in batches, draining over paper towels. Serve hot with extra relish drizzled over the top.



### FOLLOW US ON...

**TWITTER:** for pics of our recipes and up-to-the-minute notes about tastings and events

**FACEBOOK:** for an exclusive weekly deal, pictures of events, and notices

**YOUTUBE:** every week, stay tuned for a recipe or cooking/ wine pairing tip