

Shiraz
 675 PULASKI ST
 SUITE 400
 ATHENS GA 30601

PRSR STD
 US POSTAGE PAID
 ATHENS GA
 PERMIT NO. 51

RETURN SERVICE REQUESTED

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



**TUESDAY, MARCH 5
 A SPANISH WINE TASTING AT SR. SOL 2 ON BROAD STREET
 WITH SPECIAL GUEST MICHELLE SCHRECK OF AIC IMPORTERS**

Entrance - Las 2 Ces Blanco
 Las 2 Ces Tinto
 Chicken roulades stuffed with spinach
 El Cava
 Jalapeno-stuffed shrimp wrapped in bacon

El Cabernet F
 Chicken Tinga in chipotle sauce with tostadas, sour cream and onions
 Los Ocho Tinto
 Steak ranchero with jalapenos, ranchero sauce and beans with tortillas and crema
 El Dulce Moscatel
 Sopapillas – crisp pastry with sugar and cinnamon

6 p.m. reception; 6:30 dinner
 \$35, tax and tip included!

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, MARCH 16
 A TRIBUTE TO GUINNESS FOR ST PATRICK'S DAY
 BENEFITTING ATHENS CANINE RESCUE**

Enjoy \$2 cans of Guinness all day! With all the proceeds going to ACR in Guinness' name. We'll also have abundant cheese plates of UK cheeses and/or Guinness Chocolate Cheesecake available all day for \$5.

**SUNDAY, MARCH 24
 JOIN US FOR DANCING WITH THE ATHENS STARS
 AT THE CLASSIC CENTER, 7 P.M.**

CHANGES IN HOURS FOR THE WEEKS OF MARCH 25 & APRIL 1:
 During these 2 weeks, we will only be open Thursday, Friday, and Saturday. NOTE: we will be open March 28-30 and April 4-6 from 11-8. *wine club pickup starts April 4. **Normal hours will resume on Tuesday, April 9.

**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.**

Shiraz
 FINE WINE & GOURMET

www.shirazathens.com

MARCH 2013

Wine Club is the best deal in town!

This month, our wine club gets \$57 worth of wine and food for only \$45! Plus, they save on each feature!

Want to find out why wine club is such a good deal? Ask us!

EMILY'S WINE CLUB SELECTIONS FOR
MARCH

**Chateau Montpezat "Palombieres" 2007
 Coteaux du Languedoc, France**

50% Grenache, 20% Cinsault, 20% Carignane, 5% Mourvedre, 5% Syrah

This wine actually smells like Amarone, with a sweet-ish nose, lots of prunes and a tinge of heat. It is super juicy, with raisins, lilacs, and black raspberries on the palate. Overtly ripe Grenache creates an elegantly masculine, rich wine with good acid to back it up with food.

\$19.99

**Gassier Cercius Rouge 2011
 Cotes du Rhone, France**

85% Grenache, 15% Syrah

This big brother of club smash hit Nostre Pais is made from vines over 80 years old. Focused and inky, the depth comes from firm, dark fruit instead of oak, smoke, or earth. The midpalate has light creaminess to accent red grape, blueberry, and mulberry. The finish has integrated tannin and a hint of chalk.

\$18.99

This month = \$14.99!

**Chozas Carrascal Las 2 Ces Blanco 2011
 Utiel-Requena, Valencia, Spain**

80% Macabeo, 20% Sauvignon Blanc

This fresh, young, juicy wine is made from the bold Viura (or Macabeo) and spritzy Sauvignon Blanc from the Mediterranean coast. It's ripe, nutty character is balanced with white flowers, pineapple, and mango. Try it with gambas (shrimp) with smoked salt served with a tropical fruit salad for something sublime.

\$12.99

This Month's Feature:

**Hooked! Pinot Noir 2008
 Baden, Germany**

A cuvee made by importer Rudi Wiest from the Heger vineyards. A clean, dry, minerally Pinot Noir, it has lean purple fruit with hints of tea leaves and fleur de sel. The finish has elements of tobacco and caramel. Very Old World—if you like real Burgundy, this is a steal.

\$16.99

Wine club deal of the month=\$11.99

CRU LEVEL WINES

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

Wine Club Cru Level RED!



**Patricia Green Cellars Pinot Noir 2010
 Bishop Creek Vineyard, Oregon**

Only 280 cases were made of this wine, and we got it all in Georgia. It's a more masculine style of Pinot—but not overly – “like a roller girl.” This wine has black currant and mulberry notes, with a spicy white pepper undertone and a touch of earth. It has both power and density, with a clean, fresh finish. This IS Oregon.

\$32.99

Cru level deal of the month = \$27.99

Wine Club Cru Level WHITE!



**Dirler Cade Kitterle Gewurztraminer
 2004**

Awfully fresh, this ripe Gewurz is smooth, with notes of passionfruit and roasted pineapple. It has dry elements that make it more crisp, like black and white pepper, lavender, and stones. The clean, stony nature is balanced by some crazy-interesting fruity notes, for a balanced, gorgeous wine.

\$49.99

Cru level deal of the month = \$34.99

Beer Club's Picks for MARCH

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

JACK'S , GETTYSBURG, PENNSYLVANIA
From a family who has grown apples for 50 years!

Jack's Original

This is so fresh and clean! It is juicy and refreshing, with tight, crisp flavors of green apple skin.

Bring on the warm weather!

\$9.99 / 6 pack

Helen's Blend

Named for the 100-year-old family matriarch, this is super juicy cider. It is like baked Rome apples. A little fuller than the original.

\$9.99 / 6 pack

STOUTS!

What could be better for St. Patrick's Day than stout? Also, mix them half and half with cider for something brilliant

Guinness Stout

The original! Do I really need to describe this stout to my Irish friends? (join us for a Guinness party on March 16)

\$14.99 / 8 pack

Samuel Smith's Organic Chocolate Stout

A different variety of stout, this is sweeter in the sense it tastes like a chocolate bar is melted into the beer. Theobroma cacao nibs add an extension of beautiful flavor for the serious beer-lover

\$10.99 / 4 pack

SHIRAZ'S RECIPES FROM OUR YouTube Channel

CHRISTMAS BISCUITS AND GRAVY

3 cups self-rising flour
1/4 cup sugar
1/2 cup unsalted butter cut in 1/2 inch pieces
1/2 cup shortening
1 1/2 cup buttermilk
1 pound ground sausage
6 Tablespoons flour (plus more, if needed)
4 cups milk (plus more, if needed)
1 1/2 Tablespoons Bourbon Barrel Foods bourbon smoked pepper

Preheat oven to 375 F. Combine flour, sugar, butter, and shortening until crumbly. Stir in buttermilk until the dough holds together. Turn out onto a surface covered with flour, and roll or knead to 1 inch thickness. Fold dough over and roll again to about 1 inch thickness. Cut into 3/4 inch rounds, and reroll until all the dough is used. Place on an ungreased cookie sheet and bake for 28 minutes. Meanwhile, make the gravy: Cook sausage and drain off the fat. Sprinkle in flour and stir to coat sausage. Gradually add milk until gravy is the consistency you desire. If needed, add more flour (thicker gravy) or milk (thinner gravy). Add bourbon smoked pepper to taste and serve over the biscuits or on the side.

*tip: No buttermilk? Use regular milk and add 1 Tablespoon vinegar.

APPLE PIE WITH CHEDDAR CRUST

Crust

1 1/2 cups all-purpose flour
1 stick butter
8 ounces Cheddar or Dubliner cheese
3 T. cold water

Filling

1 1/2 pounds green apples
1 1/2 pounds red apples
1/2 cup sugar
1 t. ground cloves, allspice, or nutmeg
1 T. polenta or cornmeal
1 egg, beaten

Sift the flour and combine with butter til crumbly. Add cheese and enough water to make dough that leaves the bowl clean. Wrap dough in plastic wrap and chill for 30 minutes. Meanwhile, core, peel, and quarter apples and cut into thin slices into a bowl. Preheat oven to 425 F. Take half the pastry and roll out for a 9 inch dish. Trim and line the pan; sprinkle with cornmeal. Pack the apples into the pie dish and sprinkle with sugar and spices over each layer. Roll out the rest of the dough and lay the crust over the top. Cut slits in the crust and brush all over with the egg. Sprinkle with Bourbon Smoked Sugar for some extra flavor. Bake for 10 minutes at 425; lower temp to 375 F for 45 minutes. Serve warm or cold.

****check out these two recipes in action on [youtube.com/shirazathensga](https://www.youtube.com/shirazathensga)****

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 MARCH

This month's featured food item is a sampler pack of smoked spices from Bourbon Barrel Foods. It includes Bourbon Smoked Pepper, Sea Salt, Paprika, and Sugar. The Bourbon staves impart a more intense flavor, so you can: roast veggies and they taste grilled; add salt or sugar for a bacon-like flavor; add a huge punch of flavor to soups or stews; rim a cocktail glass for a signature drink. All four can be combined for a hefty spice rub—perfect for grilling. These spices are so flavorful and versatile they're bound to become staples in your home. The gift set is \$8.99, and is automatically included in this month's wine club.

SMOKY MAYO

1 cup mayonnaise
1 Tbsp Bourbon Smoked Paprika
1/4 tsp hot sauce
Pinch garlic powder
2 Tbsp olive oil

Mix olive oil, garlic, and paprika and stir. Blend into mayo and hot sauce.

p.s. This is a great sauce for crab cakes as well as sandwiches.

GRILLED BANANAS WITH SMOKED SUGAR

1/2 banana per person
Bourbon Smoked Sugar

Cut the banana in half and then lengthwise. Sprinkle with Bourbon Smoked Sugar and let sit for 5 minutes to absorb the flavor. Preheat grill to low and grill bananas peel side up for two minutes. Turn and grill peel side down for three minutes. Enjoy!



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

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