

#### **RETURN SERVICE REQUESTED**

#### **JOIN WINE CLUB!**

Wine Club has many perks!

Members who take our wine boot camp save \$50!

Join today!

# **UPCOMING EVENTS**

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#### **OUR NORMAL HOURS HAVE RESUMED!**

Tuesday-Saturday, 11 a.m. - 8 p.m.

#### **THURSDAY, AUGUST 8 A NIGHT IN NORTHWEST SPAIN** WITH THE BRANDED BUTCHER

With special guest Stephen from DeMaison Selections 4 appetizers, 5 wines, tax and tip! \$40 per person extremely limited. call Shiraz for reservations



#### 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.

# **NOW THROUGH SEPTEMBER 21**

**SUMMER OF RIESLING!** We will be pouring 5 Rieslings by the glass every day, with new wines to taste each week.

Every Friday during Summer of Riesling, get cheese plates for only \$5--and get a free button or sticker with the purchase of a plate and flight

Save the date: Friday, September 20 Summer of Riesling wrap party and Oyster Roast

#### FRIDAY, SEPTEMBER 20 SUMMER OF RIESLING WRAP PARTY AND OYSTER ROAST

We'll be pouring lots of delicious Riesling by the glass, roasting oys-ters, and serving even more by the half shell! \$30 per person, all-inclusive at Shiraz - in the parking lot!

#### 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.

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

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This month, our wine club gets \$61 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

# AUGUST

#### **H&M Hofer Gruner Veltliner** Von den Rieden 2011 Weinwiertal, Austria

Generous with fruit, it is backed with citrus, golden apples, and a light floral note. Altogether affable, slick, and seductive. More of a juicy summer wine, it isn't lacking the minerals from loess soil. Try it with corn soup, seafood, or a mess of greens. \$19.99

#### Casa L'Angel Cabernet 2011 Valencia, Spain

The nose is closer to Priorat than anything else, with notes of burnt caramel and rose petals. Super dark and smooth on the palate, it has elements of blackberry and craisin. The finish is leathery and rich, but not at all oakey. Try this with steaks or burgers on the grill. \$19.99

this month = \$15.99

#### **Chozas Carrascal** Las Dos Ces Tinto Utiel-Requena, Spain

80% Bobal, 10% Tempranillo, 10% Syrah Medium-bodied, with a beefy midpalate full of black currants and dark cherry. With all free-run juice, this wine has a softness to it that makes it great with lighter food or warm weather. Try spinach-stuffed chicken or cheese with herbs. \$12.99

# Cerasuolo di Vittoria Classico Sicily, Italy

60% Nero d'Avola, 40% Frappato This winery takes being green seriously, with recycled bottles and paper, and even soy ink. The wine itself is inky, with firm, dry, solid flavors of blackberry, strawberry, plum, and currant. The lip-smacking finish has enough acid to make you ready for the next glass. Try it with white beans or marinated feta. \$16.99

wine club deal of the month = \$13.99!

### **CRU LEVEL WINES**

For club members to upgrade to cru, an extra \$25 a month gets you wine club PLUS an extra special bottle, more discounts, and extra perks!

#### Wine Club Cru Level RED!

\*\*\*\* Guyot "La Centauree" Chateauneuf du Pape 2009

Meaty, with elements of vanilla, cinnamon, and game--it has a stony minerality on the finish. Dark fruit, with a blackberry and a chewy, plummy note from the extract of old vine Grenache. Like beef carpaccio in a glass! Make sure you decant it to get the more elegant side of this wine that was the first-ever AOC in France. Taste it with lamb drizzled with Oregano olive oil. \$45.99

cru level deal of the month = \$35.99

#### Wine Club Cru Level WHITE!

#### \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* Jose Pariente Verdejo 2006 Rueda, Spain

This barrel-fermented white has the soul of a serious red wine. It isn't oxidized at all: instead, it tastes more like high-end Burgundy. Almonds, hazelnuts, and lemon peel have an element of broth lending depth and a superlong finish. Firm and waxy, it is best served with food and makes me crave Cioppino and grilled oysters. š34.99

cru level deal of the month = \$24.99

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

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

## **CISCO BREWING**

## **Grey Lady**

This beer has so much refreshing flavor! Hints of coriander, lemon peel, orange zest, grains of paradise, and chamomile tea make a big yet elegant impact. Flavorful yet smooth, it is a sessionable 4.5% beer. \$8.99 / 6 pack

## **Summer of Lager**

A great quencher for the August heat, it's also a lovely pairing for any light foods (picnic, anyone?) It's toasty, clean, and citrusy. And because Cisco comes in cans, it's easy to take anywhere. \$8.99 / 6 pack

## FINCH'S, CHICAGO, IL

## **Facist Pig Ale**

A double red ale, this wine is summed up with the word "heft." Big caramel malts and rye--and you can taste the 8% alcohol. Red fruit, bitter citrus, and spice accent a full, creamy finish. \$10.99 / 4 pack

## Secret Stache Stout

A vanilla milk stout, this beer is smooth and robust at the same time. Huge and juicy, it has licorice, chocolate, malt and an intense vanilla bean flavor. Try it with barbecue! 99 = Rate Beer\$10.99 / 4 pack

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

### SAVE THE DATE! August 16-18 Wine Boot Camp with Emily in August

Friday, Saturday 5:30-8:45 p.m. and Sunday 12:30-3:45 p.m.

Our boot camp rolls our entire 6-week Wine 101 course into 3 days. The course is \$250 (only \$200 for wine club members), and covers all expenses for the weekend. People who complete the boot camp 101 will be eligible for future advanced camps as well.

\*seats for this class will be first-come, first-serve. A \$100 deposit will be required to hold a reservation, as we will limit the class to a maximum number of 14 people.\* \*an appetizer plate or sandwich will be provided to participants each day during the class.\*

Did you know that Shiraz can make you gift baskets for any occasion or any budget? We can custom-make your basket, and even mail or deliver if it has no alcohol! Tell your friends about our gifts -we love to do corporate gifts for businesses too!

# FOOTBALL WEEKENDS

During football season, Shiraz has you covered! Get a "Snack Attack" Gift Basket for only \$50, stuffed! with beer and snacks for your tailgate!!

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 AUGUST

This month's featured food item is Boyajian Oregano Olive Oil. You can replace olive oil in almost any dish, mix it with vinegar and lemon for a fresh dressing, or drizzle it over fresh tomatoes and mozarella. Or try one of our recipes below. Oregano Olive Oil is only \$7.99 a bottle, and is automatically included in this month's wine club. Try their other flavors too!

#### WHITE BEAN DIP

1 can canellini or other white beans, rinsed and drained 3 cloves garlic, peeled and chopped 2 Tablespoons lemon juice 1/3 cup Oregano olive oil

Process all ingredients in a food processor until smooth. Spoon into a serving bowl and create a swirl on the top with the spoon. Drizzle additional olive oil on top and serve with crusty bread.

### **CORN SOUP**

1 yellow or red pepper 1 Tablespoon unsalted butter 1 cup onions, in a rough chop 6 cups corn, cut off the cob (about 10 ears), plus juices 2 cups chicken stock salt and pepper Oregano olive oil

Roast the bell pepper or char it, then remove the seeds creameries, with a great assortment of other cheeses from and stem. Heat butter in a saucepan over medium heat, the southeast. Furthermore, our entire cheese section and add onions. Saute 5-10 minutes, until onions are moving forward will feature all United States cheese. translucent. Add half the corn and cook around 5 minutes more, until corn starts to char. Blend cooked mixture and Also in the cheese area--SAMPLES! Did you know that pepper until soup is smooth, then return to the pan and add the rest of the corn and chicken stock. Add salt and you can sample any cheese that we carry? Simply ask a sales associate to taste anything you might want to try! pepper to taste, ladle into bowls, and drizzle with oregano oil. \*hint = pour oil into a spoon and then onto the soup And. . . our notes have changed. We've updated them to for more control\* be a little less technical and give you more of a quick idea of the actual flavor of the cheeses.

# 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 **WINE BLOG:** shirazathens.blogspot.com

# **MARINATED FETA** 8 ounce Feta cheese 1/4 Vidalia onion, sliced in very thin rounds 1/2 bell pepper, in large dice 1/4 cup Oregano olive oil 1 lemon Sprinkle onions and peppers over the feta and drizzle liberally with Oregano oil. Zest the lemon peel over the top, cut the lemon in half, and squeeze over the cheese with black pepper. Serve alone, on crackers, or with romaine and cherry tomatoes. **NEW CHEESE SECTION!**

Our cheese selections have changed! We are pleased to announce that Shiraz now carries the largest array of local cheese in the area. We have a huge focus on Georgia

Try our new cheeses--we know you'll love them!