

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

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**JOIN WINE CLUB!**

One of the things that makes the club work is the taster, writer, and cook are all one and the same. Visits to wineries, meetings with importers, tastings with suppliers, and trade shows are all a part of how I collect the notes to decide what to order. Then the calendar is composed by juggling availability of special bottles with when we predict they will make a good fit.

**UPCOMING EVENTS**



**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 12!! great Dry Rieslings by the glass; roasting oysters, and serving even more by the half shell!

Featuring:  
Prince Edward Island Virginia and Apalachicola oysters

With:  
Drawn Butter, Fresh lemons, Emily G's Cocktail sauce, Hot sauce  
House made Vinagrette, and Saltines 2 ways

Includes:  
Blue cheese cranberry salad  
Corn with herbed butter  
Spanikopita  
Homemade Cornbread  
And a mess o' greens!

**Only \$30 per person, all-inclusive at Shiraz - in the parking lot!  
\*\*get your tickets to this fantastic event now before we sell out!\*\***

**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.

www.shirazathens.com

**Shiraz**  
FINE WINE & GOURMET

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

This month, our wine club gets \$58 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  
**SEPTEMBER**

**Domaine de la Petite Cassagne 2011  
Costieres de Nimes, France**

Mostly Carignane, with Grenache & Syrah  
A careful balance of earth and garrigue versus deep, smooth fruit. Smoky dried cherries and briskness on the finish keep it dry, silty, and full of character. Try it with Indian potatoes or anything topped with Balsamic Chutney sauce; also great with a simple burger on a Friday night!

**\$15.99**

**Amizade Godello 2010  
Monterrei, Spain**

This wine is all about texture. Older vines and time spent on the yeast add a fullness to match the dried herbs and firm tannins. Seriously robust white; this is a great alternative if you're bored with Chardonnay. Drink it with chicken, prosciutto-wrapped fish, or hard cheeses.

**\$19.99**

**this month = \$15.99**

**Tikves Vranec Special Selection 2010  
Republic of Macedonia**

This indigenous variety is dark and inky, so you Graciano and Petit Verdot fans will love it. Dark purple ruby in color, it is a tannic wine with a lean, gripping finish. Deep and structured, it has a slight floral note and lots of intensity. This makes me want to fire up the grill - this wine can handle big, bold food!

**\$14.99**

**This Month's Feature:**

**Spann Betsy's Backacher Red Lot 10**

68% Syrah, 8% Petit Verdot, 6% Primitivo, 6% Cab Sauv, 6% Cab Franc, 3% Viognier, 3% Roussanne

Spicy, with notes of licorice and anise. Notes of strawberry and rhubarb have dark structure, earthy bramble, and frisky acidity. Bold, food-oriented wine with a meaty texture and lots of juicy fruit. Try it with smoked cheese, chocolate--or Balsamic-Chutney sauce over anything.

**\$19.99**

**wine club deal of the month = \$15.99!**

**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!**



**Foradori Teroldego 2010**

**Trentino-Alto Adige, Italy**

Teroldego is a grape that's originally Austrian in origin, but has found a real sense of place here in the shadow of the Dolomite mountains as one of the country's oldest varieties. This is fermented in stainless steel and then aged in very large oak barrels for a rounded flavor without being overly oakey. It smells like BACON. Super savory and rich, with a huge finish. Not heavy, it's very intense in character nonetheless. Peppery, herba-ceous. . . and smooth.

**\*\*very limited\*\***

**\$27.99**

**Wine Club Cru Level WHITE!**



**Heidi Schrock Welschriesling 2009**

**Burgenland, Austria**

Those of you who haven't had her wines think I'm obsessed; those who have know WHY I am. This is the first time her dry Welschriesling has been in the USA, and it might be her best dry white yet. In Acacia (neutral wood) casks from '09 until '12. "Loving kindness in a glass; it's satiny, showing super-ripe tropical fruit yet solid vinosity. But really all you want the wine to do is cover you in hungry slobbery kisses, and it does and you were in love like never before." I adore this wine. You will too, and you will thank me. You're welcome!

**\*\*very limited\*\***

**\$30.99**

SEPTEMBER 2013

