

**Shiraz**  
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 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**



**WEDNESDAY, NOVEMBER 13**

A screening of "Harvest" from the southern circuit tour of independent filmmakers including a wine and cheese pairing by Shiraz & Greendale Farm  
 Madison-Morgan Cultural Center  
 \$22 per person RSVP at 706-342-4743 x. 23

**FRIDAY, NOVEMBER 15  
 THE CAMPAIGN FOR CHAMPAGNE!**

10 different growers Champagnes and other high-end sparkling wines, as well as holiday hors d'oeuvres. Emily will talk about the special families who produce these small lots of unique wines.  
 Tastings at 5, 6, and 7 p.m. in the tasting room at Shiraz Limited to 16 people per tasting. RSVPs essential.  
 \$30 per person

**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.

**THURSDAY, DECEMBER 5 & FRIDAY, DECEMBER 6  
 SHIRAZ'S ANNUAL HOLIDAY OPEN HOUSE**

2 days of wine tastings, food samples, holiday shopping, and general merriment! Details to follow in newsletter & on website

**SATURDAY, DECEMBER 7**

December's tasting of wine club wines 1-5 p.m.

**THANKSGIVING HOURS  
 SHIRAZ WILL BE OPEN UNTIL 8 P.M. WEDNESDAY,  
 NOV. 27. WE WILL CLOSE ON NOV. 28 & 29 AND  
 REOPEN ON SATURDAY, NOV 30**

**MONDAYS IN DECEMBER  
 WE WILL OPEN TO HELP YOU MAKE THE HOLIDAY  
 SEASON LESS HECTIC! NORMAL HOURS WILL RESUME  
 IN JANUARY**

**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

NOVEMBER 2013

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

This month, our wine club gets \$69 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  
**NOVEMBER**

**Kilikanoon Athena GSM 2012  
 Clare Valley, South Australia**

48% Grenache, 42% Shiraz, 10% Mourvedre So, in case you haven't heard our news, Emily actually blended this wine with Kevin Mitchell! Brightly elegant, it has hints of underbrush and black pepper beneath the ruby red fruit and smooth blackberry. Lots of structure to age well--I think this will get better over the next 5-10 years. Layered and complex, it is a match for turkey, burgers, steaks...even dark chocolate!

**\$24.99  
 special price at Shiraz = \$19.99!**

**Check out Emily's blog, Grapier Wit, for pictures and notes from her trip to Kilikanoon to make this wine.**

**Cuvee de Haie aux Grives 2012**

80% Grenache, 20% Syrah On the Plan de Dieu, a warm plain with large "gallet" stones, comes his warm, inviting version of a Rhone red. The rocky terroir is apparent in the aroma, with cinnamon, pepper, and a generous tannin through the mouthful of mulberry, blackberry richness. The finish is smooth, with hints of cooking spice.

**\$13.99**

**Domaine Thibert Macon Prisse 2011  
 Fuisse, France**

100% Chardonnay With 22 year vines aged in all stainless steel, this ain't your momma's Chardonnay... but it IS my style. All the fullness you'd expect balanced by citrus, sweet herbs, and minerals, and a nutty, rich finish. Pretty and ripe, it's a good example of Burgundy.

**\$21.99**

**This month = only \$19.99**

**This Month's Feature:**

**Bonny Doon Contra**

55% Carignane, 15% Grenache, 15% Mourvedre, 7% Petite Sirah, 8% Zinfandel Contrary to popular manipulated wines. Contrary to overamped wines designed for big scores. Contrary to wines that can't possibly pair well with food. It's juicy, delicious, and easy to drink, with cassis, cherry, and cranberry, plus hints of licorice, leather, and pepper. This "simple" field blend comes from 100 year vines in Cline's neck of the woods, accented by grapes from pedigreed acres in Southern CA. Racy, a bit rustic, and sold out at the winery.

**\$21.99**

**Wine Club deal of the month = \$17.99**

**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!**



**The Ojai Vineyard Syrah 2010  
 Santa Barbara County, CA**

94% Syrah, 6% Grenache Extracted and inky from the Roll Ranch and Bien Nacido fruit, this is a classic Ojai juice. If you're going to drink Cali this is the way to do it: Ripe blueberries, tarry tobacco, and white flowers balance the intense fruit that manages not to knock you over with its boldness. Delish!

Extremely limited

**\$26.99**

**Wine Club Cru Level WHITE!**



**Barbi "Arche" Orvietto Classico 2011  
 Umbria, Italy**

40% Grachetto, 30% Trebbiano, 30% Chardonnay A wine intended to showcase true varietal character of indigenous Orvietto Classico grapes: ripe, smooth, and great with food. Bigness comes from 30% barrel fermentation and the 70% stainless steel preserves the crispy fruit. Almonds, melon, and a spritz of lime make a great pairing for potato soup, crab cakes...or turkey!

Extremely limited

**\$29.99**

## Beer Club's Picks for OCTOBER



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

### JAILHOUSE, HAMPTON, GEORGIA

#### Misdemeanor Ale

A medium amber ale, with spicy licorice notes on the back. The earthy hops used from Oregon give it a biscuit richness. The perfect pizza night beer, it also works with grilled meats - char plus spice equals yum.

\$9.99 / 6 pack

#### Mugshot IPA

4 hops give this some depth and bitterness, but it's balanced by a grassy, floral tone. Not overly bright, it still has that gooseberry punch IPA drinkers love.

\$9.99 / 6 pack

### TERRAPIN, ATHENS, GEORGIA

#### WAKE AND BAKE DOUBLE IMPERIAL STOUT

Like an oily cup of Joe--made with locally roasted coffee, this has a kick to it. Dark coffee, bitter chocolate, and an oatmeal cookie note to go with the espresso. Good with BBQ sauce--or cold nights.

\$10.99 / 4 pack

#### So Fresh and So Green Green

Fresh is indeed the best descriptor of this beer. It's made with wet hops, which takes some of the bitterness out of a brewery typically characterized by its hop intensity. It has notes of citrus but mainly just a clean freshness.

\$7.99 / 22 oz.

## TOP 5 ROSES FOR THANKSGIVING

### Couly Dutheil Chinon 2011

#### Loire Valley, France

This 100% Cabernet Franc

My first Chinon Rose reminded me why I'm in the wine business. All the elegance and power of a great Cab Franc are wrapped in a crispy clean, pink bow. Cranberry, black fruits, and a floral note are backed by pepper and anise. The light citrusy note makes it a perfect ham or turkey pairing--and is magical with oyster stuffing (or just oysters)! Super limited

**\$18.99**

### Domaine de Malavielle Charmille 2011

#### Coteaux du Languedoc, France

50% Syrah, 25% Cinsault, 15% Mourvedre, 10% Grenache Organic AND Biodynamic, these grapes form a soft, juicy wine of strawberries with a black pepper spicy structure at the end. A balance of structure and depth--and solid proof that some Roses DO get better with age.

**\$25.99**

**Special this month = \$15.99**

### Turkey Flat 2013

81% Grenache, 10% Shiraz, 6% Cabernet, 3% Dolcetto Firm, hefty, and, of course, dry! Cherry, red raspberry, and a touch of cranberry on the palate really show off the Grenache. The red berry fruit is enhanced by a slippery texture. Big and juicy, it's a great match for a holiday spread.

**\$19.99**

### Trois Amis 2011

#### Vin du Pays du Gard, France

80% Grenache, 20% Syrah

It's back! A huge hit from this summer is also great for the holiday season. With excellent brightness with a fresh finish, its notes of orange and strawberry make it an excellent match for your bird and cranberry sauce. We bought all that's left--ever--so stock up!

**\$14.99**

**Special this month = \$11.99**

### Cave de Pomerols Beauvignac 2012

#### Languedoc, France

100% Syrah

Deep, juicy cherry and pomegranate fruit are lush and smooth, with a mineral backbone that keeps it from being sweet. The heftier side of Rose. Lean and robust, it's good for you red drinkers.

Super limited.

**\$13.99**

**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 NOVEMBER

A cornucopia of vegetables, herbs and spices await you, ready to nourish and warm you from the inside. This Garden Sampler holds a variety of Numi's delicious and satisfying Savory Teas. The box contains two bags of each of the new flavors: Tomato Mint, Carrot Curry, Fennel Spice, Spinach Chive, Beet Cabbage and Broccoli Cilantro.

These teas are the best things in the world for when:

- you're sick or have allergies
- you want a quick snack midday
- you want to make soup without stock

Numi has blurred the line between soup and tea with these vegetable-infused herbal creations. I found them to be awesome midday when I was hungry but couldn't leave work, or when I got the sniffles, or just wanted something to drink that was healthy. They're like a really lovely consomme, and I love a cup of one of them with a grilled cheese sandwich. Substitute them for broth with soup or noodles, or poach fish in it. I promise they sound weird, but they're strangely delicious!

### LEFTOVER MASHED POTATO SOUP

- 1 Tablespoon butter
- 1 onion, roughly chopped
- 6 cups mashed potatoes
- 2 cups steeped Numi savory tea
- 1/2 cup milk or cream
- salt and pepper to taste

In a pan on low, melt the butter and add onions. Cook about 8 minutes until onions are soft and browned. Add potatoes and stir until onions are mixed in well. Slowly add tea until blended and hot. Stir in milk and salt and pepper; heat well. Serve with any leftover fresh herbs and cheese sprinkled on top.



What's the one thing I can't do without at Thanksgiving? Sparkling Shiraz!!

**Featured this year: Shingleback Black Bubbles  
McLaren Vale, Australia**

Ripe, fruity, and chilled, this is the perfect accompaniment to any holiday meal, be it brunch, snacks, or turkey and dressing. And it's also excellent with pumpkin, pecan, or chocolate pie. So impress your friends with this secret weapon I keep in my arsenal!

**\$22.99**

**special this month = \$18.99**

### 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

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