



675 PULASKI ST
SUITE 400
ATHENS GA 30601

RETURN SERVICE REQUESTED

JOIN WINE CLUB!

Want to be a part of the in crowd?? Wine Club members get first dibs on any limited wines that we get in the store. We also occasionally have wine club-only tastings, special prices for events, or early admission for dinners and tastings. Plus Wine Club members get extra special glasses whenever they taste wine.

Cru level has even more perks than wine club, so if you're a member and want more information, just ask us!

UPCOMING EVENTS



SATURDAY, FEBRUARY 1-FRIDAY, FEBRUARY 14

Come Shop our Valentine's Gift Shoppe! We have lots of extra gifts for the one you love! Open upstairs during regular operating hours.

FRIDAY, FEBRUARY 7

A NIGHT OF OYSTERS, CAVIAR, CHAMPAGNE AND PEARLS!

5-7 p.m. at Shiraz \$25 per person
Eat, drink... and try on pearls from The Pearl Girls, an American Pearl Jewelry Company based in Athens, GA! (men welcome too, of course-to partake and to admire)
Save the date!!

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.

****FEBRUARY'S TASTING WILL BE ON SATURDAY,
FEBRUARY 8 FROM 1-5 PM.
THANKS FOR YOUR UNDERSTANDING****

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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www.shirazathens.com

JANUARY 2014

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

JANUARY

Rojo Mojo Tempranillo 2011 La Mancha, Spain

Juicy, intense fruit is the order of the day! Black currant and licorice are accented by hefty tannin in this fruity red. Dried eucalyptus and bing cherry are ripe and focused; This makes an easy weeknight wine, or something to pair with burgers or pizza.

\$10.99

Hauts de Riques Diablerie 2012 Cotes de Duras, France

90% Merlot, 10% Malbec
This "little devil" is dark but bright, with notes of ginger and lemon. Bold and zesty, it has a full mouthfeel with a gravelly, classic French finish. Grilled food is a natural match, or try it with bold blue bruschetta.

\$19.99

This month = \$17.99

Alargo Albarino 2011 Rias Baixas, Spain

100% Semillion
An aroma like fresh shellfish and a chalky finish are the hallmarks of great Albarino. This one is completed with minerals and a firm structure. It's a classic with fish, shellfish, and vegetables. Crisp and clean, pure liquid soil.

\$18.99

This month = \$12.99



This Month's Feature:

Silver Webs Merlot 2005

Martin Hill Vineyard

Adelaide Hills, Australia

A family that's been growing grapes in Australia since 1892 owns this vineyard. Silky smooth after some time in the bottle, it is full of tobacco and chocolate-covered strawberries. Back that up with black cherry, blackberry, and soft tannins, and you've got yourself one great little wine. Couple this with a great little deal, and I'm willing to bet we've found your next "house wine."

90 = Jane Garvey

\$19.99

Wine Club deal of the month = \$9.99

Extra deal for club members = \$75.00 by the case!



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!



Villa di Zano Chianti Classico 2010

Tuscany, Italy

If all Chiantis tasted like this I'd drink them all the time; it's soft and smooth. None of that acidic bite here! The blackberry-laced dark fruit is clean and clear. It's good with or without food, but its violet inky texture is ideal with roast pork, asparagus, or even garlic bread and pasta.

\$29.99

Cru level deal of the month = \$25.99



Wine Club Cru Level WHITE!



Schoffit Chasselas V.V. 2010

Alsace, France

True old vine--these are the original, dating back 80 years. A rare grape for France, it's actually popular in Switzerland. Apples, pears, and loads of fresh flowers have a lot of grip on the ripe, rich palate. It's amazing with fish, and is a fantastic aperitif with a cheese plate or snacks. Unusual, but unusually good!

\$25.99

