

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

RETURN SERVICE REQUESTED

JOIN WINE CLUB!

Did you know that wine club even saves on daily purchases?? Our case discount is 10%; 15% off mixed cases for wine club members; and 20% off for cru level club members! That's in addition to any special pricing. Ask us about our most popular program!

UPCOMING EVENTS

TUESDAY, MARCH 25 A WINE DINNER AT HEIRLOOM CAFE FEATURING WOLF MOUNTAIN VINEYARDS

We are so excited to announce Wolf Mountain's first ever dinner in Athens! Taste wines from our favorite Georgia winery with food pairings from a restaurant devoted to local fare! Limited to 40 seats. Details to follow.

SATURDAY, APRIL 5
During our regular first Saturday wine tasting, sample our new Lonato del Garda Balsamic Vinegars. They are truly special! Just an extra perk of the tasting! (Tastings first Saturday are only \$5 per person, and are free for wine club members)

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, APRIL 12 AN EVENT FOR THE BOYS!! GRILL & CHILL AT SHIRAZ

We will be grilling on Salt Rox, a cooking block that gives great flavor and tenderizes food naturally. They're truly amazing, and you can order yours at what size you want from Shiraz (to come in before Father's Day)

We will also be serving Terrapin Recreation ale and PBR. Come sample food from the Salt Rox, enjoy a beer, and hang out on our new patio seating! Only \$5; \$1 and \$2 beers all day.

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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Shiraz
FINE WINE & GOURMET

www.shirazathens.com

MARCH 2014

Wine Club is the best deal in town!

This month, our wine club gets \$70 worth of wine and food for only \$45! Plus, they save on each feature!

We broke the bank this month - but wine club members aren't charged any extra! Wine club is definitely the best deal in town.

EMILY'S WINE CLUB SELECTIONS FOR **MARCH**

Dante Robino Bonarda 2012 Mendoza, Argentina

Rich and intense, new world juiciness from Argentina's second-most popular grape. A buttered caramel nose with cinnamon, licorice, and blackberry behind it. Juicy, dark and very ripe. Try this with something a little spicy or chargrilled--how about steak with Saucy Llama? Only 37.5 cases for the U.S.!

\$16.99
this month = \$13.99

Alvaro Castro DAC Red 2011 Dao, Portugal

30% Touriga Nacional, 30% Tinto Roriz, 20% Jaen, 20% Alfrocheiro. A vineyard since the 1500s with organic vines and a high elevation. Bright and focused, with elements of watermelon and tomato salad. Grass and green tea on the finish keep it crisp. The notes of currant and black cherry add to the graphite structure. Try this with game, summer squash...or just chips and salsa!

\$16.99

Schloss Schonborn Estate Riesling Kabinett 2007 Rheingau, Germany

This wine is declassified Spatlese--so take an extra step up in quality! Lime and orange with crushed pineapple, and pear sorbet with a hint of black currant at the end. Mouthfilling and round, with a long but dry finish--the perfect example of why we age Riesling. Drink it with... EVERYTHING.

\$27.99
this month = \$17.99

This Month's Feature:

Pierre Rougon Plan de Dieu 2008 Cotes du Rhone Villages, France Grenache, Mourvedre, Syrah

Very old world - for you lovers of the really good CDRs... and super limited. Dark, briary blackberry with some blueberry and dried red fruit notes. To me this wine is the marriage of cold stones and warm sunshine. Delicious--try it with some simple roast chicken or veggies on the grill.

\$18.99
wine club deal of the month = \$11.99

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!

d'Arenberg Galvo Garage 2008 McLaren Vale, Australia

72% Cabernet, 13% Merlot, 9% Cab Franc, 6% Petit Verdot. Foot trod, unfiltered, basket pressed... no wonder it is a long-lived wine! Dark and chewy, but refined. Chicory, dried currants, and spicy cedar have some serious tannin that needs air to soften. Try it with steak. Really. "a very commendable wine with years on its side." - James Halliday in 2013. 93 points.

\$25.99

Wine Club Cru Level WHITE!

Chateau K Blanc 2012 Bergerac, France

30% Semillon, 30% Sauvignon Blanc, 30% Sauvignon Gris, 10% Muscadelle. Biodynamic and super small production. A great example of structure vs. fruit. It is clean, fresh, and firm all at the same time--masculine in texture, with apple, pear, fig, and honeydew melon. A wine you want to sit and savor. To pair this with simple poached chicken would make it an event.

\$25.99
cru white deal of the month = \$21.99

