

JOIN WINE CLUB!

Wine Club members get a \$25 referral fee for every single person they have join our club! We always ask people why the join, and if they name drop you, you get a \$25 gift certificate to Shiraz... every time! Ask us about our most popular program!

DID YOU KNOW...

- We have 8 wines by the glass every day
- We now have beer available in cold singles too
- \$5 Cheese plates ready to eat every Friday
- You can sit upstairs and enjoy your drinks
- Patio furniture is outside to enjoy as well

UPCOMING EVENTS



SATURDAY, MAY 3

In addition to the first Saturday wine tasting, we will be selling provisions for your Cinco de Mayo weekend: the makings for fish tacos, special queso, and small batch salsa.

THURSDAY, MAY 22

OUR FIRST EVER GROSSES GEWACHS TASTING!

Try the very best white wines in the world. We will be serving 4 Grand Cru GGs ranging from \$47 to \$80, plus 2 superb aged Rieslings. And the fanciest cheese plates you've ever had! This is the first tasting of its kind in the USA!! Join us. RSVPs needed. In the Shiraz loft. Tastings at 5, 6, and 7 p.m.; limited to 14 people per time. 5 p.m. limited to wine club members only \$35 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.

SATURDAY, JUNE 7

In addition to the first Saturday wine tasting, we will be serving new sauces and pesto from Alta Cucina Italia from 2-5 p.m. This is a new Georgia company specializing in Italian recipes and traditions from the owner's family.

SATURDAY, JUNE 14

A CHEESE, CHOCOLATE, & WINE TASTING AT GREENDALE FARM

6 cheeses perfectly matched with various delicious chocolate and accoutrements, bread, and small-production, specialty wines. Greendale cheeses are local, natural, raw, and aged at least 60 days. 5-7 p.m. at the farm in Madison (a short 30-minute drive away) Only \$20 per person! Space is very limited.

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.



www.shirazathens.com

MAY 2014

Wine Club is the best deal in town!

This month, our wine club gets \$50 worth of wine and food for only \$45! Plus, they save \$5 on each feature. Special case discounts apply on top of wine club savings!

EMILY'S WINE CLUB SELECTIONS FOR

MAY

**Bastianich Tocai Friulano 2011
Friuli-Venezia Giulia, Italy**

100% Tocai
Deliciously firm Tocai, with 10 months sur lie and stainless steel tanks--all of the fullness without any of the weight. Nutty and clean, it has a richness on the finish with a crisp, dry finish of honeysuckle. Try it with antipasti, pork, or rich seafood dishes.
\$19.99

**Oveja Negra Cabernet Franc-Carmenere
2012**

Maule Valley, Chile
60% Cab Franc, 40% Carmenere
Herbs, coffee, and black fruit have long tannin and a buttery, rich, caramelized palate. Super dry on the finish, there is a lift of peach and lemon and a lingering note of prosciutto and other dried meat. Try it with anything on the grill with French Picnic salt.
\$11.99

**Armas de Guerra Tinto 2012
Bierzo, Spain**

100% Mencia from 45-50 year vines
A bold, yet crisp wine, with black raspberry and ripe red fruit balanced by meaty, gamey undertones. Rich with bright cherry fruit, it is the perfect accompaniment to meatier fish, cheeses, and roasted vegetables. **Check out Armas de Guerra's 100% Mencia Rose, arriving May 1!
89 = Stephen Tanzer
\$10.99

This Month's FEATURE:

**Rios de Tinta 2012
Ribera del Duero, Spain**

100% Tempranillo
This bold fresh take on the famous soft wines of Ribero del Duero has one major difference--the absence of oak. The result is clean and fresh as you'd expect, but has an added dimension of bold, zippy black fruit with a pure, intensely direct hit on the palate. Get something on the grill!
90 = Stephen Tanzer
\$19.99
Wine Club deal of the month = \$14.99

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!

**O'Neill Vosti Wines
Xtant 2006
Napa Valley, CA**
Cabernet, Merlot, & Malbec
Here you go, Napa fans! This big, chewy red has all the leathery tannin, smoke, and oak you are looking for. But give it a chance to open up (or age it for up to 5 years) and it has a smoothness and chocolatey richness, along with a hint of spice, that make it rich but beautiful. Savory and full, it has a hint of char on the finish. I can't wait to taste it again in 2 years--but you have to grab yours while you can, especially at this price!
\$69.99
this month for cru red members = \$34.99!
***limited**

Wine Club Cru Level WHITE!

**Andre Neveu Sancerre "Les Longues
Fins" 2012
Loire Valley, France**
The super-clean side of Sauvignon Blanc. It is minerally fresh, lemons and ice and slate. Brisk from the silex and limestone soil, it is fresh and has refreshing acid. This is a fourth-generation estate, managed for the first time by a daughter, and the family is all about terroir. Every bottling they make is single vineyard. Put this with fresh seafood or a light vegetable risotto for something special.
\$26.99

