

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

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
- Or sit outside on our new patio furniture!

UPCOMING EVENTS



SATURDAY, JUNE 7

In addition to the regular wine tasting from 1 to 5 p.m., join Adriana Coppola, owner of A&A Alta Cucina. We will be doing a demo of all of her pasta sauces and pestos from 2 to 5 p.m.

JUNE'S CHEESE TASTING HAS BEEN RESCHEDULED FOR THE FALL. STAY TUNED!

SHIRAZ WILL BE CLOSED JULY 1-5 FOR INDEPENDENCE DAY. WE WILL REOPEN ON TUESDAY, JULY 8. WINE CLUB WILL BE READY FOR PICKUP AT THAT TIME.

WEDNESDAY, JULY 16

A tasting with Rui, Portugese importer for 5 years and partner with our favorite, Ole Imports, starting this year! We are very excited about OUR new partnership with Rui and his company, Obrigado--you will be too, when you see our favorites from his company and some new wines too! Wine tasting, Portugese-style tapas, and live jazz included. 5-8 p.m. at Shiraz. \$25 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.

SUMMER OF RIESLING IS BACK!!

SUMMER OF RIESLING BEGINS JUNE 21

During the three summer months, we will serve 5 different rieslings by the glass every day. The wines will change every week, with 4 dry wines and 1 sweet wine. We will offer case discounts for purchases of a 3-bottle flight. Shiraz will also serve \$5 cheese platters every Friday for happy hour from 1-8 p.m.--and get a free button or sticker with the purchase of a plate and flight.

Save the date: Saturday, September 20 Summer of Riesling wrap party and Oyster Roast

JULY'S TASTING WILL BE SATURDAY, JULY 12

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

JUNE 2014

Wine Club is the best deal in town!

This month, our wine club gets \$64 worth of wine and food for only \$45! Plus, they save on each feature!

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

Selbach Pinot Blanc 2013 Mosel, Germany

Harvested at Spatlese level (aka: rich, full flavors) and fermented completely dry, this crisp, mineral wine has all the slippery, oily texture you could expect from a much more expensive Pinot Blanc. The coolness of the Mosel region shows in the expressive nature, with flavors of pear, pineapple, and peach. The acidity races throughout, but is matched with a super silky richness to balance it. Clean and elegant on the finish, this is a wine to stock up on for anything from shellfish to roasted chicken to a grilled pork chop.

\$18.99 *extremely limited*

Sferra Cavallo Rosso 2011 Umbria, Italy

60% Merlot, 40% Sangiovese Robust on the nose, with dark red fruit. The palate itself is soft with strawberry and pepper, plus clean tannin. The finish is all cocoa, blueberry, and earth. Nice, dry, and subtle, it is a great match for pasta or picatta.

\$14.99 this month, only \$12.99

Biokult Zweigelt & Pinot Noir 2007 Burgenland, Austria

50% Zweigelt, 50% Pinot Noir Bright, dry, and linear on the nose--this wine has lots of black cherry, followed by mulberry. Fleshy in 1-2 hours, the black raspberry really comes out with a light creaminess on the palate. Altogether clean and elegant, a great fit for anyone who likes the Loire Valley or Burgundy, and a terrific match for food. FYI, this is a wine to drink when opened, not next day.

\$19.99 this month, only \$10.99

This Month's FEATURE:

Pellegrini Allencades Blanc 2010 Languedoc-Roussillon, France

85% Viognier, 15% Roussanne The nose has all the Roussanne richness: banana and tropical fruit, with a peach undertone; the palate is brisk with minerals and bracing acid. The finish is dry and lean, making it a great match for shellfish, seafood, and veggies out of the garden this time of year.

\$16.99 this month, only \$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!

Chateau Tazins Rouge 2009 Graves, Bordeaux, France

50% Cabernet, 50% Merlot Winemaker Vincent Desqueyroux has created a beautiful wine from one of Bordeaux's best vintages. It has a delicate nose of dry blackberry, currant, and sandalwood. Smooth, inky, and even, it is full of deep black fruit, lovely balance, and a silky texture. Silty, dark, and creamy. A find.

\$27.99 Cru Red deal of the month = \$22.99

Wine Club Cru Level WHITE!

Selbach Zeltinger Schlossberg Kabinett 2012 Mosel, Germany

wine of the vintage, according to Terry Theise his words: Among the great Kabinetts of the vintage, and one of the greatest Kabinetts I've ever tasted. It's creamy yet tense, a dialogue of fruit and mint and green tea, with an amazing tension of density and clarity. Selbach makes the kinds of wines you'd send out into space to show folks on other planets what this kind of wine tasted like.

\$24.99 *limited Cru white deal of the month = \$23.99

Emily adds: I usually describe Kabinett as porch wine and Spatlese as serious food wine, but this wine far surpasses its classification. Great, serious, and worthy of aging--while you can get it!! Also, here are the best vintages of this century: 2001, 2005, 2007, 2012

Beer Club's Picks for JUNE



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

CISCO BREWERS NANTUCKET, MASSACHUSETTS

Island Reserve Double IPA

All the flowers and grapefruit you would expect from a big IPA, with the intense hops to follow. However, it's not as in-your-face as expected. Have it with ceviche, cheddar, or shellfish. 7.7% alc.
\$13.99 / 750 ml.
this month = \$9.99!

Island Reserve Tripel Ale

The nose has rich, sugared fruit--but the palate is dry, with dried apricot and juicy tropical fruit. It balances out the richness with a pretty acidity in a beautiful, deft hand. Thai food, chinese noodles, or sushi all work well--or try ash-ripened goat cheese.
\$13.99 / 750 ml.
this month = \$9.99!

Also, try Cisco's Island Reserve Lager, normally \$13.99--now also \$9.99

LAZY MAGNOLIA KILN, MISSISSIPPI

Hops'pitality IPA

The bold nose has notes of apricot to match the gunpowder aroma--it's sweet, yet intense. Ripe fruit, grass, and spice ends with a big hoppy explosion. Try it with cream sauce, blackened shrimp, or aged cheese.
\$8.99 / 6 pack

Southern Pecan Nut Brown

Juicy, nutty, and smooth, with roasted malts, vanilla, and citrus to round out the flavors. Slick in texture, it is light on the finish--a well done brown ale. This is great with salmon with tomato sauce, a burger, or sharp cheese.
\$8.99 / 6 pack

This month, beer club will receive 1 bottle each of Cisco large format Tripel and Double IPA, plus 3 12 oz bottles each of the 2 Lazy Magnolia beers. That's the equivalent of 11 beers, and \$37 worth of beer for only \$25!

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

SOR IS COMING!

JUNE 21-SEPTEMBER 21, 2014 7TH ANNUAL SUMMER OF RIESLING!!

5 wines by the glass daily; special cheese plates on Fridays;
giveaways with purchases on Fridays;
early RSVPs to wrap party with wine flight purchase...
Join us for our favorite yearly promotion!



What is it?

A love affair with the world's greatest grape expressed in full Technicolor.

Why?

because the glory of Riesling is in its multiplicity of styles...
and the problem of Riesling is in its multiplicity of styles.

Where?

Every corner of the globe where wine is available.

When?

From June 21st to September 21st
(we ain't kidding when we call it the Summer of Riesling!).

How?

By bringing everyone together and handing them a glass of Riesling and engaging them in conversation, with the thrust of the dialogue centering on:

Balance...of bone-crushing acidity and potential sweetness
Complexity...like a conversation with Rust Cohle about M-Theory
Delicacy...as if Lionel Messi was shimmying through the Real Madrid defense

Longevity...suffice it to say, a sword of Valyrian steel does not last as long
Sense of Place...even Bigfoot's footprint cannot encapsulate all the terroir that Riesling contains

Do I get anything?

-of course you do... we will plaster your body in tattoos,
dress you in a cool SoR 2014 t-shirt, cover you with retro pins,
and apply stickers over all available surfaces.

WHY FOLLOW US ON FACEBOOK?

- exclusive weekly promotions
- here today, gone tomorrow sales
- what's on the tasting bar every day
- picture recaps from events
- it's a great way to keep an eye on our pulse!

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 JUNE

This month's featured food item is A&A Alta Cucina Sugo Casareccio. This homestyle tomato sauce is made from scratch and cooked for hours to get the most flavor. From a Italian family's recipe, this is actually made in Georgia! Use it over any pasta, simmer meatballs in it, or use it in any of our recipes below. I love it to poach fish or on my pizza crust with veggies. Sugo Casareccio is only \$9.99 for every homemade jar, and comes automatically in this month's wine club.

PASTA ALLA BOLOGNESE

1 16 oz Jar of A&A Sugo Casareccio
2 tbsp Extra Virgin Olive Oil
1 pound of ground beef
3/4 cup of dry Red Wine
14 oz of pasta
Sea salt
Freshly grated Cheese

In a large saucepan warm up the olive oil over low-medium heat. Add the ground beef and stir. When the beef is browned and in small bits, add the Sugo Casareccio and continue stirring for other 5 minutes. Add the wine and bring to a boil, and cook until most of the wine and juices evaporate (3 to 5 minutes); then lower the heat. Meanwhile, bring a large pot of salted water to boil and cook the pasta al dente. Drain the pasta and return to pot. Gently toss the pasta with the sauce. Serve immediately with grated cheese.

CHICKEN A LA ROMA

12 ounces boneless chicken breast
4 cups fresh spinach
1 cup Sugo Casareccio
1/2 tsp olive oil
2 Tbsp balsamic vinegar

Saute chicken on medium-high in 1/4 tsp olive oil and cook until tender. Add tomato sauce and bring to a simmer. In the meantime, heat the rest of the olive oil in a saute pan on medium; add spinach and turn down heat immediately. Add balsamic vinegar and stir.

Serve over your favorite cooked pasta, mashed potatoes, or polenta: add the balsamic spinach, and top with chicken and sauce.

Serves 2

LASAGNA BY MOM, MADE EASY

This is my mom's recipe, with the time and effort shortened substantially by the use of a delicious ready-made pasta sauce. Lasagne in less than 2 hours? Perfect!!

2 pounds lean ground beef
1 jar Sugo Casareccio
7 lasagna noodles
1 package Mozzarella or Burratta
1 carton cottage cheese
4 ounces Parmesan or Asiago

Brown meat in a skillet, and pour off the grease. Add sugo and simmer for 20 minutes. Meanwhile, boil noodles in salted water for 20 minutes.

To make lasagna: layer 1/3 of the meat sauce, noodles, cottage cheese, and mozzarella. repeat the layers twice, and spoon any leftover tomato sauce over the top. Sprinkle cheese over the top. Bake 40 minutes at 350 F. Let stand for 20 minutes while you make a salad, and then serve together

