

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

DID YOU KNOW...

Emily's Blog is Back!!

shirazathens.blogspot.com has notes from all her travels in the past year to find the best wines for wine club, making her own blend, and other great tidbits she can pass along to you!

We're currently updating the blog weekly.

JOIN BEER CLUB!

Each month, we will select 2 beers each from two different breweries. Members will receive 3 bottles each of the 4 featured bottles for a great mixed 12 pack every month. Beer club is only \$25 per month. There is no signup fee and no contract And just like wine club, you can pick up at your convenience any time after the first of the month!

Beer club is a great way to start enjoying beer, and is also for the experienced beer drinker to enjoy seasonals from some local and/or obscure makers. The styles will vary every month to showcase all types. Included will be some high gravity, microbrews, and small productions. See us to sign up!

UPCOMING EVENTS



SHIRAZ WILL REOPEN ON TUESDAY, JULY 8 FROM A SHORT INDEPENDENCE DAY BREAK. WINE CLUB WILL BE READY FOR PICKUP AT THAT TIME.

JULY'S TASTING WILL BE SATURDAY, JULY 12.

**WEDNESDAY, JULY 16
A PORTUGUESE TASTING AND PARTY FOR
RUI OF OBRIGADO IMPORTS**

ONLY \$25 PER PERSON

5-8 P.M. AT SHIRAZ

Includes:

6 great Portuguese wines

A stellar tapas menu

And live jazz music!

More details on our website, www.shirazathens.com

PLEASE RSVP... ASAP!

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 CONTINUES:

During the summer months, we will serve 5 different Rieslings by the glass every day. The wines will change every week, and we offer case discounts with 3-bottle purchases from our selection. Shiraz also serves \$5 cheese plates every Friday 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**

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

JULY 2014

Wine Club is the best deal in town!

This month, our wine club gets \$56 worth of wine and food for only \$45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR JULY

**Agricultura Vinho Tinto 2011
Alentejano, Portugal**

Aragonez, Touriga Nacional, Trincadeira
When I write "this wine is a steal," off to wine club it goes! Firm and bold, with deep black fruit and spice. The tarry blueberry backbone has deep intensity, and the finish has notes of oak and vanilla custard. It's definitely masculine, with leathery tannin and a grip. This can candle sriracha ribs or something blackened on the grill.
\$11.99

**Kokomo Cuvee 2012
Sonoma County, California**

24% Cab, 24% Syrah, 22% Malbec, 16% Merlot, 8% Grenache, 6% Petite Sirah
Winemaker Erik Miller describes this wine as a blend of the "spice rack" of his cellar that showcases the vintage. This year it is super chocolatey, with note of bramble and allspice. I like this with good 'ol fashioned BBQ, blackened tofu or salmon, or a burger and fries. It's a groovy cuvee!
\$25.99
this month, only \$20.99

**Chateau La Tour Beraud Blanc 2013
Costieres de Nimes, France**

40% Roussanne, 35% Grenache Blanc, 15% Vermentino, 10% Viognier
This vintage, the wine has a faint copper hue, and the nose is absolutely reminiscent of banana cream soda... but on the palate, it has a bracing, crisp profile that screams for warm weather, tomatoes, and shellfish. The flavors are cherry, lemon, and pineapple. Clean as a whistle; fresh as a daisy.
\$12.99

This Month's FEATURE:

***Last month's feature was so popular that we called the importer and got more to extend our deal through July--plus, we were able to even get a special price on solid cases this month!*

**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
This month only, solid cases of Allencades are only \$100 with cash or check. That's over 50% off!! (wine club only)

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 Soucherie Anjou Rouge 2011
Loire Valley, France**
90% Cabernet Franc, 10% Grolleau
This is what the Loire does well with Franc: a bold, crisp, bright, mineral red. A meatiness to the texture is balanced out with silt, salt, and acid. Pepper and gravel notes on the finish complete a pure, intense expression of soil. Try this with a slight chill with tuna tartare or blackened salmon; great with a beet salad.
\$25.99 *limited

Wine Club Cru Level WHITE!

**Domaine Montmirail Vacqueyras Blanc 2012
Rhône Valley, France**
30% Clairette, 30% Roussanne, 20% Bourboulenc, 10% Grenache Blanc, 10% Viognier
This tastes like Chateaufeuf du Pape! Super creamy, juicy, and elegant. Flavors are white peach and green melon, with a hint of lychee. The structure and the tannin are there, but with a liveness that displays true depth. I'd drink it with just about anything.
\$25.99 *limited

Beer Club's Picks for JULY



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

MOTHER EARTH NORTH CAROLINA

Park Day Bohemian Pilsner

A clean, refreshing style beer, perfect for warm (or hot) weather. Summery and fresh, and a delightful 4.8% alcohol.

*portion of the proceeds benefits the Dogwood Alliance.

\$10.99 / 6 pack

Sunny Haze German Hefeweizen Ale

Tropical fruit prevails in this wheat beer with a cleaner texture and a drier finish than you might be used to. Notes of clove and pineapple make me crave shrimp kebabs.

\$10.99 / 6 pack

SWEETWATER GEORGIA

Take Two Pils

Basically, this is an India Pale Lager, with more hops than your average Pilsner. Crisp and bright, it also sidesteps the trap of overwhelming hop bitterness. Goat cheese or crab could be delicious...

\$9.99 / 6 pack

Waterkeeper Hefeweizen Ale

Medium-bodied and juicy richness without all the sugar to go with the fruit? Yes, please! Apricots, pears, and a beautiful yeasty elegance make this a prime match for sausages, pork, or grilled fruit with creme fraiche.

*portion of the proceeds benefits the Chatahoochee Water Alliance

\$9.99 / 6 pack

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

SOR CONTINUES!

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.

FOLLOW US ON TWITTER IF:

- you want to see what tastings Emily does through the month
- you'd like ideas of what to do with food items, fish, and meat
- you are interested in what industry folk we keep up with
- clips of wineries we travel to interest you
- you like Emily's sense of humor

**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 JULY

This month's featured food item is squeezable Musashi Midori Sriracha. The first green sriracha sauce in the US, its color comes from serrano peppers. All-natural, it has a mild, building, lingering heat, and is fresh and zippy compared to other thick hot sauces. Top rice and veggies; add pizzaz to noodles; add to melted butter over fresh corn. You can use this anywhere you would normally add hot sauce, as a sandwich spread or dipping sauce, but we have some extra recipe ideas below. Musashi Midori Sriracha is only 4.99, and is automatically included in this month's wine club.

MIDORI SRIRACHA RIBS

2 pounds ribs
6 oz Midori Sriracha
4 Tablespoons butter
juice of 1 lime
salt and pepper

Preheat an oven to 300F. Slowly melt butter in a saucepan on low-medium heat and slowly add Musashi Midori Green Sriracha to the pan. Stir the butter and sriracha mixture slowly for 3-4 mins. Mix in lime juice. Pat down the ribs with a paper towel and season with salt and pepper. Wrap ribs in aluminum foil and cook for 3 hours. Allow the meat to cool for 10-15 minutes. Remove ribs from foil and pour the Sriracha sauce over them, spreading until coated. Enjoy!

*this same recipe is also great on wings. Simply fry the wings and toss in sauce.

GREEN EGGS & HAM

4 large eggs
4 ounces thinly sliced cured ham, like prosciutto
3/4 cup green peas, fresh or frozen
1/2 Tablespoon oil or butter
2 teaspoons Musashi Midori Sriracha
2 teaspoons assorted fresh herbs

Boil water, and add peas. Cook 1 minute if frozen and 5 minutes if fresh. Drain and puree well. Add enough water to smooth out puree. Meantime, heat butter on medium high and fry eggs to desired doneness. Keeping the heat at medium high, flash fry the meat so that it is crispy. Smear peas on each plate, topping with prosciutto and then eggs. Sprinkle with fresh green herbs.

SPICY SALMON TARTARE

1/2 red onion, sauteed lightly
1 Tablespoon capers
2 Tablespoons Musashi wasabi sriracha
1 Tablespoon dijon mustard
1 egg yolk
1 cup salmon pieces, raw

Chop all ingredients coarsely in a food processor (or by hand). Serve with toast points and any assortment of fresh raw vegetables.

NOTE: This can also be made with Tuna

