



675 PULASKI ST
SUITE 400
ATHENS GA 30601

DID YOU KNOW...

Right now, "Grapier Wit" is focusing on Emily's experience making her first wine. Join her as she blends, racks, and scrubs at Kilikanoon! Next up: Cahors in France

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.

UPCOMING EVENTS



HOLIDAY OPEN HOUSE

DECEMBER 12 & 13 AT SHIRAZ

Friday, December 12 4:30 - 8:00 p.m.

Saturday, December 13 12:30-8:00 p.m.

As always, these 2 days will be filled with wine, beer, and food tastings. And all but 1 event is free. (Please RSVP for the exclusive Ole tasting). Come eat, drink, be merry... and get your Christmas shopping done!!

Details on the inside of the newsletter

CHRISTMAS HOURS

Shiraz will have normal hours through December 23

Open Christmas Eve from 11 a.m. until 6 p.m.

Closed December 25 & 26

Reopen Saturday, December 27 at 11 a.m.

NEW YEARS HOURS

Shiraz will have normal hours through December 31

Open New Years Day from 11-8

we will have a hangover brunch New Years Day

Closed January 3 - 12 for inventory and cleaning

Shiraz will reopen for 2015 on January 13.

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.

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.

DECEMBER 2014

www.shirazathens.com



Wine Club is the best deal in town!

This month, our wine club gets \$74 worth of wine and food for only \$45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR DECEMBER

Cockfighter's Ghost Semillon 2006 Hunter Valley, Australia

Well-made Semillon with age is all about structure, not fruit. Waxy orange peel and honeycomb are rich and weighty, with just a hint of spice. Lemon and hints of dried herbs are silky smooth, dry, and firm. Perfect with smoked fish, roasted fowl, or creamy pasta dishes with mushrooms.

\$24.99

this month, while it lasts = \$11.99

Sentinelle de Massiac Minervois 2013 Rhone Valley, France

I love Minervois, but sometimes it's a little gritty--this wine has all the depth with none of the funk. Blackberry, ash, and loads of dark fruit with delicate tannin and a quaffable nature for the style. Dried sage & thyme balance black currants and a gravelly finish. Wonderful with game, root vegetables, or a roast.

\$15.99

Altarocca Librato 2013 Umbria, Italy

70% Cabernet Franc, 30% Canaiolo A wine made from grapes in volcanic soil and sans oak is zesty and lively for the grandfather of bold grapes. Clean, bright, and minerally, it reminds me of Chinon (from Italy, no less!) Violets, ash, and ink collide with a super long finish. A fresh approach for a first course red with antipasti, pork, chicken, or greens. *limited*

\$22.99



This Month's FEATURE:

Maryhill Zinfandel 2008 Columbia Valley, Washington

All the raisined, plummy notes you love about Zin, with a lush, juicy texture and slick, licorice-laced fruit--but this wine is from a cooler climate so it is more refined and smooth to go with the chocolatey, ripe fruit and sweet tannin. The ripeness is there. It's just more elegant. Korean ribs, Berbere chili, or curried veggies are ideal.

\$22.99

Wine Club deal of the month = \$15.99



CRU LEVEL WINES

For club members who 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!



Ciona Le Diacce Supertuscan 2007

Chianti Classico, Italy

90% Merlot, 10% Alicante Bouschet

Super earthy and deep, the very dark fruit is remarkably refined. The fruit is black and brambly, with a slight smokiness. The finish is super long, with elegant, red, clean fruit and just a hint of barn. Feminine, smooth, and fantastic with food. Butternut squash lasagna, marinated pork chops, or grilled vegetables are perfect. Super limited--only 200 cases made.

\$34.99

Wine Club Cru Level WHITE!



Eveningland Bourgogne Blanc

France

A beautiful example of rich, refined Chardonnay from its homeland. Smooth yellow fruit with apples, quince, and pear. Good acidity for a Chard, with notes of wet hay and baking spice. This beauty will work with roast chicken, smoked salmon, potato or cauliflower gratin, or mushroom soup.

\$24.99

