

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.

Let's make our Facebook page more interactive!!

Are you a fan yet? Find us: Shiraz Athens. (and like us!!)

Post pictures of your food you cook from our weekly deliveries;

Show off pics of you enjoying yourself at a wine tasting;

Tag us when you come in and find a great bottle; We hope to spend more time with you virtually!!

UPCOMING EVENTS

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VALENTINES GIFT SHOPPE!

Special accessory items for your loved ones

Feb 3-7 Create a Wish List! come browse in our special gift area

have a complimentary glass of wine

Feb 10-14 Give a Gift She'll Love! includes complimentary gift wrap call-ahead

service available

Valentines Surf or Turf complete dinners available for pickup February 14

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, JANUARY 17

1-5 p.m. Monthly tasting of wine club wines

SATURDAY, FEBRUARY 7 1-5 p.m. Monthly tasting of wine club wines

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.

Wine Club is the best deal in town!

This month, our wine club gets \$60 worth of wine and food for only \$45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR

JANUARY

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JANUARY

www.shirazathens.com

CH Berres Riesling Kinheimer Hubertuslay Kabinett 2002

Kinheim, Mosel, Germany Like lime sherbet served on a wedge of slate. This super dry example is tart, bracing, and clean. It also showcases how well even simple Rieslings age. Stony, crisp, and brisk, it's a great match for rich wintery stews and casseroles. It's also tremendous with all sorts of cheese or seafood, or all sorts of snacks and spreads. \$18.99

Fuso Barbera 2012 Colli Tortonesi, Piedmont, Italy

Unfined, unfiltered, and aged in concrete--Just a big, slutty red. Rich and gamey aromas with a note of citrus to balance out the raspberry and plums. It's rustic yet smooth, with voluptuous purple fruit and a floral lift with lovely acid. Try with braised meat, root vegetables, and smokey marinated olives \$16.99

Francis Ford Coppola Rosso 2012 California

29% Zinfandel, 25% Syrah, 25% Petite Sirah, 21% Cabernet

Value wines can be pretty hard to come by in Napa, but this table wine is delightful and affordable. Simple and fruity with a smooth, plummy finish; Tart, firm, lovely, and balanced, it's a great match for burgers, steak, pizza... or Tuesday night. \$9.99



This Month's FEATURE:

Beyerskloof Synergy 2011 Western Cape, South Africa

36% Pinotage, 31% Merlot, 29% Cabernet, 4% Shiraz

A blend of intense grapes in small yields is put together with flavors of currant, bitter chocolate, and black cherry. The smooth finish has sweet tannin and cedar. Try it with beef or game served with smoky mashed potatoes, holy smoke salmon, or hard cheeses. \$20.99

Wine club deal of the month = \$14.99

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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!

Poderi Elia Nebbiolo "Padrun" 2012 Piedmont, Italy

Anything but basic. It has tangy cherry, raspberry, chocolate and raisin aromas that are warm and inviting. Comforting and plush, it has a vibrant fruit and a clean, firm finish. Try it with cassoulet, braised meats, even lamb shank. White bean stews or pasta are also wonderful, as is smoky hummus. \$24.99

Cru red deal of the month = \$22.99

Wine Club Cru Level WHITE! ****

Lyrarakis Dafni 2013 Crete, Greece

A single vineyard bottling of a rare Greek white--Lyrarakis is the only producer of the varietal in the world. It smells like a bouquet of fresh bay leaves. Lean and herbaceous, it is grassy with bay, sage, and oregano. Excellent with shrimp, marinated olives, smokehouse hummus, and grilled fish. \$27.99

cru white deal of the month = \$18.99

Beer Club's Picks for JANUARY

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

UNIBROUE, BELGIUM

Trois Pistoles Belgian Dark Strong

Clean for how dark the color is. Bright ginger is accented with sasparilla richness. There's a touch of banana bread and raspberry from the smooth Belgian yeast. \$10.99 / 4 pack

Ephemere Sur Lie

Unibroue's seasonal and one of the most charming beers I've seen in a while. The green apple skins add a lift of clean, refreshing flavor but also a rich character instead of the sharpness of heavy hops. \$9.99 / 4 pack

BOULDER BEER, COLORADO

Slope Style IPA

Boulder's winter seasonal. Its hoppiness is balanced by the richness of 5 hops, which gives it its red color. The citrus is rounded with tropical papaya and mango--fleshy, with pink grapefruit. \$9.99 / 6 pack

Shake Chocolate Porter

The addition of cocoa nibs makes this Porter extra smooth. Notes of vanilla cream soda and coffee with cream. Rich and velvety. \$9.99 / 6 pack

This month, beer club will receive 3 bottles each of the featured beers!

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

BIG CHANGES IN SHIRAZ IN 2015

Exciting new employee schedules are coming this year in order to better serve you!

• There will be a dedicated member of the Shiraz team here in the store Tuesday-Saturday, 11 - 8.

• If you would like to have Emily as your wine steward, she will be working the floor on Thursdays and Fridays from 11-8 and for the first Saturday tastings.

• We will also be offering more classes from Emily this year! Starting in February, expect a one-night class every other month; classes will be Monday nights from 5:30 to 8 p.m. and will vary in price according to wines poured. Stay tuned!

• Also expect more info around the store to help you shop! More cooking tips, more signs about our wines, and easier navigation around the store are on their way.

• We will be updating the website also, and gearing up the blog with more information, more often. The world of wine will be in front of you!

• Make sure you catch us on social media: we are now on Facebook, Twitter, Instagram, and Pinterest. To keep the emails to a minimum, this is a great way to keep updated on what we have going on at Shiraz this year.

LE CREUSET "SUPPER CLUB"

Starting in February 2015, we will draw a name of a wine club member in good standing as the winner of our Le Creuset "supper club" for that month! The winning member can pick up our 5 1/2 quart enameled cast iron french oven for the loan of 3 weeks when they pick up their wine club, the first day of the month that we are open. During those 3 weeks we encourage you to cook to your heart's content!

On week four, we ask that you return the (clean) pot to the store, along with the recipe for your favorite dish you cooked in it that month--and we'll publish it in the next month's newsletter for everyone to enjoy! If you decide to keep the french oven, simply let us know and we'll charge your card on file--AND give you a 10% discount on your new Le Creuset.

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 JANUARY

This month's featured food item is Holy Smoke smoked olive oil. It's cold pressed California olive oil that's cold smoked with hickory and pecan in Charleston. Buttery, with smoke and pepper notes, it's a natural, raw, vegan food that tastes like bacon! Add that hickory roasted flavor to anything-you can cook with it or just serve it with bread. Drizzle it over cheddar and apple on crackers or add it to mashed potatoes instead of butter. Top raw oysters, hummus, caprese salad... Or try one of our recipes below. Holy Smoke is only \$13.99, and is automatically included in this month's wine club.

SMOKED PESTO COURTESY HOLY SMOKE

1 cups packed fresh basil leaves 1 clove garlic 1/8 cup pecans 1/4 cup Holy Smoke Olive Oil Kosher salt and freshly ground black pepper, to taste 1/4 cup freshly grated Parmigiano Reggiano

Combine the basil, garlic, cheese, and pecans in a food processor and pulse until coarsely chopped. Add 1/4 cup of the oil and process until fully incorporated and smooth. Season with salt and pepper.

SMOKEY ROASTED SALMON

1 pound salmon in 1 piece

- 2 Tablespoons Holy Smoke smoked olive oil
- 1 Tablespoon minced garlic
- Pinch sea salt or salt blend
- 1 Tablespoon black pepper

Marinate salmon for 1-2 hours in the 4 other ingredients. Preheat an oven to 400 F and roast salmon for 12 minutes. Let it rest for 3-5 minutes and serve with a salad or vegetables and potatoes with smoked olive oil

SMOKEY MARINATED OLIVES

8 ounces assorted pitted olives

- 4 Tablespoons Holy Smoke olive oil
- 2 Tablespoons lemon juice
- 2 Tablespoons fresh thyme
- 3 cloves garlic, minced

Drain olives and pour all other ingredients over the top. Marinate overnight in the refrigerator and let warm to room temperature an hour before serving. Serve over feta cheese; chop and serve on toast points; or dice and serve over fish.

We have all heard that red wine in moderation is good for the heart, and studies now show that tea and dark chocolate have similar health benefits. Anti-oxidant rich compounds found in tea leaves, grapes, and berries (including cocoa berries) improve blood flow to the heart and brain, raise HDL, and lower LDL (cholesterol), and reduce the risk of a heart attack or stroke. Australian researches concluded that a diet of wine, fish, dark chocolate, fruit, vegetables, almonds, and garlic eaten every day cuts heart disease risk by 76%. These seven foods daily (only 4 /wk for fish) will increase life expectancy by an average of 6 1/2 yrs. for men and 5 for women.

If you really want to help your heart, combine exercise with 1-2 glasses of red wine per day. Studies show that this moderate intake of wine is as good for your heart as one hour's exercise every day. And in addition, drinking wine duplicates the life-extending benefits of a low-calorie diet! If you drink tea throughout the day, not only will your mental performance be stronger, your mood will be brighter as well--and it increases metabolism (chocolate raises metabolic rates too.) Is there anything wine won't do? Besides preventing dementia, there's proof wine drinkers have a higher IQ than non-drinkers. And they tend to have better verbal skills, speed of thinking, and memory, especially when they drink in moderation.

TEA

Did you know that you can make any tea decaffeinated? Simply pour hot water over the tea bag, let steep for 30 seconds, and discard the water. Pour fresh boiling water over

same tea bag for a second, decaffeinated, cup. Studies show that up to 90% of the caffeine in tea is infused out in the first 30 seconds of steeping.

Tea also:

* Boosts the immune system.

* Increases metabolism, helping the body burn more calories. * Hydrates the body, maintaining healthy skin. * Inhibits plaque formation in the mouth.

CHOCOLATE

Did you know that a mere 3 oz. of dark chocolate daily lowers the average person's cholesterol by 10 points? In addition, it: * Improves the health of the arteries

- * Dark chocolate increases blood flow to the brain.
- * Cocoa reduces smoking-related impairments.