

**Shiraz**  
675 PULASKI ST  
SUITE 400  
ATHENS GA 30601

**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

**UPCOMING EVENTS**

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

**MONDAY, FEBRUARY 23**  
**WINE 101 CLASS WITH EMILY**  
5:30-8:00 p.m.  
Wines of Burgundy  
\$30 per person limited seating - please RSVP  
we will taste 9 wines ranging from \$18 to 80

**TUESDAY, MARCH 10**  
**A TASTING WITH ADAM CATERINO OF EASTON & TERRE ROUGE**  
5:30-7:30 p.m.  
Bill Easton is known for Zinfandel from the Sierra Nevada foothills,

**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.

but his Terre Rouge line is devoted to Rhone varietals. Come taste both with GM Adam at Shiraz!  
\$10 at the door; \$5 with RSVP

**MONDAY, APRIL 13**  
**AN EXCLUSIVE TASTING OF LIMITED AND SPECIAL SPANISH WINES FEATURING SPECIAL GUESTS FROM OLE IMPORTS**  
tastings at 5, 6, and 7 p.m.  
\$30 per person  
5 p.m. tasting = cru level only; 6 p.m. tasting = wine club only  
each tasting limited to 16 people  
RSVPs strongly encouraged

**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.**

**Valentines Surf & Turf**  
Our best offering yet!!  
Available for pick up Feb 12, 13, & 14  
Dinner for 2 • Only \$50, tax included!  
Everything you need for the perfect dinner:  
2 Maine Lobster tails, 8 oz each  
2 Kansas Filet Mignons, 4 oz each  
8 ounces of fresh seasonal greens  
4 ounces of tri-color quinoa  
plus flavorful compound butter and herb-infused salts for cooking & seasoning  
AND 2 individual Tiramisu desserts!  
Lobsters and Filets also available separately.

**Also available on Valentines:**  
Oysters and caviar! See us for details.  
We've even picked out the perfect wines to pair with your surf & turf (& oysters & caviar)

**Shiraz**  
FINE WINE & GOURMET

www.shirazathens.com

**FEBRUARY 2015**

**Wine Club is the best deal in town!**

This month, our wine club gets \$59 worth of wine and food for only \$45! Plus, they save on each feature!

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

**Fritz Muller Perlwein Trocken NV**  
**Rheinhessen, Germany**

100% Muller-Thurgau  
Lip-smackingly delicious! Made in a Secco style (what the Germans call Prosecco): Five alive juice, raspberry, and lime soda flavors are charming and lively. Clean, fresh, and pretty--with that touch of effervescence lending just a little extra lift at the end. I HEART this wine. You will too. Have it with green vegetables, salad, or crab cakes.  
**\$18.99**

**Le Monde Cabernet Franc 2012**  
**Friuli, Italy**

The most elegant side of Cab Franc; earthy, with pencil lead, violet, and ink. Dark, full, and smooth, with a backbone of nothin' but slate! Once it opens up, it smooths out even more, with black fruit and cigar box aromas. It shines with game birds like quail and pheasant, but it's also perfect with a roast chicken or salmon.  
**\$18.99**

**Shoofly Shiraz 2013**  
**South Australia**

A lovely balanced red, with mulberry, dark chocolate, and currant. Plummy, with licorice, eucalypt, and tar on the palate. It's a wealth of of Australian Shiraz at a pauper's price! "Worth the wait, and worth the price." -James Halliday (recommends starting drinking in 2017, but it's lovely now) Wonderful with hard cheeses, roasted root veggies, or steak.  
**\$10.99**

**This Month's FEATURE:**

It's back!! The most popular wine of 2014--and this is the last hurrah, as we're taking all that was left in the USA. The good news? We still have the best deal ever, dropping it as low as \$6.25 a bottle for club members.

**Silver Webs Merlot 2005**  
**Martin Hill Vineyard**  
**Adelaide Hills, Australia**

A family that's been growing grapes in Australia since 1892 owns this vineyard. Silky smooth after some time in the bottle, it is full of tobacco and chocolate-covered strawberries. Back that up with black cherry, blackberry, and soft tannins, and you've got yourself one great little wine. Couple this with a great little deal, and I'm willing to bet we've found your next "house wine."

90 = Jane Garvey  
**\$19.99**  
**Wine club deal of the month = \$9.99**  
**Extra deal for club members = \$75.00 by the case!**

**\*\*cash or check only please\*\***

**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!**

**d'Arenberg Peppermint Paddock NV**  
**Mclaren Vale, Australia**  
100% Chambourcin  
Magically delicious! The super bright fruit and extraction is perfectly balanced with the brightness of the acid and the bubbles. The nose is earthy and brambly, with violets and blueberries balanced with tons of acidity and citrus. Bold and intense, it has a peppery, animalistic undertone to it. I crave this wine!!! Best with "big, lusty food" says d'Arenberg: Ribeye, cheese-stuffed olives, game, or brisket. But it's good with everything from brunch to BBQ to chocolate.  
**\$28.99 \*extremely limited\***

**Wine Club Cru Level WHITE!**

**Fournier Sancerre 2013 Les Belles Vignes**  
**100% Sauvignon Blanc**  
**Loire Valley, France**  
Why do we love Sancerre so much? Because it's the prettiest example of Sauvignon on the planet. Clean & full, with lots of white pepper and pear and a touch of green melon. The finish is all pear skin and nectarine--not a grapefruit to be found! Put this classic wine with classic pairings: oysters, smoked trout, fresh fish, light salads, or goat cheese.  
**\$26.99**

## Beer Club's Picks for FEBRUARY



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

### TERRAPIN, ATHENS, GEORGIA

#### Liquid Bliss

Terrapin doesn't always make porter, but when they do, they add green house-boiled peanuts and cacao nibs. The result is both salty and sweet, like a vanilla mocha coffee with pretzels on the side. Dark and smooth, it is a slice of decadence. Have it with BBQ sauce or chocolate cake.  
\$8.99 / 6 pack

#### Mosaic

The patented hop gives a floral and tropical note, rather than the citrusy pine we've become accustomed to. This year, rye was added, keeping it bold but not sharp. Try it with fried foods or sandwiches.  
\$8.99 / 6 pack

### ANGRY ORCHARD, CINCINNATI, OHIO

#### Strawman Farmhouse Hard Cider

A London-style dry cider, aged in oak to round it out. Ripe with tropical fruit, papaya, tart rhubarb, and yellow apples. Fresh and juicy, with some cleansing tartness on the finish. Awesome with grilled shrimp or a cheese plate.  
\$12.99 / 750 ml

#### Hop'N Mad Apple

New for 2015, they've added hops to the cider, making it ever so much more beer-like. It has bold Granny Smith flavors, with a raspberry lime tartness on the finish. Lean and fresh, this bracing beer/ cider twist is great with sausage, spicy food, or creamy cheese.  
\$9.99 / 6 pack

*This month, beer club gets 3 bottles each of the 12 oz beers, plus 1 bottle of the 750!*

## 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 FEBRUARY

This month's featured food item is Beautiful Briny Sea's Mr. Gigglepants Hibiscus Sugar. You can use it anywhere you'd use regular sugar, but it has a delicious fruity and fresh flavor! I love it sprinkled on citrus or other fresh fruit, or use it to rim a champagne flute to make bubbles more festive. Top fresh rolls while they're baking with sea salt for a sweet and savory touch, or put on top of ice cream or a cupcake for color and flavor at the same time. Put it in french toast batter, add it to green tea, and cook it into pound cake instead of plain sugar. Or try one of my favorites below. Mr. Gigglepants is only \$9.99 a carton, and is automatically included in this month's wine club. Enjoy!

### GLUTEN-FREE BANANA PANCAKES

1 very ripe banana  
2 eggs  
1 Tablespoon butter (I love Vermont Creamery maple)  
1 teaspoon Mr. Gigglepants sugar  
1 Tablespoon vanilla creme fraiche (or 1 Tablespoon maple syrup)  
Peel the banana and mash it until it's very smooth. Add the 2 eggs and beat well. The mixture should be smooth like a batter. Heat a cast iron pan or large nonstick skillet on medium and add butter. When it's melted, turn the temperature down to medium low and pour the batter in a thin round, about 4 inches in diameter. Cook for about 5 minutes, until the cake flips with no effort at all. Cook for 5 minutes on the other side. Remove to a plate and top with an inverse plate to keep warm. Pour the rest of the batter in the same way and cook the second round. Serve the pancakes, which will be more dense like a crepe, with creme fraiche and a sprinkling of hibiscus sugar. Extra delicious with a side of fruit dusted with more of Mr. Gigglepants

### WINTER HIBISCUS SALAD

1 pound spinach  
2 ribs celery, chopped  
8 ounces mushrooms, sliced  
4 oz goat cheese, sliced or crumbled  
1/2 cup candied almonds (see below)  
1/2 cup pineapple chunks (save 1/4 cup juice)  
1 orange, sectioned  
2 Tablespoons soy sauce  
1 Tablespoon hibiscus simple syrup  
1 teaspoon lime juice  
Make candied almonds in advance. Mix pineapple juice, soy, simple syrup, and lime together and toss spinach and celery in dressing. Toss dressed lettuce mix with mushrooms, pineapple, and orange. Top with cheese and almonds and serve.

### CANDIED ALMONDS

1/2 cup Mr. Gigglepants sugar  
1/4 cup water  
1/2 Tablespoon butter  
1 teaspoon salt  
1 cup almonds  
Warm water and sugar on medium heat until sugar starts to melt, and then turn heat down to medium low. Add butter and salt. Once the mixture is fully melted and integrated, add the almonds. Stir to coat nuts well, and then turn out the mixture onto a piece of parchment or wax paper. Let cool well and then use in any recipe or enjoy alone.

### HIBISCUS MARGARITA

1 1/2 oz Tequila (see below\*\*)  
3/4 oz quality Cassis (at Shiraz)  
3/4 oz simple syrup made with Mr. Gigglepants  
3/4 oz fresh lime juice  
extra simple syrup and Mr Gigglepants to rim glasses  
Use 2 small plates: put a thin layer of simple syrup on one, and hibiscus sugar on the other. Fill with ice if a short glass, and halfway if it's tall. In a pint glass or shaker, combine tequila, cassis, simple syrup, and lime juice with ice. Shake well and strain over ice in the fresh glass with a rim. Garnish with a lime wedge.  
Makes 1 drink.

\*simple syrup is made with equal parts hot water and sugar. make extra for drinks, rimming glasses, and adding flavor to sauces\*  
\*\*don't have a jigger? use 3 Tablespoons for 1 1/2 oz and 1 Tablespoon plus 2 teaspoons for 3/4 oz measurements\*

### 2 GREAT CHAMPAGNE COCKTAILS:

(replace the regular sugar with Mr Gigglepants for a great twist!)

#### CLASSIC

3/4 teaspoon sugar  
2 dashes bitters  
long strips of lemon peel  
bubbly

Put sugar and bitters in the bottom of a Champagne flute. Fill with bubbles and garnish with a lemon twist.

#### FRENCH 75

1 1/2 ounce Gin  
1/2 ounce simple syrup (see above)  
1/2 ounce fresh lemon juice  
bubbly

Shake Gin, simple syrup, and lemon juice with ice and strain into a Champagne glass. Top the drink with bubbles and serve cold.

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