

OUR WEBSITE JUST KEEPS GETTING BETTER!

IT'S NEWLY UPDATED, WITH CURRENT RECIPES INCLUDING MARCH 2015

HAVE YOU SEEN OUR SEARCH FEATURE? SIMPLY TELL US WHAT YOU'RE DRINKING AND WE'LL GIVE YOU RECIPE SUGGESTIONS; TO SEARCH BY FOOD ITEM, USE THE NEWSLETTER ARCHIVE BUTTON.

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, APRIL 4
MONTHLY TASTING OF WINE CLUB WINES
 1-5 p.m.
 Shiraz tasting room

MONDAY, APRIL 27
BORDEAUX CLASS WITH EMILY
 5:30-8:00 in the Shiraz tasting room
 Full seminar with 10 wines ranging from \$20-60
 limited seating; RSVPs essential

FRIDAY, MAY 29
GREEK WINES WITH SOUTHERN FARE
 4:30-7:30 p.m.
 A tasting of indigenous varietals paired with classic Georgia cuisine. Save the Date!!

THURSDAY, JUNE 11
LEARN ABOUT REAL MARSALA
 4:30-7:30 p.m.
 A cooking demo and tasting with Marsala and other wines with Lisa Sanders of Columbo. Save the Date!!

Shiraz will be closed for the summer holiday June 30-July 4; we will reopen Tuesday, July 7

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.

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.

www.shirazathens.com

APRIL 2015

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 **APRIL**

Domaine R de la Grange "Gravieres" 2013 Muscadet Sevre et Maine, Loire Valley, France

An eighth generation father and son team spearheads this fabulous Melon de Bourgogne with lees aging in a super clean, elegant, balanced wine. A unique juxtaposition of root vegetables (beet, carrot, sweet potato) and stone fruit (apple, pear, nectarine)...crisp and fresh. Perfect with oysters and sunshine!
\$13.99

Cuvelier Cuvée del Maule 2011 Cauquenes, Chile

42% Cabernet, 32% Carignane, 8% Pais (Monastrell), 7% Carmenere, 7% Cinsault, 4% Merlot
 Lovely natural winemaking from a French expat--with a style that's a combination of Bordeaux and Beaujolais sensibility. Easy to drink, with notes of cinnamon, red fruit and violets. The finish is both floral and smoky. Try slow cooker pork or a turkey burker with Goan Coconut simmer sauce.
 90 = Robert Parker's Wine Advocate
\$19.99
Our Price = \$17.99

Oveja Negra Estate Carignan 2011 Single Vineyard, Maule Valley, Chile

Dark, deep, chocolatey and rich. Hefty and ripe, with mulberry, cherry, and boysenberry fruit. The bramble and generous, inky fruit balance out through the bold, herbaceous, crisp finish. A great example of what the intense Carignan grape can be when it's handled well. Try it with stuffed peppers or beef with Goan Coconut simmer sauce.
\$18.99
Our Price = \$16.99

This Month's FEATURE:

Tuck Beckstoffer The 75 Cabernet 2012 Napa Valley, California

Lovely firm, spicy Cab from a family rich in Cali winegrowing history. Dark fruit like currant and blackberry manage to still have a crisp backbone and finish. Fresh, with clean tannins, it smooths out into a ripe, even, deep wine as it opens. Try it with chicken and sweet potatoes in Goan Coconut simmer sauce or a roast beef sandwich to elevate it.
\$22.99

Wine Club deal of the month = \$18.99

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!

John Duval Shiraz 2012 Barossa Valley, Australia

Rich and ripe Shiraz fruit balanced out by dried black cherries and leather. Once it has time to open up, fleshy blackberry and smooth currant makes a super long, deep palate balanced out with notes of sage and savory herbs. Meat and game vs. rounded fruit has a finish almost like butter with some brine, with depth and beauty.
\$49.99
Cru Red deal of the month = \$34.99!

Wine Club Cru Level WHITE!

Greywacke Sauvignon Blanc 2014 Marlborough, New Zealand

Winemaker Kevin Judd of Cloudy Bay has established this as the next hot new winery; unfortunately, there is almost none to go around! A nice minerality on the nose and refined, delicate, French-like subtlety are hallmarks of this classic and clean springtime quencher. All the citrus you crave, with none of the bite.
\$28.99
Cru Level deal of the month = \$23.99

