

**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.**

**MONDAY, MAY 29 MENU:**

Fried green tomatoes with tabasco jelly  
Corn fritters with chipotle remoulade  
Crostini with deviled egg salad and watermelon radish  
Crostini with pulled pork and jicama slaw

**PAIRED WITH 6 GREAT WINES FROM MACEDONIA & CRETE**

**RSVP now for only \$25 per person!**

**UPCOMING EVENTS**



**SATURDAY, MAY 2**  
**MONTHLY TASTING OF WINE CLUB WINES**  
1-5 p.m. Shiraz tasting room

**TUESDAY, MAY 5**  
**CINCO DE MAYO AT SHIRAZ!**  
11 - 8 p.m.  
Our famous fish taco kits are back, along with \$2 beers in store. Reserve by email or phone--only \$10 for 4 tortillas, wild-caught fish, plus house-made slaw. All you have to do is cook the fish and put it & the slaw in the tortilla! We will also have queso fresco, jalapeno-queso dip, and pepper shooters, plus great beer.

**FRIDAY, MAY 29**  
**GREEK WINES WITH SOUTHERN FARE**  
4:30 - 7:30 P.M. at Shiraz  
A tasting of the original old-school wine, paired with classic Southern cuisine catered by Last Resort Provisions. This will be an epic, unique, fun event--don't miss it! Only \$25 per person, all-inclusive  
RSVP now: more details to follow on our website & facebook

**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, JUNE 6**  
**MONTHLY TASTING OF WINE CLUB WINES**  
1-5 p.m. Shiraz tasting room

**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!!

**MONDAY, JUNE 22**  
**LOIRE VALLEY CLASS WITH EMILY**  
5:30 - 8:00 in the Shiraz tasting room  
Full seminar with 10 wines ranging from \$20-60  
\$30 per person; limited seating; RSVPs essential

**SHIRAZ WILL BE CLOSED 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.**

www.shirazathens.com

**MAY 2015**

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

This month, our wine club gets \$63 worth of wine and food for only \$45! Plus, they save on each feature!

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

**Lyrarakis Assyrtiko 2013**  
**Sitia Valley, Crete, Greece**  
Juicy, with fresh intensity: this is the second best-selling Greek white (behind Moschofilero) in the world, and for good reason. Clean, plump, and pretty, full of creamy citrus, with spice and gravel on the finish. There's a lovely element of sea air that makes it ideal with seafood. Try it with grilled fish, shrimp cocktail, chicken in cream sauce, or steamed artichokes.  
**\$21.99**  
**this month = \$18.99**

**Exopto Bozeto de Exopto 2013**  
**Rioja, Spain**  
50% Garnacha, 40% Tempranillo, 10% Graciano  
Big Bang is back, with a new name! Super dark, beautiful, lingering fruit--no wonder it's so popular. Intense and peppery, it has huge tannin & dried meat that smooths into black raspberry, basil, and cassis. All the boldness of old-school Rioja without having to wait 20 years! (though you can keep it that long...) Have a tapas night: steak chimichurri, scallops wrapped in bacon, and shrimp with cocktail sauce.  
91 = Robert Parker  
**\$19.99**

**Ferrandiere Marselan 2012**  
**Rhone Valley, France**  
Between Corbieres and Minervois is this little jewel of a wine. Aromas of white pepper, roasted meat, and salt are intriguing enough to crave this wine filled with blueberry, huckleberry, earthy, tarry depth. Balanced but gripping, it has firm tannins and notes of dried figs and dark chocolate. Try it with game, pizza, roasted meats or veggies, or fried mushrooms.  
**\$13.99**

**This Month's FEATURE:**

**Alto Los Romeros Carmenere 2014**  
**Valle Central, Chile**  
A refined version of Chile's signature grape: rich, full, and deep fruit. It is meaty, with a little of that woody herbal quality inherent in Carmenere, but it is smooth. Bold, inky, full of black currants and roasted bell peppers. Try it with meatloaf or meat with a cocktail marinade.  
**\$15.99**  
**Wine Club deal of the month = \$11.99**

**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!**  
**Elyse Morisoli Vineyard Zinfandel 2009**  
**Rutherford, Napa, California**  
A beautifully balanced wine from masters of the Zin: notes of toasted coconut and black raspberry on the nose lead into a rich, smooth, elegant glass of wine. Flavors of buttered black currant finish off into a crisp, clean, dry match with food. Great with pork, steak, hefty stews, or upscale barbecue. Get it while you can!  
**\$36.99**  
**cru level deal of the month = \$29.99**

**Wine Club Cru Level WHITE!**  
**Michel Sarrazin Givry "Les Grognots" 2010**  
**Burgundy, France**  
Only 5% of the wine made in Givry is white, so this is special--and we only got 2 cases! The palate has soft, plush, marshmallow richness with the yellow ripened fruits and creamy texture; Clean and clear, with red apple softness on the finish. The perfect match with roast chicken, salmon, or potatoes gratin.  
**\$32.99**

