

JOIN WINE CLUB!

Want to be a part of the in crowd?? Wine Club members get first dibs on any limited wines that we get in the store. We also occasionally have wine club-only tastings, special prices for events, or early admission for dinners and tastings. Plus Wine Club members get extra special glasses whenever they taste wine. Cru level has even more perks than wine club, so if you're a member and want more information, just ask us!

Shiraz now offers occasional mixed cases that we have prepared especially for the seasons!

In August, we will have a special box of great dry Rose, featuring 8 different wines that we know you will enjoy.

The mixed Rose case is only \$150, including tax, with cash or check.

UPCOMING EVENTS



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

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

MONDAY, SEPTEMBER 14
A TASTING AND PARTY WITH EDGAR CARTER OF OVEJA NEGRA
The winemaker of our favorite Chilean winery will be with us for the first of our birthday celebrations. A selection of grilled and smoked food will be paired with these bold wines from the Maule Valley. at Shiraz

THURSDAY, OCTOBER 1
Rui Abecassis from Obrigado Imports returns for our 10th anniversary party! Details to follow

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

AUGUST 2015

Wine Club is the best deal in town!

This month, our wine club gets \$57 worth of wine and food for only \$45! Plus, they save on each feature!

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

Gia Langhe Rosso 2013
Piedmont, Italy

Nebbiolo, Dolcetto, & Barbera
The depth of the three noble grapes of the Piedmont is enhanced by aging in stainless steel and concrete rather than oak--all of the dark, briary fruit and brooding minerality lurks in the glass. Blackberry, blueberry, ink, and stones are all there. Deep and structured, perfect with anything - especially grilled foods. And you get a liter!
\$18.99

d'Arenberg Hermit Crab 2013
McLaren Vale, Australia

74% Viognier, 26% Marsanne
Named for the crustaceans imbedded in the vineyard's limestone, it almost plays on the word "Hermitage" from France. Pears, pineapple, ginger, and almonds have a warm, ripe, clean flavor. Like everything the winery does, it is made in a basket press. Try it with a yam BLT, steamed veggies, or grilled chicken topped with sweet potato salsa.
\$14.99

Chateau Les Grandes Mottes 2010
Cotes de Blaye, Bordeaux

80% Merlot, 20% Cabernet Franc
A pretty, smooth example of Bordeaux, this has an inky, licorice-laced aromas with notes of dried fruit. Dark and silty on the palate, it has deep, ripe black currant flavors and a super smooth finish. Try it with beef, pork, or black beans topped with Yummy Yummy
\$14.99

This Month's FEATURE:

Azzolino The Sicilian 2012
Sicily, Italy

60% Nero d'Avola, 40% Syrah
A masculine, structured wine, with firm tannins, black cherry and mulberry fruit, and an inky texture. Let this wine breathe to get all the smooth richness and the grip at the end. Bold, full, and very dry, it's a wine to put with grilled food, heavy pasta, or steak. Perfect with pasta tossed with yummy yammy salsa and cheese.
\$14.99
Wine Club deal of the month = \$12.99

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!

Chilensis Lazuli 2011
Valle de Maule, Chile

36% Cabernet, 21% Malbec, 16% Petit Verdot, 10% Merlot, 9% Syrah, 8% Carignane
A candy store smell of chocolate, licorice, and vanilla reminds me of big Aussie Shiraz. Deep, rich, and peppery, it smooths out into a black, ripe, full example of a slick, spicy, voluptuous blend. Anything with the mildly sweet and spicy Yummy Yummy salsa is a good match, or grab some red meat and go to town.
\$31.99
Cru Red deal of the month = \$27.99

Wine Club Cru Level WHITE!

Domaine Chanzy Bouzeron 2011
Burgundy, France

100% Aligote
This wine is all about the limestone! Ocean air and shellfish come to mind when you take a whiff of this beauty. It's linear and clean on the palate, with grass and fig notes along with bold minerality and a super brisk finish. This wine is heaven with oysters - or any seafood, really.
\$29.99

Beer Club's Picks for AUGUST



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

21ST AMENDMENT SAN FRANCISCO, CALIFORNIA

Down to Earth Session IPA

This has all of the brightness of an IPA, with less of the bite. Intensity and pink grapefruit citrus are balanced with a softness that backs off to smooth out the hops on the finish. It's a pleasant beer for hop heads that might want a beer that isn't quite so overwhelming.
\$8.99 / 6 pack

Hell or High Watermelon

Always the hit of the summer--not sweet, but tart, tangy, and ready for a hot summer day. Thirst-quenching citrus, wheat, and apple flavors complete a nice, crisp beer.
\$9.99 / 6 pack

NORTH COAST FORT BRAGG, CALIFORNIA

Scrimshaw Pilsner

A super fresh, slightly floral beer with watermelon, basil, and pink rose notes. Juicy and light, the hops are accessible and the beer is dry and clean.
\$11.99 / 6 pack

Puck the Beer Petite Saison

At only 4%, this is super drinkable--but it has plenty of flavor. Zippy and clean, with lime and passionfruit flavors and a citrusy, cleansing finish, it is easy and fresh. I could drink this all day, it's so spritzing and delicious.
\$9.99 / 4 pack

This month, beer club gets 3 bottles each of the 4 featured beers!

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 AUGUST

This month's featured food item is Yummy Yummy sweet potato salsa. Simmer tofu, chicken, or black beans in the salsa and serve it over rice; make a BLT using the salsa instead of mayonnaise; steam collard greens and put yummy yummy on top; or try any of the recipes below. By the way, it is delicious on its own--just open a jar and dig in with chips or vegetables! Yummy Yummy is only \$7.99 a jar, and is automatically included in this month's wine club.

VEGETARIAN NACHOS

1 bag tortilla chips
1 jar Yummy Yummy sweet potato salsa
1 red bell pepper, cut into thin strips
1 cup red cabbage, shredded
1 tomato, diced
1 avocado, mashed with lemon juice, salt, & pepper
1/2 cup feta or jack cheese, crumbled

Preheat oven to 400 F. Toast chips for 5 minutes. Top with salsa and cheese and return to the oven for 10 minutes. Top with peppers, cabbage, tomato, and avocado.

*This can also be made as a layered dip and served cold with chips on the side.

MOROCCAN EGGS

2 English muffins
4 slices beefsteak tomato
cooking spray
2 cups Yummy Yummy sweet potato salsa
2 eggs
1/2 cup crumbled cheese (optional)
salt and pepper to taste

Spray a frying pan with cooking spray and spoon in salsa. Make 2 wells with the back of your spoon and put the eggs in the craters. Sprinkle with cheese, salt, and pepper and cover. Simmer the salsa and eggs until the eggs are poached. Meanwhile, split muffins in half and toast them. Put tomatoes on the muffins and top with salsa and an egg.

LE CREUSET "SUPPER CLUB" RECIPE

SPICY NOODLE & EDAMAME SALAD

12 oz uncooked multi-grain spaghetti noodles
1 1-in piece peeled fresh gingerroot
2/3 cup Sambal Oelek (ground fresh chili paste)
1/4 cup rice vinegar
2-1/2 tbsp toasted sesame oil
3/4 tsp salt
4 green onions with tops
1/2 medium seedless cucumber
2 medium carrots, peeled
1 cup frozen edamame, shelled, thawed
Sesame seeds (optional)

1. Cook noodles according to package directions in Le Creuset 5-1/2 quart enameled cast iron french oven. Drain noodles in colander; rinse under cold running water. Once cool, transfer noodles to bowl and set aside.

2. Meanwhile, for dressing, grate ginger to measure 1 tbsp. Combine ginger, Sambal Oelek, vinegar, sesame oil and salt in small bowl; whisk well and set aside.

3. For salad, slice green onions diagonally. Cut cucumber into julienne strips. Cut carrots into long ribbons using peeler; cut ribbons crosswise into 1-1/2-in. pieces. Add green onions, cucumber, carrots, edamame and dressing to noodles; toss to coat. Garnish with sesame seeds, if desired.

Emily's wine recommendation: Orleans Borbon Manzanilla

COME JOIN US TO CELEBRATE OUR TENTH ANNIVERSARY!

Shiraz will host two events this year to bookend our ten years with our favorite people--our customers!!!

Monday, September 14 - Oveja Negra wines from Chile

Thursday, October 1 - Obrigado wines from Portugal

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