

BEER CLUB!

Each month, we select 2 breweries, then pick two different brews from each of them. Members will receive 3 bottles each of the 4 featured bottles for a great mixed 12 pack every month. Beer club is only \$25 per month. There is no signup fee and no contract And just like wine club, you can pick up at your convenience any time after the first of the month! Beer club is a great way to start enjoying beer, and is also for the experienced beer drinker to enjoy seasonals from some local and/ or obscure makers. The styles vary every month and even within the month to showcase all types. Included are some high gravity, microbrews, and small

styles vary every month and even within the month to showcase all types. Included are some high gravity, microbrews, and small productions. See us to sign up! **WINE CLUB!** A package of three wine picks, generally two reds and a white, and a gourmet item. Each pick comes with tasting notes and serving suggestions. The recipes created are simple to prepare and wine-friendly; the food items alternate between readily consumables and quality ingredients for your pantry. Though the wines may be purchased separately, members receive a substantial discount every month. The cost of the club each month is \$50 (the retail is \$50- 65), marked down 10 to 33 percent. A feature wine is also discounted, at least 20 to 30 percent; case discounts apply to features as well. Wine club even gets increased case discounts--an extra 5% for members and an extra 10% for premier cru. If you are a member, you'll also get first peek at specials, as well as a guarantee you'll receive the 3 wines. Perks may include early admission or a lower price for events; first notice of limited selections; even extra, non-published, discounts. Simply put, our wine club receives a special perk whenever we can give them. We even have a referral program when you enlist new members! There is no membership fee, no contract, or any other costs for joining. RSVPs for events and special orders are easier to make within the club. The wines are ready to pick up on the first of every month but there is no set pick-up date. There is an optional upgrade for club members who want to get even more—for another \$25, they get a more expensive, more allocated red wine (20-40% off) and even more discounts. We seek out wines that are unique—that you can't find everywhere, and that you might not pick up yourself. The club is meant to help you explore and have fun. Please ask us if you'd like more information or to join--it's the best deal in town!

UPCOMING EVENTS

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KEEP AN EYE OUT FOR EXTRA ANNIVERSARY EVENTS ON OCTOBER 2 & 3 - STAY TUNED WITH OUR WEEKLY EMAILS AND FACEBOOK POSTS FOR DETAILS! **October 2** = The Leathers Building's 10 year Anniversary **October 3** = our first Saturday tasting will both have giveaways and specials for our customers

SATURDAY, OCTOBER 3 MONTHLY TASTING OF WINE CLUB WINES

1-5 p.m. Shiraz tasting room

SATURDAY, NOVEMBER 7 MONTHLY TASTING OF WINE CLUB WINES

1-5 p.m. Shiraz tasting room

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.

THURSDAY, NOVEMBER 12

A preview tasting of Emily's latest direct import from Italy with Greg Rivera of Small Vineyards. Limited seating, and limited wines!

5 p.m. seating = cru level members only6 p.m. seating = wine club members only 7 p.m. seating = open to the public \$20 per person. RSVPs essential.

THURSDAY, NOVEMBER 17

A special dinner with the oldest Sherries in the world at the National. **RSVPS** essential. 6:30 reception; 7:00 dinner

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 \$62 worth of wine and food for only \$45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR

OCTOBER

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OCTOBER

www.shirazathens.com

Chateau La Fleur d'Amelie Blanc 2012 **Bordeaux**, France

Sauvignon Blanc, Semillon This winery has been around since 1792! The oldest Semillon vines on this estate give the wine a rich, smoky texture to balance out the tropical fruit, pear, and nectarine. Bright, grassy, and fresh, with spunky acid, melons, and lemons. Try mustard BBQ sauce over shrimp for a fun meal. \$15.99

Atlantico Gordo 2012 Yecla, Spain

70% Mourvedre, 30% Syrah Organic 45-year vines Full and chocolatey, with cherry cola, cedar, mulberry, and spice. Rich and refined, it has strength and tannin balanced by cool fruit and cooking spices. The cigarlaced finish is long and elegant. And yes, this is brilliant with barbecue on the arill. 91 = Robert Parker \$16.99

Consilience Syrah 2012 Santa Barbara County

Bramble, blueberry, blackberry... with just a hint of rustic, rowdy notes to it. Earth and acid take over the back half of this wine to finish off those gobs of fruit with a much more French-styled wine from the West coast. Salmon with mustard BBQ would be perfect. Skirt steak tacos would be awesome. \$19.99

our price = \$16.99



This Month's FEATURES:

Hill Sauvignon Blanc 2012 Napa Valley, California

Grassy like a New Zealand wine and full like a California one. Tons of gooseberry and green notes. Very crisp and intense, with loads of weight behind it. \$17.99

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Wine Club deal of the month = \$8.99

Hill Merlot 2011 Napa Valley, California

Plum and cocoa--a true Cali Merlot. As it opens, the earth comes out, as well as lots of vanilla, caradamom, and oak. Rich, ripe, and inky. \$21.99 Wine Club deal of the month = \$8.99

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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!

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Amalie Robert Pinot Meunier 2013 Willamette Valley, Oregon

Pinot Meunier is the rarest of the 3 grapes used in Champagne, and rarer yet to see in still form--this wine combines heft and elegance with flavors of black currant, cherry skins, and mulberry. Deep, rich, and silty, and underlying earthiness keeps it balanced and deep. Put it with ribs or a pork loin with mustard BBQ sauce - yum1 \$36.99

Cru Red deal this month = \$33.99

Wine Club Cru Level WHITE! * * * * * * * * * * * * * * * * * * *

Cies 2013 Rias Baixas, Spain

100% Albarino

Wonderfully rich texture balanced by minerals and acid. Green apple, orange, melon, kaffir lime, and hints of flowers make for an amazingly interesting glass of wine. Oiley, limey, and flat-out gorgeous. My favorite wine on my trip to Spain this year! Put this with delicate, fresh food for a showstopper meal--think seafood, saffron, etc...

\$36.99

Cru white deal of the month = \$33.99

Beer Club's Picks for OCTOBER

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

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Crooked Line Imperial Pumpkin

An oak-aged ale, this is rich, full, and super festive for fall. Chewy, viscous, and pumped full of baking spices--smooth and slick, a mouthful of flavor. Delightfully pumpkiny--but not in a sweet or artificial way. Pure October in a glass. Get one of these, and get ready for a cold snap in the air, some rich cheese, and a jacket! \$12.99 / 750 ml.

(We are also carrying Uinta Pumpkin, a lighter, unoaked beer, with pumpkin pie and vanilla flavors of a lighter style. \$8.99)

Wyld Extra Pale Ale

...and it's organic! A little bread and malt to add depth, and that light citrus, mango, tropical, grassy flavor to it as well. A sessionable pale ale without losing substance. \$8.99 / 6 pack

MONDAY NIGHT BREWING ATLANTA, GEORGIA

Serrano Eye Patch IPA

Serrano Eye Parch IPA The perfect use of a pepper in a beer--it is smoky, spicy, and still bright. A slow, low heat with a flavor of roasted mild, smoky serranos. The warmth is matched by the hops, and the finish is bright, spicy, and focused. \$8.99 / 6 pack

Nerd Alert Pseudo Pilsner

The reason pilsners are such a relief for people overwhelmed by too many hops or too much malt. Clean, balanced, and fresh. There are hops and citrus, but everything is easy to drink and pleasant. \$8.99 / 6 pack

This month, beer club gets 3 each of the 12 ounce beers and 1 750 ml!

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

LE CREUSET "SUPPER CLUB"

We 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 51/2guart 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.

CHEESE CLUB!

Our monthly cheese club makes a great way to stock your fridge with the most interesting cheeses that Shiraz has to offer. For \$50 per month, Emily hand selects an array of 3-4 cheeses, at least one spread, charcuterie or snack, and a cracker or flatbread. Members get more limited selections and lots of seasonal specialties. It is also a gift you can mail! Payment for 6 or 12 months in advance is an option to save money on cheese club as well

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 **OCTOBER**

This month's featured food item is Q Sauce Mustard BBQ Sauce. It has tangy flavor with enough peppers to give it just enough heat. No tomatoes in this sauce! Perfect on pork or chicken, I love it on sweet potatoes or other vegetables too. Amazing on salmon or shrimp, or try it as a glaze for ribs. Amazing on a burger with grilled onions! Q Sauce Mustard BBQ is only \$8.99 a bottle, and is automatically included in this month's wine club.

PULLED MUSHROOM SANDWICH

2 Tbsp butter 1 pound whole mushrooms 1 head kale, thinly sliced 2 carrots, peeled and grated 1 red onion, diced 1 cup mayo 4 Tbsp sugar 1/2 cup good vinegar 1 Tbsp red pepper flakes 2 Tbsp olive oil 1 cup Q Mustard BBQ sauce 4 hamburger buns Heat a large pan on medium. Cook whole mushrooms for 20 minutes until darkened but not burned. Let them cool and then shred with a fork. To make slaw: whisk together mayo, vinegar, sugar, and pepper. Add kale, carrots, and onion and mix together. Toss the mushrooms in BBQ sauce and assemble the sandwich: bun, kale

LE CREUSET RECIPE OF THE MONTH **A FAVORITE RECIPE FROM LAST MONTH'S** WINNER, KAREN BERGMANN: LASAGNE ALLA BOLOGNESE

(total cooking time approx. 6 hours)

slaw, mushrooms, and the other bun

Ragu

Extra virgin olive oil 2 oz. each onion, carrot, celery Heavy pound each lean ground beef and pork 5 oz. dry white wine $8\frac{1}{2}$ oz. tomato squce $1\frac{1}{2}$ oz. whole milk Salt and pepper to taste

 Finely chop the onion, carrot, and celery in a food processor. Sauté in a large pot or Dutch oven over low heat for 20 minutes, until dry.
 Add both meats and cook, stirring frequently, until dry but not sticking to the pot. The separate part of sinch poly, then the burler over low heat.
 Remove butter from heat, add flour, and whisk vigorously to avoid lumps.
 Place back on low heat and whisk until roux is golden in color.
 Add the warm milk to the roux and whisk constantly over low heat until thick & creamy 3. Add the white wine and stir. (8-10 minutes). 4. Once the wine has evaporated and the mixture is again dry, add the tomato sauce and 6. Remove from heat and whisk in pepper. mix well. 5. Add 4 c. of water, mix well, and let simmer, uncovered, on medium-low, stirring Assembly occasionally, 2-3 hours. Add more water to avoid burning, if necessary. Fresh grated parmesan cheese 6. Add salt and pepper as desired. 2 boxes no-boil lasagne At the end of cooking, when the ragu is almost dry again, add the milk and mix well.
 Once dry, turn off heat and set aside while making the bechamel.

Bechamel

4 ¹/₄ c whole milk 8 Tbsp unsalted butter $\frac{1}{2}$ c flour 1 pinch ground nutmeg Salt & pepper to taste

1. In a pan, heat the milk over very low heat. Once warm, add nutmeg and salt.

SOUTHERN STEAK TACOS

8 ounces skirt or flank steak

- 3 cloves garlic
- 1 red onion, sliced
- 1 ripe avocado, pitted and sliced 1 tomato, seeded and diced
- 5 Tbsp Q Mustard BBQ Sauce
- 4 tortillas

In a hot pan sprayed with oil, sear both sides of the steak. Add garlic and saute quickly. When the steak is browned and crisp, slice in strips and toss in the BBQ sauce.

Warm the tortillas in the oven or a pan, and add steak in BBQ, avocado, onion, and tomato in fourths.

GO DIGITAL WITH US!

Facebook: Shiraz Athens, our fan page, will have information on sales, specials, and events, as well as one FB only sale each week

Twitter: Shirazathens has quick notes of things that are coming, what Emily's trying, and wine article links

Instagram: Shirazwineandgourmet has lots of ideas of what to make for dinner with our fish, meat, and bottled food items, as well as pictures of wineries and vineyards

Youtube: Shirazathensga has great new recipes and wine tips coming! Lots of easy to follow recipes inspired by wineries around the world with pairings are on the way!

Grapier Wit: our blog, will have constant updates from now on with information, pictures, and stories. Links will be in our Friday weekly emails!

Our website, **www.shirazathens.com**, is also getting a facelift to better serve you!

2. In a separate pan or small pot, melt the butter over low heat.

- In a 9x13 baking dish, begin by cover the bottom with a layer of bechamel.
 Place a layer of noodles on the bechamel, then spread another layer of bechamel,
- being certain to cover the surface of the noodles.
- 3. Add a layer of ragu and a sprinkle of parmesan.
- 4. Make 5-6 more layers: lasagne, bechamel, ragu, parmesan, rotating the noodles 90 degrees each layer.

5. Finish with a layer of ragu and a generous sprinkle of parmesan.6. Cook in oven preheated to 400 degrees for 20 minutes. Parmesan will form a goldenbrown crust.

Remove from oven and let stand for 10 minutes. Enjoy!