



675 PULASKI ST  
SUITE 400  
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#### 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 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



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 only  
6 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.**

OCTOBER 2015

www.shirazathens.com



## 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

#### 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 cigar-laced finish is long and elegant. And yes, this is brilliant with barbecue on the grill.

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**

**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, cardamom, and oak. Rich, ripe, and inky.

**\$21.99**

**Wine Club deal of the month = \$8.99**

## 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!



### 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 - yum!

**\$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. Oily, 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**

