

HOLIDAY MIXED CASE

Want to make your planning for Thanksgiving and Christmas even easier? We are here to help! Due to its huge popularity last year, we are bringing back the Holiday Mixed Case!! 12 bottles from around the globe, specifically selected for their quality and ability to pair with a wide range of food items will be available in Shiraz starting November 17 and will be here until availability runs out. The box will include 2 sparklings, 3 whites, 5 reds, and 2 roses. All wines will be dry. The case is 25% off with cash or check, for a total of \$200, tax included! (no substitutions)

REMEMBER US FOR ALL YOUR HOLIDAY GIVING!

- Wine club, beer club, and cheese club all make excellent presents
- Cheese club can be shipped
- We do gift baskets with a wide array of prices and styles
- Gift certificates are available in any amount
- We do corporate gifts too!

WINES FOR HANUKKAH

Don't forget--we have kosher wine!

UPCOMING EVENTS



THURSDAY, NOVEMBER 12

A preview tasting of Emily's latest direct import from Italy with Greg Rivera of Small Vineyards. Limited seating, and very 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.
 Full list of wines and light appetizers on our website event page

TUESDAY, NOVEMBER 17

A special tasting with the oldest Sherries in the world. RSVPs essential; seating is limited
 4 of the wines are \$143 each; 3 have been ranked "Best Sherry in the World"; they date back to 1790; the lowest rating is 92 points. Full description of wines and fancy hors d'ouvres on our website event page.
 6:00 reception; 6:30 tasting with special appetizers
 \$50 per person

SATURDAY, DECEMBER 5

Monthly tasting of Wine Club wines
 1-5 PM Shiraz tasting room

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

NOVEMBER 2015



Wine Club is the best deal in town!

This month, our wine club gets \$63 worth of wine and food for only \$50! Plus, they save on each feature!

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

Ludovicus Tinto 2013
100% Garnacha
Terra Alta, Spain

Organic vines in one of the best places for this grape indigenous to Spain in the hands of fourth-generation winemaker Juanjo Pinol mean a ton of bang for your buck. Dark ripe fruit with a light earthiness is balanced by eucalyptus and spice. Try it with meat or root vegetables glazed with Oatmeal Stout jam.
\$12.99

American Pioneer White Doe 2013
80% Chenin Blanc, 20% Viognier
Geyersville, California

Francis Ford Coppola started this project to honor the lost colony in North Carolina just in time for Thanksgiving. Fleshy with loads of pear and quince has acidity to keep it from being a fat California fruit bomb. It's clean, driven, and pretty. Perfect with simply grilled seafood or a cheese platter
\$13.99

Innocent Bystander Pinot Noir 2013
Yarra Valley, Australia

A clean, fresh Pinot from a cool, mountainous region. Hints of mushroomy underbrush are balanced out with red fruit and spice. An undercurrent of sweet tannin and notes of cinnamon and clove on the finish are soft and pretty. Glaze salmon with Oatmeal Stout jam, make sweet potato fries, or cook brussels sprouts with bacon.
\$26.99
our price = \$19.99

This Month's FEATURE:

Podere Ciona
Chianti Classico Reserva 2007

We are excited to bring you a wine that only gets better with time, with the perfect amount of aging done for you already! There's tannin; sediment; acid; and lots of all of them. Black currant, tobacco, and tea leaf are all balanced out in harmony through the long, silty, earthy finish. Just give it an hour to open and it's delightful. Add food and it's even better.

\$33.99
Wine club deal of the month = \$21.99

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!

Benanti Etna Rosso 2013
80% Nerello Mascalese,
20% Nerello Cappuccino
Mount Etna, Sicily, Italy

Tons of ash and gravel have clean and pure deep fruit--deep and clean black cherry, blackberry, and monstrous structure are all there. The finish has a Burgundian nature to it, with basalt and soil everywhere. I love the fact it's a crazy earthy endeavor but still manages to have elegant texture. Put it with food--any food.
\$27.99

Wine Club Cru Level WHITE!

Lahnoff Sauvignon Blanc 2013
Alto Adige, Italy

From the most Northerly region in Italy--closer to Austria than to Tuscany. Clean wet earth, tomato leaf, and the scents of summer, with a dry and complex, super dry and delicious taste of clean, dry, and intense minerality that makes your palate scream for more! Spectacular with goat cheese, pork, or shellfish.
\$29.99

Beer Club's Picks for NOVEMBER



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

BACK 40 GADSDEN, ALABAMA

Trade Day Cuban Coffee Stout

A brand new beer packed full of coffee, wheat and chocolate malt. The heft of the coffee balances the smooth, earthy notes of the beer. Proving that dark beer doesn't have to be overwhelming, it's recommended with oysters--I also love it with salmon on the grill.

\$9.99 / 6 pack

Naked Pig Pale Ale

A clean, crisp pale ale. It definitely has a bite, with just enough underlying malt to keep it from being too much. The citrus makes it easy to drink several, but it's more IPA than American pale in style.

\$9.99 / 6 pack

WILD HEAVEN ATLANTA, GEORGIA

White Blackbird Saison

Only the 3rd release of this beer! Brewed with pink peppercorn to bring out the spice and earth in the Belgian white. On top of that, pears that marinate in Chardonnay are added to the wine when it ferments, making the woody, rich, rounded beer pretty darn special.

\$11.99 / 6 pack

Eschaton Quadrupel

Belgian, strong, and dark. It's oaked with Pinot Noir wood, too! Deep, rich, and layered, with notes of vanilla and earth adding to the spicy, earthy, rich flavors of dried fruit. Plums, raisins, and peaches have flowers on the finish.

\$13.99 / 4 pack

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

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 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.

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.

HAVE YOU NOTICED OUR NEW SELECTION?

One of my industry newsletters this month carried the headline: "Why it's time for wine wankers and the industry to get over themselves." We at Shiraz have long believed what was in this article, which is that wine talk can sometimes be a little overwhelming for people.

To that end, we now have a different organization for our wines: everything is by taste profile, instead of by the grape varieties involved.

To make it easier for you to shop, we can now point you toward the style you enjoy! We also have an increased number of tasting notes on the shelves to help you shop, with even MORE on the way.

GEORGIA PRODUCTS ARE EASIER TO FIND!

We have created a shelf for Georgia food products and a special section for Georgia beers--now if you are looking for something local, it's easier to find than ever! The cheeses in the cheese case are all marked by state so Georgia is easy to locate there also.

**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 NOVEMBER

This month's featured food item is Potlicker Kitchen Oatmeal Stout Beer Jelly. Enjoy it over whipped cream cheese; Top winter's best stinky cheeses to balance them for a perfect snack; try it on ribs; have it on your toast for breakfast too! Visit the Potlicker website for ideas, or enjoy one of the recipes below. Oatmeal Stout jelly is only \$8.99 a jar, and is automatically included in this month's wine club.

BEER GLAZED CHICKEN

1 Springer Mountain Farms chicken
1/2 cup Potlicker Kitchen Oatmeal Stout Beer Jelly
2 Tablespoons balsamic vinegar

Preheat the oven to 450 F. Rinse the chicken and pat it dry. Mix the beer jelly and balsamic well (heat for a few seconds if needed to make the mix a little softer). Season lightly with salt and pepper. Put the chicken in the oven and roast for 55 minutes, basting once after 30 minutes. Take the chicken out and baste again--then let it rest for 10 minutes. Enjoy! You'll be picking it clean. If you serve it with mashed potatoes, make gravy with the drippings--simply add a Tablespoon of flour, whisk it into a roux, and add milk slowly until it is rich and stouty!

SOY-BEER SWEET POTATO FRIES

2 large sweet potatoes, scrubbed and cut into fingers lengthwise
1/4 cup warm water
3 Tablespoons Potlicker Kitchen Oatmeal Stout Beer Jelly
2 Tablespoons Bourbon Barrel soy sauce
1 Tablespoon sesame (or olive) oil

Preheat oven to 350 F. Coat a cookie sheet with cooking spray. Mix water, beer jelly, soy sauce, and oil together in a small bowl and toss the sweet potatoes in the mixture. Arrange the potatoes in a single layer on the sheet and bake for 1 hour, using a spatula to toss the fries every 15 minutes. If needed, bake an extra 15 minutes (depending on preference from done to crisp). Salt lightly, toss, and serve.

TOP 5 ROSES FOR THANKSGIVING!

Each year we like to select wines that are perfect with turkey, dressing, gravy, and cranberry; not to mention sweet potato, brussels sprouts, and pumpkin. As always, our Roses are dry--and these are extra flexible for the wide array of dishes at your Thanksgiving table. Pink wine isn't just for summer! Enjoy one of these delicious bottles during the holidays, while they last:

Liquid Geography Mencia

Bierzo, Spain
\$11.99

Where's Molly Grenache

McLaren Vale, Australia
\$19.99

Bonny Doon Vin Gris de Cigare

Grenache, Mourvedre, & white
varieties
Santa Cruz, California
\$18.99

Our price = \$14.99

CVA Nortico

Vinhao, Alvarelhao, & Pedral
Minho, Portugal
\$14.99

Clos du Chateau Clos

Gautier
Cinsault, Syrah, & Grenache
Provence, France
\$22.99

STOUT BAKED BRIE

1 small wheel of brie or a large wedge
4 Tablespoons Potlicker Kitchen Oatmeal Stout Beer Jelly

Preheat oven to 350 F. Put a piece of wax or parchment paper on a cookie sheet and place the brie on top. Spread the jelly evenly on the top of the cheese. Bake for 8 minutes, until it oozes (but before it melts). Serve with crackers - and fruit, if you please

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!

Grapiert 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!

HOLIDAY HOURS

THANKSGIVING HOURS

NOV 25 - OPEN 10 - 6
NOV 26 & 27 - CLOSED FOR THANKSGIVING
NOV 28 - REOPEN AT 11 AM FOR
SMALL BUSINESS SATURDAY

CHRISTMAS HOURS

DEC 24 - OPEN 10 - 6
DEC 25 & 26 - CLOSED FOR CHRISTMAS
DEC 28 - REOPEN AT 11 AM

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