

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

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SATURDAY, DECEMBER 5

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

THURSDAY, DECEMBER 10

A tasting of our favourite Australians: featuring Kilikanoon, d'Arenberg, and others... with James Opaleski of Old Bridge Cellars, our main Australian importer 5:30-7:30 at Shiraz free of charge

SATURDAY, DECEMBER 12 A tasting of Argentine wines: Featuring Mariano Cebrian, owner of Panora Imports (brand new at Shiraz) 1:00-4:00 at Shiraz free of charge ALSO FEATURING EMILY G'S jams and savory condiments!

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, DECEMBER 17

A tasting of Napa Valley: with Christy of Levendi Winery, pouring Pinot Noir and Chardonnay 5:30-7:30 at Shiraz \$10 per person (\$50-100 wines)

FRIDAY, JANUARY 1 NEW YEAR'S HANGOVER BRUNCH

Great brunch options for only \$5 per plate; \$2 mimosas; mocktails also. Have an awesome brunch from 12-5! *early wine club pick up also on 1/1) (closed January 3-12 for inventory and cleanina)

SATURDAY, JANUARY 16

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.

Wine Club is the best deal in town!

This month, our wine club gets \$33 worth of wine and food for only \$50! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR

DECEMBER

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5

20

DECEMBER

www.shirazathens.com

Zum Martin Sepp Zweigelt 2014 **Austria**

This third generation winery has a deft hand with the lovely, indigenous Zweigelt. Clean and mineral-driven, flavors of bright red fruit are balanced by wet stones. The soft palate has a fresh, brisk finish. A great wine for a crowd, a pork roast, or a heavy seafood dish. And you get an extra glass! \$15.99 Liter

Monte Tondo Corvina 2014 Veneto, Italy

This would be called Valpolicella except it's made of one grape instead of a blend. It's all stainless steel to preserve freshness, so the 20 year-old Corvina is extra bold and spicy. Raspberry, pomegranate, blackberry, and orange peel are juicy and clean, with a hint of earth. Pair with any food. \$11.99

Clos Troteligotte "Knom" 2012 Cahors, France

85% Malbec, 15% Merlot Malbec can be overbearing, but this wine does everything right: grapes on a high plateau (the best area), iron-rich soil, sustainable farming, and cement tanks for aging. The result is a silky, finessed wine with texture to match the muscle. Raspberry and blackberry flavors have hints of prosciutto. Pair it with game, pate, or mushrooms.

\$14.99



This Month's FEATURE:

2004 Auvique Macon-Fuisse Burgundy, France

White Burgundy shines with a little age, and this has been cellared perfectly for a decade. It's sold out everywhere else in the country, but the importer found some and gave us a call! The pretty side of Chardonnay: ripe yellow apples, almonds, and lemon are crisp when the bottle is chilled and just opened; after it gets some air and is a little warmer, there are hints of honey, chalk, and vanilla. With its rich flavors and bolts of acidity, it has something for everyone. \$18.99

Wine Club deal of the month = \$9.99Wine Club case deal = \$75!

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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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Rock Wall Obsideana 2012 by Kent Rosenblum Red Hills Lake County, California

50% Zinfandel, 50% Petite Sirah This wine has the perfect name-you can really taste the obsidian in the minerality! But don't let that rocky note fool you; this is a super juicy, plummy wine from the master of Zin himself. Hefty with both tannin and fruit, it is full of blackberry and vanilla. Try it with BBQ sauce, smoked game, or dark chocolate. \$24.99

Cru red deal of the month = \$21.99!

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

Joe Dobbes Grenache Blanc 2014 **Crater View Vineyard** Rogue Valley, Oregon

From one of our favorite Oregon winemakers: Flavors of apricot, pineapple, bread, and almonds. Deep, masculine, spicy, and earthy--bold with minerality and deep with rich, chewy flavor. An exclusive in the state of Georgia for Shiraz! If you want to see it sing, try it with Arctic char, mushrooms, sweet potatoes, or pomegranate. \$27.99

Beer Club's Picks for DECEMBER

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

MONDAY NIGHT BREWING ATLANTA, GA

Blood Orange Blind Pirate

A juicy IPA. If the phrase "you are what you drink" is true, you're about to be an incredibly delicious, juicy hop bomb of an IPA. Real blood oranges are in every beer, so it's super fresh. Recommended with spicy food, strong cheese, and your mom...? according to Monday Night. I guess that means good for a holiday! \$9.99 / 6 pack

Drafty Kilt Scotch Ale

One of our old-school favorites! Like a true Scottish beer, it has smoked malt (hops were scarce -- this imparts more aroma). A lift of smoke and hint of caramelly sweetness, rich and full. Just a hint of bite to make it winter-friendly. It's Ceilidh approved! \$9.99 / 6 pack

STONE BREWING, ESCONDIDO, CA **STOCHASTICITY PROJECT**

Grainiac

A Hoppy Multigrain Masterpiece

A Hoppy Multigrain Masterpiece Rare, unexplored grains seldom used in the brewing world: Barley, wheat, rye and triticale, plus malted millet and buckwheat. The earthy, nutty notes in this multigrain malt bomb have citrusy, piney flavors too. Full-bodied and smooth, like a good granola with the outdoorsy scent from a long hike. \$6.99 / 22 oz

Your Father Smelt Of Elderberries Medieval-Style Ale With Elderberries

Imagine if you will emerging from the furthest depths of the dark, misty forest of time holding a chalice filled with an ale style dating back to medieval England. Smoke, peat, and malt flavors balance the tart fruit, but insults are being hurled from the walls above from...Frenchmen? \$6.99 / 22 oz.

This month, beer club gets 3 bottles each of the 12 oz beers and 1 each of the 22 oz beers!

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 5 1/2 guart 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 varities 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

DECEMBER

This month's food item is \$10 toward any food item on the shelves at Shiraz! What a great excuse to grab a jar of one of your favorites or try a bottle of something you've had your eye on! Here are some of our favorite recipes from the past year:

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 slaw, mushrooms, and the other bun.

GLUTEN-FREE BANANA PANCAKES

1 very ripe banana

- 2 eggs
- 1 Tablespoon butter (! love Vermont Creamery maple)
- teaspoon Mr. Gigglepants sugar

1 Tablespoon vanilla creme fraiche (or 1 Tablespoon maple syrup)

Peel the banana and mash it until it's very smooth. Add the 2 eggs and beat well. The mixture should be smooth like a batter. Heat a cast iron pan or large nonstick skillet on medium and add butter. When it's melted, turn the temperature down to medium low and pour the batter in a thin round, about 4 inches in diameter. Cook for about 5 minutes, until the cake flips with no effort at all. Cook for 5 minutes on the other side. Remove to a plate and top with an inverse plate to keep warm. Pour the rest of the batter in the same way and cook the second round. Serve the pancakes, which will be more dense like a crepe, with creme fraiche and a sprinkling of hibiscus sugar. Extra delicious with a side of fruit dusted with more of Mr. Gigglepants.

SPICY SALMON TARTARE

1/2 red onion, sauteed lightly

- 1 Tablespoon capers
- 2 Tablespoons Musashi wasabi sriracha
- 1 Tablespoon dijon mustard
- 1 egg yolk
- 1 cup salmon pieces, raw

Chop all ingredients coarsely in a food processor (or by hand). Serve with toast points and any assortment of fresh raw vegetables. NOTE: This can also be made with Tuna, Arctic Char, or Steelhead Trout



HOLIDAY HOURS

CHRISTMAS HOURS

Shiraz will have normal hours through December 23 Open Christmas Eve from 11 a.m. until 6 p.m. Closed December 25 & 26 Reopen Monday, December 28 at 11 a.m.

NEW YEARS HOURS

Shiraz will have normal hours through December 31 Open New Years Day from 11-8 **we will have a hangover brunch New Years Day, 12-5 pm** Closed January 3 - 12 for inventory and cleaning Shiraz will reopen for 2016 on January 12.