

# VALENTINES GIFT SHOPPE!

Special accessory items for your loved ones

Feb 2-6 Create a Wish List! come browse in our special gift area have a complimentary glass of wine

Feb 9-13 Give a Gift She'll Love! includes complimentary gift wrap call-ahead service available

This Valentines, do a little better than a Facebook status! -Taken -Complicated -Available Wines are all here in February.

Speaking of Valentines Day wines, we have pairings picked out for your surf and turf dinner from us! Dinner for two, all inclusive, for under \$100, and it's amazing! (Did you know one of the easiest things in the world to cook is lobster?? We'll teach you how!)

#### **Valentines Surf & Turf**

Our best offering yet!! Available for pick up Feb 12, 13, & 14 Dinner for 2 • Only \$50, tax included! Everything you need for the perfect dinner: 2 Maine Lobster tails, 6 oz each 2 Chicago Filet Mignons, 4 oz each 8 ounces of fresh seasonal vegetables plus flavorful compound butter and herb-infused salts for cooking & seasoning AND Tiramisu for 2 for dessert! Lobsters and Filets also available separately.

#### Also available on Valentines:

Oysters and caviar! See us for details. We've even picked out the perfect wines to pair with your surf & turf (& oysters & caviar)

Order Surf & Turf for 2, get 10% off any oyster or caviar orders as well!!

# **UPCOMING EVENTS**

#### $\hat{O}$ $\widehat{\bullet} \widehat{\bullet} \widehat{\bullet} \widehat{\bullet} \widehat{\bullet}$ $\langle \bullet \rangle \langle \bullet \rangle$ $\bullet$ $(\mathbf{\hat{\bullet}})$

SATURDAY, FEBRUARY 6

Monthly tasting of Wine Club wines 1-5 PM Shiraz tasting room **VALENTINES SURF AND TURF!** See above for details

#### SATURDAY, FEBRUARY 13 CHOCOLATE AND WINE WITH SPECIAL GUEST FRITZ GIBSON FROM ETHEREAL CONFECTIONS

1-4 pm at Shiraz, drop in \$10 per person at the door; \$5 with RSVP

Champagne truffles with Gold Leaf with Brut Rose Reserve French Vanilla Salted Almond Meltaway bar with Vouvray Basil Cherry Blossom Meltaway bar with Dry Riesling

#### 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.

Macadamia Nut, Raspberry, Kaffir Lime bar with Pinot Noir Peppermint Candy and Cacao Nib bar with Cabernet Ginger, Candied. Orange Peel, and Coriander bar with Shiraz

**SATURDAY, MARCH 5** Monthly tasting of Wine Club wines 1-5 PM Shiraz tasting room

#### **THURSDAY, MARCH 17**

SAVE THE DATE A SPECIAL NIGHT WITH BLACKBIRD VINEYARDS With special guest Dylan York Details TBD

#### 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 \$61 worth of wine and food for only \$50! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR

# **FEBRUARY**

#### Amastuolo Malvasia Blanco 2013 Puglia, Italy

Fiano, Malvasia

Ó

Ô

0

201

FEBRUARY

www.shirazathens.com

An organic winery experimenting with biodynamic leanings, their whites are aged in stainless steel on the lees for richness backed by acidity. Apricots, pears, and lemons are balanced by rosewood, straw, and white flowers. Its great backbone and length are perfect with pasta in cream sauce, rich seafood, or poultry.

\$17.99

Our price this month = \$15.99

J Mourat Collection 2014 Fiefs Vendeens, Loire, France Cabernet Franc, Pinot Noir, Negrette Let this one breathe a little--it will reward you! It is medium-bodied, with lots of zip and earthy, herbal character. Red fruit, citrus, and rosemary dominate, with notes of clove, mustard seed, and coriander. The finish is smooth currant and black licorice. A classic pairing with hard cheeses, it's great with beef and a casserole. \$17.99

#### Domaine Bosquet de Papes Nicolas Boiron 2014 Cotes du Rhone, France

Lots of whole clusters from a renowned Chateauneuf producer makes a killer value in the Rhone. Bright, with herbs and earth; the flavors are dark and dense briary fruits. Gritty, animalistic, with tons of stuffing and spice. Try it with grilled meat, chili, tomato soup, or a casserole. \$18.99



#### \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* This Month's FEATURE:

### Domaine de Couron Little Canyon 2012 Ardeche, France 50% Grenache, 50% Syrah Bold and bright, with red fruit, cinnamon, and caramelized oak to round it out. Rustic, hefty, and high acid, it's big but fresh. Stones and black pepper are all over the

finish. It rounds out to a smoother, creamier wine... But stays peppery. Put it with anything, but I love it with tomato soup and cheese straws.

\$12.99 Wine Club deal of the month = \$9.99!

\* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \*

## **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!

\* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \*

#### Giai Rosso Barolo 2010 Serralunda d'Alba, Piemonte, Italy **Airone Vineyard**

Classic: tar, leather, and tobacco lace through flavors of black cherry, balsamic vinegar, and eucalyptus. Hints of dried flowers and herbs make it complex. With 3 years in Slovenian oak, 6 months extra in the bottle, low yields and high grade vineyards, it's approachable now but will age gracefully for the next 15 years. Best with hard cheese, roasted meat, and grilled and braised food in general. 93 = Wine Spectator; only 1500 cases made

#### \$54.99

Cru red deal of the month = \$38.99! (\*limited)

#### Wine Club Cru Level WHITE! \*\*\*\*\*

#### **Barone Di Valforte Pecorino 2013** Colli Arputini, Abruzzo, Italy

Bright and crispy, clean yet long... Such is the beauty of Pecorino. A light skinned grape with great texture, has hay, flowers, and melon. with an underlying note of anise and Parmesan cheese. Fresh, finessed, and perfect with crudo or delicately sauced chicken or seafood. \$24.99

Cru white deal of the month = \$14.99!

## **Beer Club's Picks for FEBRUARY**

#### \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \* \*

#### UNITY VIBRATION, MICHIGAN KOMBUCHA BEER--AMERICAN WILD ALE

#### Ginaer

I've never liked Kombucha... Until now. The mix of beer and ginger lightens and freshens it up. It has JUST enough ginger to be fresh and zippy. Clean and fresh, it also settles your stomach. The perfect brunch beer; also great with curry or shellfish. 8% \$13.99 / 4 pack \$4 / 12 ounce

### **Bourbon Peach**

Rich and full, with definite fruitiness from the real peach. There's a strong aroma of cooking spice from the bourbon influence gives it weight. Fresh lemon curd rounds it out with a fleshy, soft texture. You will never notice the alcohol, it's so fresh. Awesome with pork or anything with salsa. 8% \$13.99 / 4 pack \$4 / 12 ounce

### VICTORY, PENNSYLVANIA

One of the first craft breweries in the US, Victory turns 20 this month!

### Moon Glow Weizenbock

It's a wheat beer, but forget light and fruity--the flavors are rich, smooth, and malty. Crisp strawberry and lime notes lift the baked bread spice heaviness. Refreshing, soft, and delightfully easy to drink. Amazing with brats or chili. 8.7% \$8.99 / 4 pack

### **Prima Pils**

This Pilsner is in a classic crisp German style, with just a touch more in the hops department. Fresh and full, it's balanced too, with a super clean finish and just a touch of herbs. A new world classic. Try it with seafood or cheese straws. 5.3% \$9.99 / 6 pack

This month, beer club gets 3 bottles each of Victory beers, plus 2 bottles each of Unity. Vibration Kombucha beers! Plus, wine club members who are also members of beer club get 10% off all beer purchases! (Please inform us at checkout to ensure discount)

## **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 augrt engmeled 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 FEBRUARY

This month's featured food item is Southern Straws old-fashioned cheese straws. A great snack, appetizer, or addition, it is something great to have in your pantry. Try it as part of an aperitif display with olives and almonds, or dip it in chili jam. I love it served with tomato soup instead of a grilled cheese sandwich. Or try it on a salad instead of croutons for that same great crunch without the work. How about your favorite veggie casserole with these crumbled on the top?! Some extra ideas are below.... Enjoy! Both owners of the company are UGA grads, and it is a Georgia grown product. Southern Straws are just \$5.99 a bag, and come automatically in this month's wine club.

Emily's recipe here was featured in Cooking Light and is great with cheese straws on top: "Emily Garrison (a different Emily G), owner of Athens, Georgia's Shiraz Fine Wine and Gourmet praised the sauce for its abilities to transform ordinary dishes into something deeper and surprising. She actually shared a delicious chili recipe with us. Berbere, beer and lots of beans - yes, it was delicious. And it yielded around three quarts, (hello lunchtime leftovers!)."

# WHITE BEAN-BERBERE CHILI

1 tsp olive oil 1 pound ground turkey or venison 4 cloves garlic, diced 1 onion, diced 2 Tbsp flour 5 Tbsp Emily G's Berbere 1 tsp black pepper 1 tsp salt 1 bottle beer 28 oz. can diced tomatoes 2 c low sodium vegetable or chicken stock 3 cans, various white beans, drained (I used garbanzo, cannellini and navy beans)

Heat a large pot on medium heat. Add the olive oil and meat, then brown for about 10 minutes. Halfway through browning, add the garlic and onions. When the meat is done, add flour to the drippings and whisk thoroughly. Add the Berbere sauce, pepper, salt and beer to loosen up the meat and roux. Cook for 15 minutes.

- See more at: http://simmerandboil.cookinglight. com/2014/11/17/food-finds-emily-gs-berbere-and-turkeychili/#sthash.zRnhYvQX.dpuf

## **CHEESY FAUX FRIED CHICKEN**

1/2 chicken, cut into pieces 1/2 cup vinaigrette (or make your own: 1 Tbsp mustard, 2/3 vinegar, 1/3 oil, 1 tsp. herbs) 1 5 oz bag Southern Straws cheese straws 2/3 cup panko crumbs Cooking spray

Marinate chicken in vinaigrette for at least 30 minutes and up to 3 hours. Preheat oven to 425 F. Crush the cheese straws in a ziplock bag with a rolling pin, add panko crumbs, and shake. Spray a baking sheet with oil and either shake the chicken in the bag or roll it in the crumbs. Bake 35-40 minutes if bone in. or 30-35 minutes without bones.



### **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

Twitter: Shirazathens has guick 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 comina! 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!