

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

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!



JOIN US MARCH 18 FOR 5 WINES, \$20-135!

**PLUS A BOTTLE TO TAKE HOME WITH EACH TICKET
\$50 PER PERSON, ALL-INCLUSIVE**

UPCOMING EVENTS



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

WEDNESDAY, MARCH 9
OUR FIRST EVER WINE CLUB APPRECIATION HAPPY HOUR!
5-7 PM at Shiraz
\$10 suggested donation to Project Safe;
first glass of wine is on us!

FRIDAY, MARCH 18
A Special Night with Blackbird Vineyards
and the Bespoke Collection
With special guest Dylan York
See inside for details on featured wineries

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.

SUNDAY, MARCH 27
EASTER IS EARLY THIS YEAR!
Contact us for all your specialty food needs.
Cutoff for special requests is March 21

SATURDAY, APRIL 2
Monthly tasting of Wine Club wines
1-5 PM Shiraz tasting room

FRIDAY, MAY 13
SAVE THE DATE
A d'Arenberg party with fourth generation winemaker
Chester Osborn

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.

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

MARCH 2016

Wine Club is the best deal in town!

This month, our wine club gets \$66 worth of wine and food for only \$50! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR MARCH

Perazzeta Emma Sangiovese 2013 Tuscany, Italy

Named after the proprietor's granddaughter, this is made from a clone thought to be extinct for 150 years. Soft, smooth, and pretty, it is the most elegant side of Italian wine. The flavors of red raspberry and plum are enhanced by loads of silt and a creamy texture. Try it with salmon, pork, or vegetables in ruby vinaigrette.
\$20.99

Bastianich Rosado 2014 Friuli, Italy

100% Refosco
Rose for those of you who love it... and those who think you don't. Fresh and clean, with a solid backbone from the dark fruit, it is firm yet light. Flavors of red fruit, grape skins, and black cherry are accented by dried herbs, campfire smoke, and salty sea air. Great on its own, it shines with shrimp, chicken, or rabbit in ruby vinaigrette.
\$16.99

Lyrrakis Brousko 5-15 Crete, Greece

80% Kotsifali, 20% Mandilari
The perfect table red--it is soft and minerally, yet spicy. The lush, berry-laced fruit is enhanced by a bold current of gravelly tannin. Bright and young, it has just enough tannin to match up to food but is incredibly drinkable. Try it with any mediterranean food and enjoy this new bottling of a classic Greek favorite.
\$14.99

This Month's FEATURE:

Artigiani Chianti 2010 Tuscany, Italy

100% Sangiovese
Pretty and soft, the lighter style of Tuscan brightness. Cranberry, cherry, sasparrilla, and cola add depth to classic crisp red fruit. Minerality abounds, with darker fruits such as blueberry and black raspberry. The finish is dried fruit, with figs, tea, and raisins. Try it with roasted vegetables and goat cheese for something special.

\$19.99
Wine Club deal of the month = \$11.99!

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!

Radical White Hawk Vineyard Syrah 2007 Santa Barbara County, California

The fruit from this vineyard goes to famous wineries like Ojai, Sea Smoke, and Sine Qua Non. And what fruit! Smooth, dark, rich fruit is balanced out by herbs and acidity. Flavors include dark berries, cocoa, and chocolate. Backbone plus depth = a delicious, rich, mouthful of juicy, inky Syrah. Perfect with salmon or pork served with avocado salsa. *super limited*

\$24.99
Cru red deal of the month = \$19.99!

Wine Club Cru Level WHITE!

Domaine Couly-Dutheil Les Chanteaux 2014 Chinon, Loire Valley, France

100% Chenin Blanc
White Chinon is so rare, this winery (founded in 1921) is one of the few producing it. Rich and super ripe, its elegance is from the chalky soil there. Minerals, talc, and acid keep the wine in check. Like the best Chenin, it's versatile, but try it with shrimp in ruby vinaigrette, lobster in butter or cream, or blackened fish. *super limited*

\$29.99
Cru white deal of the month = \$26.99!

Beer Club's Picks for MARCH

MONDAY NIGHT BREWING ATLANTA, GEORGIA

Blind Pirate Double IPA

Remarkably balanced for a double IPA if warming from the 8.2%. Bold, more pineapple and tropical fruit than grapefruit, and palate cleansing on the finish. Fresh baked bread rounds out the flavor. Try with hard cheese, shrimp, or salads.
\$10.99 / 6 pack

Cinnamon Cocoa Drafty Kilt

Cocoa and cherrywood smoked malt smooth out the heft of 7.2% scotch ale, and cinnamon adds a lift, making this very drinkable. Deep and mocha-like, it's great alone, with tomato sauce or barbecue, or game with a citrus marinade.
\$9.99 / 6 pack

SOUTHERN TIER BREWING LAKEMONT, NEW YORK

2x Double Milk Stout

A great spring stout: toasted malty richness with hints of milk chocolate, anise, and floral notes. Barley, roasted almonds, and dried figs add complexity. Perfect with something spicy or pancakes for your next boozy Sunday brunch.
\$9.99 / 6 pack

2x Double IPA

4 hops add loads of grapefruit and lemon intensity. Yeast from fresh baked rolls adds heft to the mix. A punch in the mouth of flavor and acidity is a true example of American IPA. Put it with young cheese, garlic fries, or fried seafood.
\$9.99 / 6 pack

This month, beer club gets 3 bottles of each featured beer, plus a package of American Vintage biscuits in Pizza & Beer flavor—the perfect snack with a beer or two.

**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 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 MARCH

This month's featured food item is Simply Concocted Ruby Vinaigrette. It's a small batch, all-natural blend you can add to almost anything. A tangy mix of onion, lemon, poppy seeds, and mustard, it works as a dressing or marinade. Try it on a chopped salad; serve it over rice, kale, and tofu; Glaze a bird or game with it; Add fresh mint, cilantro, or lime for extra zip to a seafood dish. Check out www.simplyconcocted.com for more recipe ideas, or see ours below. Ruby Vinaigrette is only \$11.99 a bottle, and is automatically included in this month's wine club.

RAW BRUSSELS SPROUTS SALAD

4 cups Brussels sprouts, trimmed and chopped roughly
1 avocado, peeled, seeded, and cubed
2 citrus fruits of your choice, peeled, segmented, and cut in chunks
1/4 cup pistachios out of their shells
1/2 cup Simply Concocted Ruby Vinaigrette

Toss sprouts in vinaigrette. Add avocado, citrus, and pistachio and toss lightly. Let the flavors meld for half an hour to 4 hours and serve.

Serves 4 as a side or 2 as an entree

RUBY AVOCADO SALSA

2 avocados, peeled, seeded, and chopped
1/3 cup red onion, diced
3 Tablespoons Simply Concocted Ruby Vinaigrette
1 cup strawberries, destemmed and chopped
3 Tablespoons fresh herbs
salt and pepper to taste

Toss all ingredients together lightly. Serve over pork chops, salmon or steelhead, shellfish, or steak tacos.

RUBY RED LINGUINE

1 package linguine
1/4 cup olive oil
1 pound shrimp
3 cloves garlic, chopped
1/2 cup Simply Concocted Ruby Vinaigrette
Parsley, Parmesan cheese, and Lemon Zest (optional)

Heat a large saute pan on medium high. Cook linguine according to directions; meanwhile, heat oil in the saute pan and season the shrimp with salt and pepper. Cook the shrimp 2 minutes on one side, flip them over, and then add the vinaigrette. Drain pasta; Serve the shrimp and sauce tossed in the linguine and top with your choice of cheese, parsley, and/ or lemon zest. Serve hot.

Serves 4

MARCH 18TH - THE BESPOKE COLLECTION LEAD BY DYLAN YORK, EASTERN U.S. SALES MANAGER

Blackbird Vineyards, Napa Valley - California by Arron Pott

With vigneron Aaron Pott's guidance, Blackbird's approach to production relies on multi-sourced vineyards and varieties, allowing for a harmonious whole, greater than the sum of its parts. Aaron was named Winemaker of the Year 2012. "Catering to the most discriminating palates, wine maker Aaron Pott has created wines that are innovative and masterfully blended. The different varieties are each outstanding in every way." — Blair Chang. Blackbird's inaugural 2003 bottling, culled from a small crush of grapes that weren't already claimed by other vintners was awarded 98 points by Vinfolio, proclaiming it, "the best Merlot nobody had ever heard of."

**Tasting Menu includes: Blackbird 2015 Arriviste Rose,
Blackbird 2012 Arise and Blackbird 2013 Paramour.**

Recuerdo Wines, Uco Valley - Argentina By Santiago Achával

The story begins in Mendoza, Argentina, in a rock-strewn vineyard encircled by majestic weeping willow trees. In the Uco Valley's high altitude sub-region of Vista Flores, The Vines of Mendoza estate is home to a range of grape varieties and soil types. Divided into sub plots reminiscent of a Burgundian "Cru" patchwork, each parcel has a unique quality. Winemakers Santiago Achával and Pablo Martorell vinify the parcels separately to understand the full personality of the vineyard before assembling the final blend. Through careful, sustainable farming and practical winemaking, the wines become a harmonious expression of the vineyard.

**Tasting Menu Includes: 2013 Malbec and the limited
release 2012 "Aliado" Malbec**

Menu:

Charcuterie Platter with Bratwurst, Salami, and Prosciutto featuring whole grain mustard and wine and beer jellies
Tuna Tartare
Curried Vegetables
Camembert with Candied Carrots
Mushroom Bruschetta
Black Truffle Rosemary Almonds

**6:00 - 8:00 p.m. at Shiraz
\$50 per person, includes a bottle of
Arriviste new vintage with each ticket**