

# Shiraz

FINE WINE & GOURMET

www.shirazathens.com

SEPTEMBER 2017

## WINE CRUISE TO BORDEAUX--JULY 2018

We have formed a partnership with Ama Waterways for a special group rate on a cruise to Bordeaux next year. With a RSVP by the end of September, each person will receive a \$1000 discount on their package (includes wine 4 times a day and all excursions), PLUS extra winery visits just for our customers!

See us for a complete itinerary and any other details!

## SEPTEMBER CHEESE CLUB

### BEEHIVE FULLY LOADED

Wow, the cheddar flavor is really enhanced by an amazing whiskey note! this is an amazing example of how cheese can be made great again...

\$7.99

### BEEHIVE PROMONTORY

We love Beehive cheese! This is nothing different. A rich, robust, crisp, smooth cheddar cheese, this is the base of all of the great cheeses that Beehive is known for. And this one is a great food.

If you don't try it, you're missing out.

\$6.99

### JASPER HILL HARBISON

Woodsy and sweet, this cheese is my absolute favorite--it's a crazy rich, buttery, creamy cheese that should just have the top sliced off and served. This is amazing! and one of my favorite cheeses of all time!!! Robust, creamy, woody. Delish!!!

\$17.99

### EMMI ROTH GRAND CRU GRUYERE

Hello! What a great firm cheese should be. Masculine, with a bite that's weird for the dark, buttery flavor in the cheese. It's dark, smooth, and hefty.

\$8.99

### AMERICAN SPOON PUMPKIN SEED SALSA

This beautifully balanced salsa features tiny chunks of toasted pumpkin seeds and flecks of chile de arbol in a bright, fresh blend of tomatoes and red bell peppers. Its medium spice makes it universally beloved for both entertaining and cooking.

\$11.99

*This month, cheese club gets one of everything--\$54 worth of food!  
Also, cheese club gets swag bags at our Anniversary celebration!*

**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 SEPTEMBER

This month's featured food item is Sparrow Lane D'Anjou Pear vinegar. Pear vinegar is one of the best things we can think of--the natural sweetness is a great choice for bold flavor! Add it to caramelized onions and fennel. Perfect as a dressing with seasonal fruits and vegetables, splashed into soups or added to your favorite pan sauces. With fish or shellfish, splash some: place scallops (or fish) and cook about 10 minutes. Turn over and cook another 8 minutes then pour the Pear vinegar all over the fish. And reduce for 3 minutes and serve...yummy!!!!  
\$8.99 a bottle, and is automatically included in this month's wine club.

## Beer Club's Picks for SEPTEMBER



### SOUTHERN SKY, KENNESAW, GEORGIA

#### Schwarzchild Porter

Full of mocha and a blueberry fruit-pecan type richness, it is easy and soft, making it the perfect Porter for warmer months. The finish has a slight hoppy bite.

\$10.99 / 6 pack

#### Son of Icarus Berliner Weissbier

A pleasant, tart, lemonade-type sourness gives this an authentic German Berlinerweiss type flavor. It's kettle soured for that easy, clean flavor with a slight pucker.

\$10.99 / 6 pack

### UNKNOWN BREWING, NORTH CAROLINA

*The brewmaster worked for Rogue and Sweetwater...*

#### Ginger Wheat

Actual ginger root makes this an insanely bold, pungent beer with cloudy, dark colors and a citrus-backed green melon flavor finishing with another zip of bright ginger.

\$9.99 / 6 pack

#### Over the Edge IPA

Big and muscular pale ale with lean, citrusy, gooseberry-type flavors. Like the Sauvignon Blanc of beers.

\$9.99 / 6 pack

## PENEDES SHRIMP SALAD

Serves 4

2 Avocados, cut into large chunks  
1 lb. Shrimp, peeled and deveined, steamed  
1 Pink Grapefruit, peeled and sectioned  
(you can use a jar from produce if you like, or substitute orange)  
5 T. Pear d'Anjou Vinegar  
2 T. Sea Salt (I use Esprit du Sel grey salt)

Toss shrimp, and pink grapefruit together with the vinegar. Add avocado. You can adjust the amounts according to the number of people served--just keep the 3 main ingredients equal and use just enough vinegar to coat them lightly. Sprinkle the salt over the top of the salad (can adjust this to taste as well).

## SUMMER PORCH SALAD

Serves 4

Salad:

1 bag prewashed baby Spinach leaves  
4 oz. Strawberries, washed and hulled  
1 cup red Grapes, destemmed and washed  
1/3 cup chopped walnuts or almonds  
4 oz. fresh Goat Cheese, cut into 8 rounds  
Fresh cracked black pepper to taste

Dressing:

Equal parts-Pear Vinegar and Olive Oil

Mix and drizzle over salad according to taste. Divide spinach among salad bowls, top with fruits and nuts, drizzle dressing over the salad, and top with goat cheese. Crack black pepper over the salads to taste.

# SEPTEMBER

## Hermann Wiemer Field Cuvée 2013

### Seneca Lake, Finger Lakes, New York

Lemberger, Pinot Noir, Cabernet, Cab Franc, & Merlot  
Warm, musky, and spiced wine, with a gamey backbone and a firm finish, full of zippy acid and black pepper. Over time, the black currant, strawberry, and rose petal notes come out. The grit goes away and is replaced with black raspberry and cola. Put it with steak, brats, or peppers and onions with potatoes.

**\$17.99**

## Chateau Carignan L'Orangerie

### de Carignan Blanc 2013

### Cadillac, Cotes de Bordeaux, France

50% Semillon, 50% Sauvignon Blanc

A deep, dark, herbal white, emboldened by the rich Semillon. Orange, lots of thyme, and ripe, heavy fruit come together in a weighty wine full of hay and waxy, floral tannin. The finish has mint and green tea along with white flowers. Pair it with smoked salmon, game, Asian food, hard cheese, chicken, or cream sauces.

**\$13.99**

*\*\*we will be visiting Chateau Carignan at the end of our Bordeaux cruise in July 2018 if we have a group of Shiraz customers! See special section in the newsletter for info\*\**

## Ferrandiere Syrah 2015

### Languedoc, France

Classic Syrah notes of blackberry, sage, currant, and anise form together for a spicy, deep wine without any of the jamminess or extracted fruit we sometimes see in warmer regions. A well-balanced, peppery red with a bright, crisp, and frisky finish that begs for another sip. One of my fave values, it is elegant enough for salmon, rich enough for steak, and fun enough for pizza.

**\$12.99**



## This Month's FEATURE:

### Eberle Vineyard Selection Cabernet 2014

Made by Gary Eberle, the "Godfather" of Paso and one of the original Rhone Rangers (with Randall Graham). This estate wine has been made for over 40 years, longer than Napa Valley was important. Smooth, ashy and blueberry-laden, it has smoke and pepper on the finish instead of the usual heavy oak. Rich but clear on the finish, it is a great warm-weather Cab, delicious with a wider array of food than it's cousins.

**\$25.99**

**Wine Club deal of the month = \$19.99**

## Rosé of the month



### Cerulli Spinozzi Rose 2015

### Colline Teramane, D'Abruzzo, Italy

100% Montepulciano

From the most Northern part of Abruzzo, this is a more dark, brooding and intense Rose. Ripe deep cherry flavor, strawberry, and a touch of pear give it ripeness and a hint of dark yellow fruit. Firm and masculine, it is a Rose for red drinkers. And like all Montepulciano, it's harder to find foods that this WON'T pair with than things it will.

**\$17.99**

## 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 Zinfandel 2007

### Grist Vineyard, Dry Creek Valley, California

A vineyard used in Turley, this is the last vintage. It has licorice, brown sugar, and raisined fruit. The hefty flavor finishes with a hint of caramel and dried fruit. As it opens, the herbaceousness really blooms. It has all of the chocolate, woody vanilla, and prune fruit that we've come to expect from high-end Zin from California.

**\$24.99**

**Cru red deal of the month = \$19.99**

**\*extremely limited\***

## Wine Club Cru Level WHITE!



### Pithon-Paille Anjou Blanc 2011

### Anjou, Loire Valley, France

100% Chenin Blanc

A pretty intense, heavy white with a lot of dried herbal savory character. This has a ton of backbone, with dried apricots and salted almonds, white flowers, and a limestone-laden heaviness. Rich and aromatic, it's amazing with grilled fish, gratin dishes, and more substantial salads. Have your mind blown with Asian cuisine--or save some for Thanksgiving for a real treat.

**\$29.99**

**Cru white deal of the month = \$24.99**

**\*extremely limited\***

## Wine Club is the best deal in town!

This month, our wine club gets \$54 worth of wine and food for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases!

# Shiraz

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## DIGITAL UPDATES

**Facebook:** Shiraz Athens, our fan page, has information on sales, specials, and events, as well as one FB only sale each week: Web Wednesday!! And our weekly updates are on Facebook now too

**Twitter:** Shirazathens

**Instagram:** Shirazathens

Our website, **www.shirazathens.com**, has undergone a massive facelift! We have a cleaner site, with more information about events and up-to-the-minute info and pictures! The current newsletter is also easier to find.

Please give us feedback on the new format.

## 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

## UPCOMING EVENTS



### SATURDAY, SEPTEMBER 9

#### Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room  
\$5 per person; free for club members

### FRIDAY, SEPTEMBER 22

#### 12 YEAR ANNIVERSARY PARTY

"THE DIRTY DOZEN" tasting will feature 12 wines, plus a sparkling cocktail. We will have appetizers, including special tastings by the proprietors of Nature's Kitchen, Serious Foodie, and Perfect Portions. Live music featuring String Sessions. Tickets are all-inclusive. We will have great door prizes that night with killer giveaways; Wine club members will all receive a swag bag of goodies worth over \$75 that night!  
\$20 tickets at the door; \$10 with RSVP by September 16

### TUESDAY, SEPTEMBER 26

Shiraz will be closed for Emily to attend the Institut du Fromage

### FRIDAY, OCTOBER 13

#### PRINCE AND PINOT PARTY

Try Pinot Noir from around the world, along with a great playlist from DJ Hannah Adler of Bulldog 93.3! Drink great wine, eat yummy snacks, and enjoy a great party (like it's 1999). #purplerain #purplelips  
\$20 tickets at the door; \$10 with RSVP by October 7

## SHIRAZ NEW HOURS

Tues - Fri 11 am - 7 pm

Sat 1 pm - 7 pm

## 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.

**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.**