

UPCOMING EVENTS

THURSDAY, FEBRUARY 21 7:00 P.M.

A SOUTH AFRICAN SEMINAR
WITH HOST JANE GARVEY

East meets West... And South... And North. That's how the cuisine of South Africa can be described. Where Indian curries meet British meat pies and Dutch cookies meet Indonesian chutney. Culinary contrasts that mirror the geography, culture, and history of this vast land.

Try at least 10 wines from the continent; sample authentic nibbles from Africa; and view slides of Jane's previous trips there.

Wines will include Chenin Blanc, Sauvignon Blanc, Chardonnay, Sparkling wine, Rosé, Pinotage, Pinot Noir, Cabernet, Riesling, and a red blend!

We will also have another special guest (as if Jane weren't enough!) from the Robertson area of South Africa to talk about her wines.

At Buffalo's Cafe in the Beechwood shopping center (private dining room in the back)

\$30, all-inclusive

Seating is extremely limited - RSVP required

WEDNESDAY, MARCH 19

DEPALMA'S WINE DINNER

Multi-course wine paired dinner with Depalma's Westside. Special guest Jim Favret of Empson USA will be here to guide us through the wines of Northern Italy. We will have examples from Piemonte, Friuli, and Veneto, paired with traditional Northern Italian fare from Depalma's.

6:30 p.m.

\$50, all-inclusive

Seats are limited

Check with us for more details as they unfold...

Call us for reservations at 208-0010.

And drop in any Saturday between 1:00 and 5:00 p.m. for our theme wine and food tastings.*

**Our wine tastings are for educational purposes only.*

Shiraz
FINE WINES & GOURMET
675 PULASKI ST
SUITE 400
ATHENS GA 30601

RETURN SERVICE REQUESTED

JOIN OUR WINE CLUB!

Each month, Emily and the staff here at Shiraz select 3 wines we think are special and that you are sure to enjoy. All wines that we pick come complete with tasting notes and serving suggestions. Though all of the wines may be purchased separately, members receive a substantial discount on their package every month. This package consists of the three wine picks and one of our gourmet items selected for your sampling pleasure. The cost of the wine club package each month is \$45 (the cost separately is \$50-60); this month the value is \$55—save \$10 just this month! (actual value before discounts = \$75; and save \$10 on each feature!) If you are a member of our wine club, you'll also get the first peek at special items here in the store, as well as a guarantee that you'll receive the 3 wines each month (sometimes they do run out!) Please ask us if you'd like more information or to join—it's the best deal in town! This month, the featured gourmet item is Rothschild Farm Strawberry Balsamic Sauce—great over dessert, on top of cheese, or for breakfast.

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Shiraz
FINE WINE & GOURMET

*"I'm the first generation in my family that didn't have to work daily on the tractor."
-Phillip Lolonis, Lolonis Winery,
the first organic winery in the
U.S., since 1953!*

Lee Anne has been a good influence on me! She is the most "green" of friends, and recycles anything she gets her hands on. She also reminds me to reuse other things, such as sink water to take care of plants at my house. I have learned, over the past year, to think in new ways about making things useful creatively.

A recent trip to Sonoma County was a good influence as well. The wineries there are way ahead of the curve, leading the way in not only organic but biodynamic farming. Benziger Family Winery is on the forefront, with all their Estate wines and several of their growers certified biodynamic and sustainable. Michel-Schlumberger likes to keep everything "clean and green". Cline uses sustainable farming practices, such as organic composting, cover crops and sheep grazing, and solar power for their winery.

And these are only a few examples. Next month I will be talking more about sustainable practices and biodynamics in the wine business. But, in the meantime, we at Shiraz are working hard to bring you the best in wines that have a healthy respect for the earth. Please ask us about these wines—they not only taste good, but have fewer pollutants and waste fewer resources than the average bottle.

We are also constantly on the lookout for natural ingredients in our food products, though I think that I have become more conscious since my latest visit to California. We seem to be making our way into more organic waters, so to speak. Though we have carried organic olive oil for some time, we are looking at more and more producers. We have organic chocolates as well, some of which are even vegan. Our bread, available on Fridays and Saturdays, is now organic, and in addition to being healthier, it also stays fresh longer.

And don't forget our old standbys! Everything from wild thymes is 100% natural. Peanut Shop's peanut butter is as well. Savannah Bee Company has come out with an Acacia honey that is organic. Our popular sunflower seeds' colorings are now all natural as well, and DeChicchis Caponatas have been reformulated to carry that "all natural" label, just to name a few.

And there are other considerations for the environment made among our food vendors too. The Be Well Red teas are made from organic rooibos, but they are also made from recycled paper, with no strings, staples, or tags. Our locally made organic herb and spice olive oil is packaged in all reused and recycled materials. And we even have wine "purses" made of natural Cambodian grasses.

Perhaps it is the right time of year to think about being healthy. Perhaps you have friends who push you to do more to preserve the environment. Or maybe you just want to have something delicious to eat and drink this week. I urge you to support companies who are doing something smart for the environment—you can help your waistline and your conscience at the same time.

www.shirazathens.com

FEBRUARY 2008

ASK US ABOUT WINE CLUB!
706-208-0010 OR
EMILY@SHIRAZATHENS.COM
EMILY'S WINE CLUB SELECTIONS FOR
FEBRUARY

Old Gnarly's Reserve Shiraz 2004
Maranga, Barossa Valley, Australia

Word of caution: decant, decant, decant! This Shiraz will easily cellar for 10 years, and needs some serious oxygen if you drink it now (it's worth the time, though):

Day one: Enormous wine! Huge, tightly-knit, firm tannin, with hints of mulberry, blackberry, and spice box, but mostly it's an unfiltered blockbuster.

Day two: Now it's starting to come around! The deep, rich fruit is starting to flesh out with hints of mint, licorice, and cedar. Full, deep, inky, & delicious.

Day three: Plump, beautiful smells of briar and black currant, along with vanilla bean and cooking spice; A big wine with grip, spice, and tannin, yet a sense of restraint. (Note to readers: I did not decant this wine to see the evolution at its fullest extent. Letting this wine breathe properly will obviously speed up this process.)

\$39.99 but this month, \$19.99!

Wine Club special: 10% off 6-packs; 20% off full cases!

Ramsay Cabernet Sauvignon 2005
Napa Valley, CA

95% Cabernet, 5% Merlot

This is a full, smooth and solid offering in California Cabernet. A dozen different vineyards are blended together to bring out the nuances in each one and add complexity. Currants, cassis, and black raspberry combine with roses and black cherry on the nose. These deep cherry and berry flavors are enhanced with cedar and tobacco, along with hints of vanilla, dried herbs, and oak. Like any classic Cab, drink it with heartier dishes, like beef, pizza, aged firm cheeses, and even dark chocolate.

\$14.99

**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.

Cline Vineyards Zinfandel 2006
California

Since its start in 1982, the name Cline has been synonymous with Zinfandel, and this has been a flagship label. Full of juicy berries, it has cherry candy, raspberry, and spice on the palate. It is also rich in the varietal characters of licorice, vanilla, chocolate, and candied violets. Medium-bodied, soft and easy to drink, it is a combination of inky and juicy black and red fruit. Try it with mildly spicy Asian or Mexican food, or with anything covered in Rothschild Farm Strawberry Balsamic Sauce.

\$10.99

This Month's Features:

Runquist Syrah 2004
Three Way Vineyard
Paso Robles, CA

This Syrah is intended to emulate Australian Shiraz, and it is indeed a big, dark, mouthful of a wine. Aromas of black raspberry, strawberry, black plums, and even sassafras (almost caramel) are on the nose, along with hefty aromas of baking spices, earth, and a whiff of hickory. Licorice and white pepper abound, along with the full, ripe fruits and bright acidity. The finish has lingering tannins and a good bit of spice, black pepper, and hints of woody herbs. This would work well with a hearty dish topped with strawberry balsamic sauce, as well as almost anything on the grill.

889 cases made

\$24.99

Runquist Pinot Noir, 2005
Sisters Vineyard
Carneros, CA

Yes, we are throwing in the Pinot as an added feature this month! Ruby in color and full of spicy, meaty fruit, it also managed to have a light mint undertone, adding a great deal of complexity to the wine. Chocolate, hazelnut, and mocha are balanced out with a touch of oak and tannin, along with black plums and berries. It is creamy and lush, a full and silky offering.

188 cases made

\$27.99

This month we have a double feature on Runquist:

**Wine club deal of the month = \$10 off every bottle
of Syrah OR Pinot!
(limited price = 14.99 / 17.99)**

SHIRAZ'S RECIPES FOR FEBRUARY

Our featured gourmet item this month is Robert Rothschild Farm Strawberry Balsamic Sauce. Drizzle it over cheesecake or chocolate ice cream, or try it over veggies or meat. Strawberry Balsamic Sauce is \$8.99 per bottle, and is automatically included in wine club. It is all natural, and has a shelf life of 24 months once opened! But try these recipes and it won't last that long:

STRAWBERRY SESAME CHICKEN

1 1/2 lbs. skinless, boneless chicken breasts
1/2 cup toasted sesame seeds
1/2 teaspoon salt
1 teaspoon ground black pepper
1/4 cup olive oil or sesame oil
1 cup Rothschild Farm Strawberry Balsamic Sauce
1 teaspoon red pepper flakes

Cut each chicken breast into 4 long strips. Heat oil in a skillet. Combine seeds, salt, and pepper in a bowl and dip chicken in the mixture. Sauté chicken 7 minutes until brown and cooked through. Combine strawberry sauce and pepper flakes, pour over the top, and serve with wilted greens or a side salad.

Serves 4

STRAWBERRY SESAME TOFU

The above recipe is just as great with firm tofu! Use a pound and a half of tofu, drained and cut a block in half, then into strips/rectangles. Dredge in sesame seed mixture and sauté for 5 minutes or until cooked through. Mix strawberry sauce, pour over the top, and serve.

Serves 4

BEST PEANUT BUTTER SANDWICH EVER

2 slices agave nectar whole wheat boule
Rothschild Farm Strawberry Balsamic Sauce
Peanut Shop all-natural peanut butter
half a banana, sliced lengthwise

Layer all 3 fillings—also makes a good open faced sandwich. Enjoy!



(you can grill this as well for a cold-weather treat)

2 CHEESE – PAIRED OPTIONS

8 ounces cream cheese
1 Tablespoon jalapeno pepper, chopped
1/3 cup Rothschild Strawberry Balsamic sauce
combine all ingredients, chill for at least an hour, and serve with crackers

1/2 pound triple crème cheese
1/4 cup Rothschild Strawberry Balsamic sauce
1/4 cup toasted walnuts

pour strawberry sauce over cheese and top with nuts and serve with toast points.

Check out the Robert Rothschild Farm website for more recipes, including braised red cabbage and chicken with strawberry balsamic onions at www.robertrothschild.com

ARE YOU READY FOR VALENTINES DAY?

Pick up one of our Signature gift bags for valentines day!
Premade gifts are \$30, \$50, and \$100, and include selections of:

Gourmet Chocolates
Sparkling Wine
Looseleaf Herbal Tea
Tea Cookies
Jellybath for home spa treatments
Savannah Bee Honeycomb
Swedish Candies

Or custom-design your own!