

## UPCOMING EVENTS



### THURSDAY, FEBRUARY 5

#### WINE AND CHOCOLATE TASTING

Join special guests Andrea Tossolini (Fruit of the Boot imports—chocolate) and Kristen Cooper (Vinifera imports—wine) as we sample different delicious combinations. Enjoy an array of vintages ranging from \$14 to \$40, including a 92 point rated wine:

Marramiero Anima Trebbiano '05 – bee pollen  
Marramiero Montepulciano Dama '06 - bilberry  
H Lun Lagrein '04 – Bolivian  
Basilico Basilicata Aglianico '00 – smoked fig  
Pelissero Nebbiolo '02 - tobacco  
Fontodi Chianti Classico '05 - Peruvian  
Icardi Brachetto '07 - strawberry  
Espresso – chili pepper  
And a fun surprise with a '98!

6:00 p.m., Depalma's Westside (Homewood Hills)  
\$20 per ticket

**Call us for reservations at 706-208-0010.**

**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); save money on the picks each month, plus a discount on each featured bottle purchased! 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!) Wine club gets you extra access to everything in the store, including events! Please ask us if you'd like more information or to join--it's the best deal in town! For even more savings and great wines at a different tier, take a look at our new Premier Cru wine club level! Details inside with the picks of the month. . .

### FEBRUARY 1 - 10

#### VALENTINES DAY EARLY BIRD SALE!

Take advantage of special pricing on great packages for your loved ones! Whether you want to spend \$10 or \$100, from chocolates to bath sets to cute mugs & accessories, we have a tremendous variety of lovely gifts that are sure to please. And don't miss "Sweetie" dessert wine, champagne, and Spice Rack chocolate "cube"s. Shop by the 10th and receive 10% off customized gift baskets-- Take 20% off prepackaged gift baskets and chocolate sets if you shop early!

### FRIDAY, MARCH 13

#### A TEA COCKTAIL PARTY!

Brenda Meyers of Sterling Tea creates and blends all of the teas herself. She will show us how to brew the perfect pot of tea and share samples of some of her specialties. Additional guests will include Christy Cook of the Savannah Bee Company, with some great honey to complement your cup. Enjoy delicious, "distinctive" sandwiches and sweet treats from the Daily Neighborhood Deli in Watkinsville, one of our faves for breakfast and lunch. Emilee Greer of the Daily, who won the Red Clay Chef competition in Athens last year, will be on hand for the festivities. \$1 delicious tea cocktails and tupelojitos with Savannah Bee Honey will be served.

4:30 - 7:00 p.m. at Shiraz  
\$12 per ticket (only \$10 if purchased by March 1)

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*"We'll just have to make sure our buyers don't know anything about wine; we'll concentrate on the Americans."*

*- A Good Year, obviously not referring to the members of our wine club*

#### Wine Club FAQ (frequently asked questions)

*Just over three years ago, we introduced the first wine club to Athens. While we have seen many imitations, we believe we have maintained the best of its kind. We receive many questions regarding this, one of our most popular features; here are some answers:*

**What should I expect?** Generally, two reds and a white, though there are no hard and fast rules. You will tend to see heavier wines in cold weather and lighter wine (and food items) in the summer months, in accordance with what people eat. The recipes created are simple to prepare and wine-friendly, and the food items alternate between readily consumable items and good quality ingredients to stock your pantry.

**What discounts do I receive?** The three wines and food item and marked down 10 to 33 percent, for starters! The feature wine is also at a discounted price, which is usually 20 to 30 percent; case discounts apply to features as well.

**Are there other perks for wine club?** Lots! Monthly perks may include early admission or a lower price for events; first notice of all limited selections; even extra, non-published, discounts. Simply put, our wine club receives a special perk whenever we can possibly give them one.

**Are there any hidden charges?** Not at all--tax is the only thing added to the club. There is no membership fee, no contract for a year, or any other costs for joining. All additional purchases, including the feature wine, are optional. On the other hand, RSVPs for events and special orders are easier to make within the club.

**When are the wines ready to pick up?** The wines are ready to pick up on the first of every month to give you time to enjoy your wines of that month; however, there is no set pick-up date, so you may get them at your own convenience.

**What about the premier cru?** This is an optional upgrade for club members who want to get even more—for an extra fee, they get a more expensive, more allocated red wine (usually 20-40% off) and even more discounts.

**How do you choose the wines?** Tasted on their own merit—no knowledge of price or ratings; then chosen based on style, value, and food pairing capability. We strive to seek out those that are unique—wines that you would not find everywhere, and that you might not pick up yourself without a suggestion. The club is meant to help you explore and have fun.

**How does it all come together?** One of the things that makes the club work is the taster, writer, and cook are all one and the same. Visits to wineries, meetings with importers, tastings with suppliers, and trade shows are all a part of how I collect the notes to decide what to order. Then the calendar is composed by juggling availability of special bottles with when we predict they will make a good fit.

www.shirazathens.com

FEBRUARY 2009

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

**Martin Codax "Quatro Pasos" Mencia 2005  
Bierzo, Spain**

Wine crafted from vines over 80 years old, this is smoky right off the bat. Plums, mulberry, and other purple and red fruits fill out a soft, lean profile with a finish of chocolate and just a hint of tannin. Give it a chance to open up and the floral notes come out even more, with soft currants and blackberries. Fans of Cabernet Franc will love this wine. It is great with a combination of fruit and herbs, like this month's food item. Try it with mushroom risotto finished off with tapenade.

**\$13.99**  
**This month only \$11.99 for wine club members!**

**Seven Sleepers Siebenschlafer 2005  
Barossa Valley, Australia**

**44% Cabernet, 33% Shiraz, 14% Petit Verdot,  
5% Grenache, 3% Merlot, 1% Malbec**

Brought in by the same importer that delivers Bleasdale Sparkling Shiraz, this is a rich bottle of wine. Big dark fruit is laced with tobacco, and the tannin is prominent but not overwhelming, and balanced by cracked black pepper. Full and balanced, boysenberry, blueberry, and sweet tannins make for a pretty, full, wine. With its smoky and floral backbone, it is a great match for pasta or meat topped with fennel blood orange tapenade.

**\$18.99**

**Bodegas Corpora Nomad 2005, Chile**

**75% Cabernet, 16% Syrah, 7% Carmenere, 2% Malbec**

A big wine, with lots of tannin and a little touch of dried herbs to it, has a little leathery, tarry aroma as well. Black and blue fruits in the midpalate are rounded out and made deeper by minerals, sediment, and cigar smoke, along with refined tannins. It is softer on the palate than I imagined given its huge nose, but it is still big enough to be a good match for red meat or any type of game, much like a Rhone Red. It is good next to foods with some spice, whether herbal or peppery in nature--like olives and oranges.

**\$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.**

**This Month's Feature:**

**Schwarzbock Gruner Veltliner Vier Garten 2006  
Weinviertel, Austria**

I stand by my word that Gruve IS the ultimate winter white, and this one is another great example of crisp, clean, but mouthfilling wine. Citrus peel prevails, with lots of lemon and lime oil on the palate, and a soft but oh-so-lingering finish. Classic in style, no wonder Gruners are back in vogue! This wine also has enough brisk acidity to go with richer foods, so pair it with heavy cheeses, creamy soups, or the coconut-orange shrimp this month. Crisp enough to be beautiful with anchovies, it also is a brilliant, if unexpected, match for dark chocolate.

**\$22.99**

**Wine Club Deal of the Month - \$12.99**

**This month, wine club saves:**

\$11 on the monthly picks--24%  
\$10 off every bottle of the premier cru pick--33%  
\$8 off every bottle of the feature--53%  
\$2 off every bottle of the extra discounted item--17%

**This month, premier cru club saves:**

\$26 on the monthly picks--37%  
plus an extra 5% on all discounts!

**Introducing Wine Club Premier Cru Level!**



We are adding a new optional feature for Wine Club members! With the Premier Cru level, members will enjoy all the benefits of the Wine Club with even more added perks. For \$70 a month, you will receive the three wines and food item in the club, plus another special, allocated bottle priced between \$25 and \$35. We will, of course, add other specials for Premier Cru members as well, like extra perks during our Wine Club member-only holiday preview event in September! Premier Cru Level members will also get a 5% discount on any wines on that month's wine club, feature, or premier pick. (For case sales, an EXTRA 5% off selected wines) See us for any questions about becoming a PCWC member!

**Premier Cru Level Pick**

**Vidal Pinot Noir 2005**

**Awatere & Wairau Valleys, Marlborough, New Zealand**

Intense flavors and aromas of cherries are soft but backed with slate. An ultra-elegant wine, as it is clean, clear, and focused. Hints of cassis, violets, and other purple flowers become apparent once it has a little air. Strawberry and rhubarb evolve in the flavors as it continues to open up, but the structure stays firm. This Pinot is good the next day (or with a small amount of aging), and is extremely good with fennel blood orange tapenade.

**\$39.99**

**This month only \$29.99 for wine club members!**

**SHIRAZ'S RECIPES FOR  
FEBRUARY**

This month's food item is Gracious Gourmet Fennel Blood Orange Tapenade. Inspired by Sicilian cuisine, kalamata olives and caramelized onions enhance the bold flavors of the primary flavors. Easy to use and versatile, the spread can be used as a dip with chips, over cheese and crackers, or as bruschetta on warm bread with a drizzle of balsamic reduction. It is also great as a topping for grilled, sauteed, or fried fish. Make mushroom risotto and top it with the tapenade; Or try any of the recipes below for something a little more creative. The Gracious Gourmet Fennel Blood Orange Tapenade is only \$7.99, and comes automatically in February wine club.

**SIMPLE ANCHOVY SALAD**

2 oz. white anchovy fillets  
2 Tablespoons Gracious Gourmet Fennel Blood Orange Tapenade

Place anchovies in a fan shape on each salad plate. Mix the tapenade well and put a dollop in the center of the fish. Enjoy!

serves 2

\*White anchovies are back at Shiraz by popular demand!

**OLIVE-ORANGE GAME**

1 pound venison, lamb, or other game (red meat will work in a pinch)  
1/3 cup black olives, chopped finely  
2 Tablespoons mustard  
1 cup bread crumbs  
2 Tablespoons olive oil  
1/2 cup Gracious Gourmet Fennel Blood Orange Tapenade

Preheat oven to 400 F and put aluminum foil to cover a baking sheet. Mix olives and mustard together; warm olive oil over medium-high heat. Cut meat into 4 pieces and coat with olive mixture, then roll in bread crumbs. Cook for about 2 minutes on each side, until a crisp coating forms on the meat. Transfer to cooking sheet and cook for about 10 minutes. Serve with grilled shallots, beets, cabbage, or sweet potatoes.

serves 4

**SECRETS TO GREAT MUSHROOM RISOTTO**

We now carry a great mushroom risotto from Sapori Antichi, with all of the spices included. Simply add olive oil, wine, and broth! To help you have an even better plate of pasta, follow these guidelines:

-Heat the olive oil before adding the rice--and stir it often so it gets coated and toasty.

-Use a lighter broth, not a heavy bouillon. This can be vegetable, fish, or chicken, but should be a clear, light color. Also, it is imperative that the broth be hot, so keep it at a simmer in a separate pot until needed.

-Patience is key with risotto. When you are adding the broth (it's going to take about 4 cups for the package, 3 to 4 portions), mix it in one ladle at a time. Stir just enough to incorporate it, and then leave it alone for a couple minutes--then add another ladle. The entire process should take about 20 minutes, and will leave the rice tender but not mushy.

-top the pasta with grated Parmesan and a dollop of Fennel Blood Orange Tapenade to make it extra special!

**COCONUT SHRIMP**

1 pound shrimp, peeled and deveined  
4 Tablespoons olive oil  
4 Tablespoons fresh lime juice  
4 Tablespoons dried coconut flakes  
4 Tablespoons Gracious Gourmet Fennel Blood Orange Tapenade

Preheat oven to 375 F. Toss shrimp in lime juice and olive oil until lightly coated. Dip one side of the shrimp in coconut and place coated side up on a baking sheet. Bake for 5-10 minutes, until shellfish is opaque and coconut is crisp. Serve with Fennel Blood Orange Tapenade. (For a main dish, serve on top of rice with steamed asparagus)

**WINTER SALAD WITH TAPENADE**

2 cups watercress or other microgreen  
1 orange, sliced thinly and peeled  
4 Tablespoons Gracious Gourmet Fennel Blood Orange Tapenade  
4 Tablespoons toasted pistachios or other nuts (try new Sunflower Seed Co. toasted pistachios)  
8 white anchovy fillets (optional)

Divide orange slices on 4 plates, making a circle of the fruit around the plate. Put 1/2 cup of crisped greens in the center and top with tapenade. Sprinkle pistachios over the top of the salad and serve. (Optional--place 2 anchovies over tapenade on each plate in a x pattern before adding nuts.

serves 4

Other Gracious Gourmet items now available are: Fig Almond Spread, Chile Red Pepper Tapenade, Roasted Eggplant Tapenade, and Lemon Artichoke Pesto.

**Fun Facts About Wine Club:**

- \* Time spent writing each monthly newsletter: 2 days
- \* Length of time to decide the month's wines: about 2 months
- \* Number of wines tasted in a month to decide: at least 80
- \* Number of wineries visited in a year: usually 15
- \* Recipes tested to pick those in the newsletter: 8 on average

**\*Fresh Fish at Shiraz on Thursdays!\***

Every Thursday, starting at 1 p.m., we will have 2 types of fresh (never frozen) fish delivered--the weekly email will inform customers as to what the catch of the week is; sales are first-come, first-serve, so come early if you can! We can, of course, advise you on wine selections to complement your fresh catch.