

## UPCOMING EVENTS



### WEDNESDAY, JULY 30

#### Germans in July at Mama's Boy

"Bigger isn't better in this view of the world; better is better." -Terry Theise

"No one in America has done more to focus the consumer's attention on small estate-bottled German wines than Terry Theise." -Robert Parker

We have a few seats remaining for our special 14-wine tasting paired with four courses from Mama's Boy. We will show German and Austrian wines paired with delicious southern cuisine with a twist--wines will be showcasing the talents of one of Emily's favorite wine gurus, Terry Theise. Terry recently received Wine Personality of the year at the James Beard awards!

- Goblesburger Goblesburg Riesling 2007, Kampstal, Austria on entrance
- A flight of Gruner Veltliner served with Fried green tomato with goat cheese and a balsamic reduction  
Schwarzbock 2006, Weinviertel; Hirsch #1 2005, Kampstal; Alzinger 2006, Federspeil
- A flight of wines from the Rheinhessen and Rheingau served with a surprise locally grown cold soup--chef's choice from the market  
Leitz Eins Zwei Dry "3" QBA 2007, Rheingau;

**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.*

Gysler Silvaner Halbtrocken 2007, Rheinhessen;  
Strub Niersteiner Bruckchen Riesling Kabinett 2005, Rheinhessen

- A flight of wines from the Mosel and the Nahe served with bratwurst sausages and spicy potatoes  
Kruger-Rumpf Binger Scharlachberg Riesling Spatlese 2005, Nahe;  
Reuscher-Haart Piesporter Falkenberg Riesling 2007, Mosel;  
Jakoby-Mathy Riesling Balance 2005, Mosel
- A flight of wines from the Pfalz served alongside tilapia with crab and avocado relish, along with chipotle mashed sweet potatoes and grilled corn  
Kurt Darting Scheurebe Kabinett Halbtrocken 2004;  
Theo Minges Riesling 2007;  
Herbert Messmer Burrweiler Schlossgarten Kabinett 2001
- A special treat of Auslese...Kurt Darting Durkheimer Honigsackel Scheurebe Auslese 2004

### SUNDAY, AUGUST 24

#### North Georgia Winery Tour!

For details on this day-long event, look at the front page of the newsletter!

\$175 per person, all-inclusive; \$150 for wine club members

Charter bus loads at 9 a.m. and returns late Sunday night

**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 is \$50--save money every month on the picks, plus great savings on the featured wine! 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 Fire & Flavor Mustard & Herb Blend. It is a great match for all types of meats, chicken, seafood, and vegetables! See inside for recipe ideas.

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"Did I just hear you say you loved Yellowtail?" -a surprised wine rep, upon hearing that Shiraz now has fresh fish on Thursdays.

Then, "Oh!, you mean TUNA!"

### NORTH GEORGIA WINERY TOUR 2008 ITINERARY

#### DEPARTURE TIME: 9 A.M., SUNDAY, 24 AUGUST

We will start the day with a breakfast here at the Leathers Building before we board the bus. Mama's Boy will be catering, and we will be serving a make-your-own version of their Cook's Trail Mix. Yogurt, fresh fruit, homemade granola, and whipped cream will all be on hand for your personalized dish. We will also have coffee, orange juice, mimosas, and bloody marys to start the day off right.

Wolf Mountain Vineyards embodies a European flair, with wines that are blended to evoke complexity like the great estates of Europe. But the similarity does not end there: with a warm inviting atmosphere, the estate embodies hospitality and a lifestyle that centers around wine, food, and entertaining. We will have an educational tour of their gravity flow winery, guided by winemaker Karl Boegner, showcasing a restored German bladder press and barrel room. Then we will enjoy an elaborate vineyard luncheon buffet with a special additional station of regional artisan cheeses. During the brunch, we will taste through all of Wolf Mountain's available wines, including their first vintage of sparkling wine.

Blackstock Vineyards and Winery's proprietor, David Harris, has the longest track record as a pioneer of grapegrowing in the area. A Georgia native with classical training, he longed to leave California to bring his knowledge back to his home state. He has perpetuated the recent evolution of the wine industry in the region, but also in the state as a whole, with the formation of the Viognier Guild (the precursor of Hospice du Rhone). David has actually had a hand in all the other properties we will visit today. We will have the benefit of an informative chat with him about what makes the terroir here ideal for winegrowing on his patio overlooking the ripened vines of his estate. We will also taste a lineup of their releases.

Tiger Mountain Vineyards has won over 100 national awards. Their bottlings are the result of low-tech work, with hands-on picking and crushing, as well as the influence of the Appalachian mtns, the oldest range in the world. Our tasting will be held in the Stacks' orchard, part of which has been converted into vineyard land for Tiger Mountain. This 75 year old orchard contains much more than apples; in fact, it houses pears, persimmons, blackberries, plums, grapes, and blueberries as well. It is being utilized by chefs from Atlanta in conjunction with 100-mile diet and "localvore" dining experiences. In addition to trying the wines available at Tiger Mountain, we will have the opportunity to pick & eat some fruit (self-picked bushels available to purchase as well).

Persimmon Creek Vineyards is all about the dirt. Proudly Georgian in their origin, the wines are all estate grown in this unique site high in the mountains. We will take a stroll with the Hardmans through their vineyards on the natural contours beside the creek and talk about what makes their grapes different. Mary Ann and Sonny love to say that "what grows together goes together," and we will showcase that with a wine dinner pairing their wines with food from their own garden. Dinner will feature lavender chicken, pasta with pesto and tomatoes, silver queen corn, fresh greens, and Georgia peach cobbler. The garden itself will be the intimate setting for this special wine dinner, surrounded by flowers and the creek.

This is going to be an incredible event! We hope that you can share it with us. As some walking will be included, please dress accordingly.

Cost is \$175 per person; \$150 per person for wine club members; price is inclusive of all tastings, 3 meals, taxes, tips, and the charter bus. (Additional charges will apply for purchase of bottles of wine to take home or bushels of fruit only.) Wines ordered during the course of the tour will be available the next week at Shiraz.

www.wolfmountainvineyards.com  
www.bsvw.com  
www.tigerwine.com  
www.persimmoncreekwine.com

www.shirazathens.com

JULY 2008

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

**Cortijo Il Crianza 2003, Rioja, Spain**  
70% Tempranillo, 20% Garnacha, 10%  
Mazuelo

If you want to know what old-world wines should taste like, try this on for size. Three separate vineyards with three different types of soil add to the complexity of the wine, along with the skill of David Sanpedro (from Exopto). Medium-bodied, it has a touch of gamey and floral character on the nose. The flavors are smooth and soft dried cherry and rich red fruits but with a classic sweet oak/ chewy/ earthy texture and a hint of tobacco. It is the kind of red you can pair with planked fish or with roast beef. I've also enjoyed this with pasta, stuffed tomatoes, and aged goat cheese or manchego. "Impressive persistence." -Steven Tanzer (89 points)  
**\$14.99**

**La Chasse du Pape Prestige 2006, Southern Rhone Valley, France**  
**Cotes du Rhone Blanc**  
**Mostly Grenache Blanc, with Viognier, Bourboulenc, Clairette Blanche, and Roussanne**  
Here's a great wine for all of you longing for a bigger white for the summer. It is so yummy I forgot to write the notes the first time I tried it--it is full of solid fruit, with fat, juicy citrus flavors, and backed with really steely minerality. The finish has spicy, bracing acidity and gravelly soil underneath the lean fruit. It is a delicious food-pairing wine, and can match with anything from salads to chicken to fish. Try it with poultry or garden vegetables with this month's mustard & herb blend for something

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**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.**

special, yet easy. The winery is near Avignon and is named for the chest containing relics from the Papal residence there. The blend is from classic white varieties used in Chateauneuf du Pape-- blanc, of course.  
**\$12.99**

**Waterwheel Memsie 2006, Bendigo, South Australia**  
**87% Shiraz, 7% Cabernet Sauvignon, 6% Malbec**  
Waterwheel has sworn never to make a reserve wine, since this value wine is the basis of their business, and the owner refuses to "rob the man in the street of the best barrels I have." It is aromatic, with licorice, black currant, blackberry, and dried eucalyptus. Not too herbal but not jammy either, it is a firm, dark wine with just a hint of rusticity. Medium-bodied, with fine tannins, it has a spicy, peppery finish. I love this with grilled foods coated in either mustard & herb blend or another fire & flavor dry rub. It can also go with spareribs, eggplant, or even chocolate. "Congratulations to Waterwheel for over-delivering." -Robert Parker (90 points)  
**\$14.99**

**This Month's Feature:**

**Domaine Skouras White 2006, Peleponnese, Greece**  
**60% Roditis, 40% Moscofilero**  
And to change your mind about Greek wine. . . we have Skouras! Made by a Dijon-trained winemaker who fell in love with Burgundy out of 100% estate-grown grapes; It is all there--minerals, brightness, and just the right amount of firmness to the fruit. It is a great lean white for anyone who is a fan of Sauvignon Blanc or clean Spanish or Italian whites. It has lots of good acid and a lemony tang, and the herbaceous nature is reserved but still present. It almost tickles your tongue on the finish. When allowed to get a touch warmer, it rounds out prettily as well. Fresh and light, it is great with the mustard & herb blend on seafood (like most Mediterranean whites, it is great with something from the ocean.)  
**\$9.99**

**Wine club deal of the month = \$8.99  
PLUS 20% off cases! (with cash or check)**

## SHIRAZ'S RECIPES FOR JULY

This month's gourmet food item is Fire & Flavor's Mustard & Herb Blend. Throw it into a stir-fry or saute pan for some extra flair; add flavor to meat before you put it on the grill; or combine it with mayonnaise or ranch dressing for a great spread for a sandwich. Toss shrimp before grilling and serve with fresh cucumber salad; use about a teaspoon for each serving of vegetables from the garden; or combine it with olive oil to drizzle over potatoes. It's all natural, kosher, and gluten free. And it's incredibly easy to use!

### HALIBUT WITH MUSTARD SAUCE

1 lb. halibut fillets (or orange roughy, tilapia, or other white, firm fish)  
1 T. Fire & Flavor Mustard & Herb Blend  
1 T. olive oil  
1 recipe yogurt mustard sauce  
nonstick cooking spray

Rinse fish and pat dry; Cut into 4 pieces. In a small bowl, stir together spices and oil, and brush both sides of the fish. Spray the pan before putting the fish on to broil 4 inches from heat for about 10 minutes (until the fish flakes easily with a fork). Turn halfway through if the fish is an inch or more thick. Serve with yogurt sauce.  
Serves 4

### YOGURT-MUSTARD SAUCE

1/3 cup plain yogurt  
1 T. lime juice  
2 t. Fire & Flavor Mustard & Herb Blend  
Combine all ingredients; cover and chill for 1 hour before serving.  
Serves 4

### FRENCH MUSTARD CHICKEN

Soak a terra cotta pot for at least 30 minutes in water; rinse and pat dry a whole chicken. Rub liberally, under and on top of the skin, with Fire & Flavor Mustard & Herb Blend, pour 1/2 cup good dark beer in the bottom of the dish, and put in oven (do not preheat). Bake at 450 F. for an hour and a half.  
With half an hour to go:  
-Pour drippings out into saucepan. Add flour slowly, whisking the entire time, over low heat to make gravy (add more drippings to the gravy before serving if it gets too thick)  
-Add fresh, cut vegetables to the pot while it is out

of the oven. Return it to the heat, and finish cooking. Serve the chicken with veggies, mashed potatoes, and gravy.  
Alternatively, this chicken can be prepared in a crock pot if you do not have a terra cotta baking dish, but the vegetables will need more time to cook.

### THREE VEGGIE TIAN

1 pound fresh squash, sliced thinly  
1 pound fresh zucchini, sliced thinly  
3 medium tomatoes, sliced thinly  
3 Tablespoons olive oil  
1/4 cup chicken stock  
salt and pepper to taste  
3 Tablespoons Fire and Flavor Mustard & Herb Blend  
1 cup fresh bread crumbs  
2 Tablespoons unsalted butter, melted  
Heat oven to 350 F. In a 10-inch round oven-safe dish, arrange all 3 vegetables in an overlapping pattern to fill the dish. Drizzle with olive oil and chicken stock. Sprinkle with salt and pepper and 2 T. herb blend. In a medium bowl, combine the bread crumbs, butter, and remaining herb blend. Spread on top of vegetables, and bake, covered, until squash is tender and the bread is golden, about 50 minutes. Remove from oven and serve.  
Serves 6

### **\*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.