

## UPCOMING EVENTS



### WEDNESDAY, JUNE 18

#### A Cooking Seminar at Weekday Gourmet!

Join hosts Kelly Jones of Weekday Gourmet and Emily Poole for a fun course in food and wine pairing as you make a gourmet dinner to carry away. We will walk through different dishes available at Weekday Gourmet and talk about the best wines for each one. We will also be sampling their signature appetizers with wines paired with them. Each ticket also includes one meal for 2-3 people to take home at the end of the evening. (options will include vegetarian and low-carb)  
6 p.m.  
\$30 per ticket  
Includes class, appetizers, wine tasting, and one meal  
Space is very limited

**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); this month is \$55--save \$10 this month alone! 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 B.R. Cohn Raspberry Champagne Vinegar, a versatile ingredient to add freshness to almost anything you serve this summer. See inside for recipe ideas.

### WEDNESDAY, JULY 30

#### Germans in July!!! Part Deux at Mama's Boy

Last year's Germans in July party was such a big hit that we are putting it on again! Join us as we sample over a dozen of our favorites from importer Terry Theise with the new vintage of German and Austrian wines. We will have a wide array of food from the upcoming new menu at Mama's Boy for some great southern fare--yep--paired with these classic snappy, crisp, delicious wines.  
6-9 p.m.  
\$30 per tickets, all-inclusive  
Tickets come with parking directions

#### IMPORTANT NOTICE: WE ARE PUTTING TOGETHER A NORTH GEORGIA WINERY TOUR FOR AUGUST!

We need to know if you are interested, as we have to guarantee a certain number to do this ultra-popular event. Please check with us as details unfold to reserve your seats on the charter bus for a very special trip indeed!

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*"I say to consumers: instead of relying totally on critics, drink what you like and like what you drink." -Robert Mondavi*

I wanted to share with all of you a newsflash I received on May 16 of this year, the day that Mondavi died at the age of 94. I haven't altered it, as I think Michael penned it perfectly:

*Robert G. Mondavi touched three generations of wine consumers. Mondavi's vision in 1966 to build a tasting room in the Napa Valley is widely credited with propelling that area into the prestige it now enjoys, but also helping resurrect a wine culture in America which had been dead since Prohibition.*

*Driven by a belief and desire to create world-class wines in America, Mondavi began his 41 year odyssey at the age of 53 -- and age when most people are either retired or contemplating it.*

*"My passion for bringing wine into the American culture was motivated by a desire to plant deep into the soil of our young country the same values, traditions and daily pleasures that my mother and father had brought with them from central Italy: good food, good wine and love of family, Mondavi wrote in his 1998 autobiography, "Harvests of Joy."*

*Mondavi is credited with pioneering winemaking techniques that are today considered standard practice, like cold fermentation of white wines, use of stainless steel tanks and fermenting/aging in French oak barrels. His popularization of an oaked Sauvignon Blanc wine into "Fume Blanc" created an entire wine category in the US, one he neglected to patent or protect so others could make the same.*

*Like many of you, I never was able to meet Mr. Mondavi, but he was a source of inspiration none-the-less. California wine has lost its Patriarch.*

*Michael Bryan  
Executive Director  
Atlanta Wine School*

We will feature Robert Mondavi's Fume Blanc throughout the month of June for only \$15.99. A great match for the summery recipes in this newsletter, we also honor his dedication to what he helped make a thriving industry in our country.

*"I've always wanted to improve on the idea of living well, In moderation, wine is good for you - mentally, physically, and spiritually." -Robert Mondavi*

(If you would like to be on the Atlanta Wine School's listserv, you can subscribe at [www.atlantawineschool.com](http://www.atlantawineschool.com) It is a great resource for classes, tastings, and our friend Jane Garvey's monthly column.)

www.shirazathens.com

JUNE 2008

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

**Goblesburg Goblesburger Riesling 2007  
Kampstal, Austria**

Now HERE is a wine with blatant minerality. Coupled with tons of complex tropical fruit, it has all of the "zing" that you could expect in a higher-end wine. It is spicy, fine-grained, and ultra-expressive of the terroir--showing how at home this noblest of grapes is in Austria. Or, as the importer put it: "Hel-LOW! No, no, no; it can't be this good; it isn't allowed" (he named it as one of the 4 top values of the vintage. Also named one of "The 50 Most Important Wineries" every wine lover should know by the Wine Spectator) Try this with absolutely anything, but I love it with the tart, sweet, and savory offerings that this month's vinegar offers up for your summer dinner table.

**\$19.99**

**Arte Forma Pinot Noir 2006  
Recas, Romania**

Romania has the same latitude as Burgundy, with similar chalky soils and more sand underneath for drainage. Easy to smell in this wine: very earthy, with aromas of flowers and red fruit. The palate is earthy as well, but with blackberry and dried raspberry. The finish is extremely light upon opening the wine, but fleshes out with violets, a backbone of dirt, and hints of coffee. In fact, it is better the second day than most Pinot I have had that cost much more. With its dark berry flavors, this wine is a great match for lighter fare marinated or coated in raspberry champagne vinegar.

**\$11.99**

**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.**

**Feudo Arancio Nero d'Avola 2006  
Sicilia, Italy**

Dark raspberry, earth, and licorice make this a soft yet fruit-forward wine. Silty texture and mushrooms, chalk, and good tannin provide a backbone; however, it is full of black cherry, cooking spice, and black fruit compote in the mix. I think of this as a great transition for someone who drinks wine from California or Australia looking for an old-world wine to try. A local varietal in Sicily, this is at home with more rustic fare like root vegetables in vinaigrette or braised game. Altogether juicy and easy to drink, this makes a great quaffer for the summertime as well.

**\$9.99**

**This Month's Feature:**

**Shoofly Aussie Salute 2006  
Australia**

**70% Shiraz, 25% Grenache, 5% Viognier**

A favorite for warm weather, this wine was actually in the wine club last spring--but, alas, it has been discontinued! So here is your last chance to get a few bottles:

A plump, feminine wine, Aussie Salute is full of blackberry, plum, and pepper. Fleshy cherries, yellow plums, mulberries and ripe purple fruit are kept in check by light touches of earth, minerals, and white flowers. I am reminded of Frances Mayes' comment, "it even smells purple." Though it has some grip, the finish is pure and clean with fruit. Try it with a fruity summer salad or seafood in mint-raspberry sauce.

**\$12.99**

**Wine club deal of the month = \$9.99  
(plus case discounts - while it lasts!)**

## SHIRAZ'S RECIPES FOR JUNE

This month's gourmet food item is B.R. Cohn Raspberry Champagne Vinegar. Splash it over fresh fruit such as raspberries, pineapple, and canteloupe; drizzle it over grilled asparagus or artichokes; or use it to brighten seafood salads. It makes a great marinade for cornish hens or chicken--simply chill overnight in the vinegar and some fresh herbs. Or mix it with two parts olive oil for an easy and zesty salad dressing. Raspberry Champagne Vinegar is only \$12.99 a bottle, and comes automatically in wine club this month. Here are some other fun ideas for how to use it:

### MINT-RASPBERRY SAUCE

1 cup mint (fresh, rinsed, and dry)  
2 T. honey  
1 1/2 Tablespoons boiling water  
4 Tablespoons BR Cohn Raspberry Champagne Vinegar  
Chop mint finely, and mix in a bowl with honey and water until dissolved. Add vinegar and chill for 15 minutes. Serves 2 on an entree or 4 on a side

### RASPBERRY & POPPY SEED DRESSING

1/2 cup olive oil  
1/4 cup BR Cohn Raspberry Champagne Vinegar  
2 Tablespoons dijon or honey mustard  
1 Tablespoon poppy seeds (or 2 Tablespoon pine nuts)  
combine all ingredients and serve over your favorite salad.  
Optional: Add 1/2 cup fresh raspberries to the dressing  
Serves 4

### SUMMER AVOCADO SALAD

2 cup chopped red and green leaf lettuce  
1 large or 3 baby beets, sliced 1/2 inch thick and sauteed 5 minutes in olive oil  
1 avocado, pitted and sliced (do this last-minute so it won't brown)  
1 peach, pitted and sliced  
Raspberry & Poppy Seed Dressing  
Toss all salad ingredients together with half of the dressing. Serve the rest of the dressing on the side and use to taste.

### SWEET & SOUR BRAISED CABBAGE

2 cups red cabbage, cut into ribbons  
1 cup onion, sliced thin  
1 apple (preferably green), cored and sliced  
2 Tablespoons olive oil  
1/4 c. BR Cohn Raspberry Champagne Vinegar  
Heat olive oil in a pan on medium heat. Add cabbage, onions, and apples, and cook for about 10 minutes. Add vinegar and cook for another 10 minutes until all the ingredients have wilted and caramelized.

### CHAMPAGNE FISH IN PARCHMENT

2 1-foot square pieces of parchment paper  
1/2 cup zucchini, cut into matchsticks  
4 pieces fresh basil  
2 Tablespoons BR Cohn Raspberry Champagne Vinegar  
2 pieces fresh white-fleshed fish, such as halibut  
Preheat the oven to 450 degrees F. Place a piece of fish on each parchment sheet. Top with zucchini and basil, and drizzle with vinegar. Bake for 10 minutes. Wait 5 minutes to open parchment; serve with more zucchini tossed with tomatoes and fresh basil.

