

## UPCOMING EVENTS



### 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 Reception  
7:00 First seated course  
\$50, all-inclusive  
Seats are limited

5 courses served with  
-Lagaria Pinot Grigio, Della Venezia  
-Pieropan Soave, Veneto  
-Jermann Red Angel Pinot Noir, Friuli  
-Speri Valpolicella, Veneto  
-Einaudi Dolcetto, Piedmont  
-Rossini Cocktail, Veneto

### MONDAY, APRIL 7

#### BISCHERO WINE DINNER ROWLAND CELLARS

Details and menu listed in the Recipes section inside.

**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 \$60—save \$15 just this month! 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 Sombrero Man Ajo Blanco, delicious soup that can be served either hot or cold.

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**Shiraz**  
FINE WINE & GOURMET

*Rudolf Steiner laid the foundation for a new way of thinking about the relationship of the earth and the formative forces of nature. The practical methods he outlined were intended, above all, to revitalize natural forces which are depleted by modern agricultural practices. Thus, Biodynamics became the first organized organic approach to farming.*

Standing in the bowl-shaped valley that is the Benziger wine estate, it is easy to get a grasp on the importance of biodynamic farming. Vineyards are always pretty to look at, but theirs is more of an ecosystem instead of a monoculture. Standing on a hillside next to rows of vines, the view is full of cacti, flowers, animals, and olive trees. And this ecosystem is self-regulated—out of 85 acres, 40 are under vine, and the rest supports the vineyard. Which means that the beauty within the estate has far more value than the mere eye can see.

For instance, the cows and sheep roaming the property feed on the cover crops that are used (instead of chemicals) to suppress weeds and control insects. The manure from these same animals is combined with grape pomace left over from winemaking and vines pulled in green harvest to make the compost that is then used to fertilize the vines.

Insects are a potential hazard to the grape-growing process, but chemicals to keep them away can also be detrimental. The Benzigers took a section of the estate unsuitable for growing grape vines and created an insectary to draw in the "good" bugs necessary to the ecosystem. This native vegetation provides nectar and a habitat for beneficial insects so that they stay away from ripe grapes; after harvest, these same critters thrive in the fields and the surrounding forest.

Another way in which wineries can utilize something normally regarded as waste is in the tremendous amounts of water used in the winemaking process. This leftover water is pre-treated in an "aeration" pond, and then flows into a constructed wetland system complete with cattails, bulrush, and common weeds to complete the filtering process. This water is then used for irrigation, and the wine in it actually ups the organic load, as does a compost "tea" of nutrients in the irrigation line.

With all of this attention to detail, the end result is that the vines are much healthier. In fact, this particular estate has had no pests or disease in the 10 years since they went biodynamic. Without a reliance on chemical pesticides to stop issues, the vines can fight problems off better on their own. So why doesn't everyone practice biodynamics?

For one thing, the manpower required is much greater to maintain all of the aspects of this system than in merely growing grapes. Benziger employs a biodynamic consultant full-time just to manage these practices. It also takes a lot more attention to look after a self-sustained farm. When nothing comes from outside, everything has to be done meticulously. The stewards of this earth cannot take a day off, or something on the calendar might get thrown off cycle.

But the end result is certainly worth it. Benziger is a proud leader in a field that more farmers are embracing, showing that waste can be recycled and used for refueling an agricultural product. And the juice proves that they're on to something.

### EARTH CONSCIOUS WINERIES

Benziger  
Lolonis  
Robert Sinskey  
Michel-Schlumberger  
B.R. Cohn  
Cline  
Gundlach Bundschu

www.shirazathens.com

MARCH 2008

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

**Vinos Sin Ley GRA 1**  
**Rioja Alavesa, Rioja, Spain**  
**100% Graciano**

The Graciano that helps Riojas age well is very hard to grow, so wineries ripped out the grape in recent years, resulting in much fruitier wines from the area. Luckily, a new wave of Graciano has started to emerge in Rioja--though it is seen primarily as a blending grape, Sin Ley has focused on the varietal. Made from the vineyards at Solar de Ayala, it is highly aromatic, with licorice, black pepper, and a fresh, floral hint. The fruit is pretty, but grows bigger on the finish, lingering with dried figs, prunes, and wet leather. Restrained and elegant, it is a crisp offering with an excellent example of terroir in Northern Rioja. I love this with simple roasted vegetables, or try it with this month's food item!  
**\$14.99!**

**Stanley Lambert Threes Company GSM 2006**  
**Barossa Valley, Australia**  
**52% Grenache, 28% Shiraz, 20% Mourvedre**  
A really rich nose with eucalyptus, raisins, red fruit, and even bread spice and cinnamon prepares you for this big mouthful of the Barossa. Multi-layered and complex, there are flavors of pomegranate, milk chocolate, orange, and even roasted nuts. Cloves, dried spearmint, and dried cherries are accentuated with hints of black pepper and wet leather. Just a fun wine--almost as irresistible as the trio of small dogs that the label is in honor of. The boys in Oz recommend it with BBQ, and I have to agree that it would be delicious with anything chargrilled.  
**\$18.99**

**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.**

**Wine by Joe Pinot Gris 2006**  
**Dundee, Willamette Valley, Oregon**

The maker of "really good wine without attitude," Joe Dobbles sells most of his wine to other wineries and then keeps the rest for projects like this one. This is a dry, firm, crisp offering with all of the acid and crispness you would expect--but it is rounded out with nectarine, green apple, and other stone fruits for good balance. Crisp yet plump, it has some lime, pears, and earth to finish out the glass. It is a classic example of Oregon Pinot Gris, with a flinty acidity and a creamy mouthfeel. This is a great wine to put with seafood, pasta with cream sauce, or just to drink on the back porch on a pretty day. (And we didn't miss the attitude at all.)  
**\$15.99**

**This Month's Features:**

**Frederic Giachino Abymes 2006**  
**Savoie, France**  
**100% Jacquere**

For those of you looking for something different, search no further! On the border of Switzerland and France lies this small appellation with wines likened to the Loire Valley; a representative from the importer compared this grape to Gruner Veltliner. Golden raisins, honeycomb, and minerals are backed by gardenia / white flower aromas. Steel, slate, white pepper, and almonds are there as well. The primary word here is FRESH. The minerals and acidity are bracing, and make you thirsty for yet another glass of this crisp, zesty, refreshing wine. It is perfect with seafood, cheeses (think fondue), and this month's food item.  
**\$15.99**

**Wine club deal of the month = \$11.99**

## SHIRAZ'S RECIPES FOR **MARCH**

Our featured gourmet item this month is Sombrero Man Ajo Blanco. It is a delicious garlic and almond soup that can be served either hot or cold. Just stir and enjoy--or add a classic garnish--green grapes, granny smith apples, or walnuts.

**GAMBAS AJILLO**  
**(SHRIMP IN GARLIC)**

1 cup olive oil  
1 large clove garlic, peeled and sliced  
1 large dry hot chile pepper, chopped and sliced thinly with seeds  
2 pounds fresh white shrimp, shelled  
pinch of salt

Heat a deep frying pan on medium and add olive oil. When oil is hot, add garlic. Sauté til golden, 1-2 minutes. Add chile, and sauté 1 minute. Turn off the heat when the garlic starts to turn brown (do NOT let it actually brown), and add shrimp. Stir for about 2 minutes until shrimp is done. Add salt and serve with fresh bread.

Courtesy of the Food Network.  
Great with either white featured, or with the Gra1

**CLASSIC FONDUE, EMILY'S WAY**

(sorry, folks, I don't do it with measurements per se)

Heat a double-boiler to medium high. Add a heaping tablespoon of minced garlic and a cup of white wine; wait until it's hot. Then add the cheese. This should be grated swiss--I personally like Emmentaler blended with Gruyere. Anyway, the cheese should be shredded, about a pound all told, and tossed in between a teaspoon and a tablespoon of flour. Basically, the cheese should be coated but not overly "floury". I know, it sounds like directions my grandmother would give me! But toss the cheese in the flour or the recipe will not turn out the same. Add the cheese, one handful at a time, mixing it in with the heated wine. Stir as you go to keep the consistency smooth. Then add 1 1/2 tablespoons of kirsch and a good healthy pinch of nutmeg.

Serve this with bread cut into cubes, green apples, carrots, and anything else you want to dip in it. You could move it into a fondue pot, etc., but it never lasts that long at my house.

(Alternative to the swiss: do the exact same recipe, except use beer instead of wine, sharp cheddar instead of swiss, no kirsch, and black pepper instead of nutmeg)

Serves 4

This is perfect with either of the whites in wine club this month!

**MONDAY, APRIL 7**

**ROWLAND CELLARS WINE DINNER**  
**BISCHERO, 237 PRINCE**  
**6:30 P.M.**

Fresh spring field greens with pinot noir-poached pears and goat cheese crostini  
Ramspeck Pinot Noir 2006

Black bean cakes with smoked tomato jam  
Ramspeck Cabernet Sauvignon 2006

Duck prosciutto with polenta souffle  
Cenay Pinot Noir 2006

Filet Mignon with blueberry reduction and pine nut risotto  
Cenay Blue Tooth Cabernet Sauvignon 2005

Zabaglione ice cream with homemade pizzelle  
Served with coffee

We will also be tasting the Cenay RB90 Cabernet 2006, an extremely limited wine on pre-release. This exceptional wine will only be tasted this one night!

Be early on the list to say you've had a dinner from Tommy and Anthony Encraperas! They have recently taken over at Bischero, and are destined to attain legendary status. . .

**ONLY \$65 PER PERSON, ALL-INCLUSIVE**