

UPCOMING EVENTS



WEDNESDAY, MAY 7

CHRIS CONDOS, WINEMAKER FOR VINUM CELLARS, WILL BE HERE AT SHIRAZ

See details under this month's features

The event is from 6 p.m. to 7:30 (wine club has an early admission time--club members may come in as early as 5 p.m. to meet Chris!) All 7 wines, plus light appetizers, only \$12 per ticket! (advance tickets only \$10)

TUESDAY, MAY 20

MAISON BLEU WINE DINNER

We will be featuring Rosenthal Wine Merchants with special guest Trey Stephenson. Rosenthal has been importing limited-edition, estate grown wines from France for over 30 years. We have selected 6 that are great examples of this traditional, artisan style.

6:30 reception; 7:00 first seated course

6 wines, 6 courses; \$60 all-inclusive

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 is \$50—save money each month with the selections! 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 Wild Thymes Chili Ginger Honey Marinade. Coat anything and throw it on the grill for a great match with this month's wines.

MAISON BLEU MENU

Appalachicola Oyster Consommé, Sparkling Grapefruit and Garden Mache
Domaine de Trois Toits Muscadet Sevre et Maine 2005

Pave of North Carolina Flounder and Sonoma Artisan Foie Gras, Saffron Pear Compote, and Indonesian Long Pepper Crème
Lucien Crochet Sancerre 2005

Georgia Pecan Crusted Fromage Blanc Gnocchi, Cherried Wine Pearls, and Arugula
Chateau Soucherie Rose de Loire N.V.

Slow Roasted Wild Boar, Sweet Potato Croquette, Blackberry Jus and Russian Sage
Chateau Valcombe Cotes de Ventoux 2004

Canon of Colorado Lamb Loin, Brown Beech Mushrooms, Cilantro and Roasted Lamb Essences
Paul Jeune Domaine Montperitius Cuvee Cunoise 2005

Peanut Brittle Ice Cream, Eucalyptus Honey
Domaine Failene Sainte Marie Corbieres 2004

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*"It is widely held that too much wine will dull a man's desire. Indeed it will—in a dull man."
- John Osborne*

Wineries to watch this summer:

VILLAR

Pablo del Villar must be on to something. Just a few years ago, the white wines coming out of Rueda were fat, basic wines. The winemakers were using mlf, or malolactic fermentation (which converts malic acid like in green apples to the lactic acid found in yogurt), which made the wines more hefty. Pablo was a major pioneer in the region to cut out the use of mlf in the local wines. And the result is in the bottle—crisp, zesty, and full of character. He has also had stainless tanks custom-built for his facility that stir the lees, making the wines richer without being heavy, and he uses native yeasts to further showcase the inherent qualities of his wines. Villar's goal is to not just make good wines, but to also make different wines. Current experiments include a Barrica (single vineyard Verdejo with French and Romanian barrel aging) and an Icewine.

TORREMORON

The inhabitants of the tiny town of Quintanamanvirgo love visitors. In this quiet and charming place with its small, still streets, it is more likely to see a singular older woman taking a stroll than a group of tourists. In fact, there are only 106 residents—so the winemaking facility that is Torremoron is a huge boon to the townspeople, with its 300 growers who contribute to the juice that goes into the bottle. The grapes come from ancient vines in tiny family-owned plots, which are surrounded by caves where the growers originally had their own presses and made just enough wine for personal consumption throughout the year. Most are in disrepair now, but it adds to the charm of these old tracts cared for over so many years; one family patron showed me his cellar key, and it was as big as my hand! A visit to the winery might very well include as many townspeople as there are guests—and it is a great feeling meeting them, since every bottle of this wine helps maintain a way of life for this enthusiastic group of people.

VIZCARRA

Juan Carlos Vizcarra was one of the true pioneers of garagist winemaking in Ribero del Duero, but he is going high-tech. Last year he achieved his dream of a state-of-the-art, gravity-fed winery, and has just completed his first vintage there, leaving the garage for equipment. The walls in the facility are naturally cool, and have a serene feel with the beautifully calm blue color against the stainless steel tanks. But the coldness ends there. Juan Carlos is a devoted family man, with the new winery next door to his house and his premier wines named after his two daughters. Although all of his current wines are made of 100% Tempranillo, he has planted Graciano, Petit Verdot, and Syrah, and plans to experiment with them. If asked about his history in winemaking, he will simply show you a massive bottle (12 liters) he was awarded for the best quality wine in the region. Humble beginnings, maybe, but wines looking to the future.

www.shirazathens.com

MAY 2008

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

Domaine Monpertuis Cuvee Counoise, Paul Jeune 2005

Vin de Pays du Gard (mouth of the Rhone River), France

100% Counoise

(Here's some help: it's pronounced mon-pear-too-ee) Rich fruit and spice permeate the aromas of roasted meats, game, and black cherry. When given time to open, the red fruit becomes nicely integrated with the earth, dried basil, and anise. It's not too tannic, with hints of char, silt, earth, and smoke balanced with bright fruit and a softer finish that still lingers, making it a great wine for grilled food. I really like it with the Asian pulled pork recipe this month, or you can try it with simply prepared roasted game (like our Maison Bleu pairing).

\$14.99

Winesellers Columbelle Cotes de Gascogne 2006

Vin de Pays, Southwest France

70% Colombard, 30% Ugni Blanc

A perfect example of a summery white, this popular quaffer from near Armagnac is fruity and crisp--it has notes of honeycomb, gravel, and earth on the nose, but the palate is softer and easygoing with pear, light spice, yellow fruits and citrus. A fun, easy sipping wine. It also goes really well with foods with some spice to them. You can try it with seafood, sushi, true barbecue, anything on the grill. . . you get the idea. Definitely one to buy by the case now that it's warming up.

\$9.99

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 Ancient Vines Mourvedre 2006

Contra Costa County, CA

Cline's Oakley Ranch is home to some of the oldest and most rare vines in California, including a sprinkling of Mataro. These 80-120 year old vines have full, rich flavors. Black cherry, dark plums, and currants are all here. Dark chocolate, leather, vanilla, smoke, and those dark plummy fruits equate to a wine that screams for food on the grill, especially those with a healthy dose of herbs from the garden. The back label has a lamb recipe, or you could try it with spicy tuscan vegetable kebabs.

\$15.99

This Month's Feature:

R Winery Baby Roogle Red 2006

South Eastern Australia (McLaren, Barossa, and Riverland)

50% Shiraz, 30% Merlot, 20% Cabernet

A brightly colored wine with bright acid, driven with full fruit and a plush texture. Just what you'd expect with something under the Marquis Philips label. Medium-bodied and ripe, with tar and lots of ink, along with black fruits like dark berries, purple plums, and cassis. It is a good value in a casual, everyday drinking wine. Parker actually recommends it with pizza and burgers! You can age this for about 5 years, but I doubt it will sit around your house long.

90 Points Robert Parker

\$11.99

Wine club deal of the month = \$9.99

(yep, case discounts apply also!)

**WEDNESDAY, MAY 7
MEET CHRIS CONDOS,
WINEMAKER FOR VINUM CELLARS**

This is Chris's first trip to Athens, so help us show him a grand welcome to our town.

- Chard No-Way 2006 (a summer standby) \$11.99
- PETS Petite Sirah 2006 (new label, new vintage) \$11.99
- It's Okay Rose 2006 (have you tried April's feature?) \$11.99 (\$9.99 for club members through the event)
- VIO Viognier 2006 (none in Georgia) \$25.99
- Scrapper Cabernet Franc 2005 (none in Georgia) \$31.99
- Red Dirt Red 2005 (new vintage; none in Georgia) \$29.99
- Late Harvest Gewurztraminer 2007 (brand new; none in Georgia) \$25.99
- And in case you were wondering, these WILL be available in Georgia--but just to us, and on a limited basis.

**SHIRAZ'S RECIPES FOR
MAY**

This month's gourmet food item is Wild Thymes Chili Ginger Honey Marinade. Coat some tofu, chicken, or mushrooms in it and throw it on the stove or on the grill—or use it as a dipping sauce for something spicier. Chili Ginger Honey Marinade is only \$8.99 a bottle, and comes automatically in wine club this month. Here some other ideas on how to serve it up:

SPICY TUSCAN VEGGIE SKEWERS

1 eggplant
3 mushrooms
2 bell peppers
8 brussels sprouts or artichoke hearts
½ c. Wild Thymes Chili Ginger Honey Marinade
pinch each dried thyme & rosemary
Cut vegetables into 2-3 inches and mix them in a bowl with marinade and herbs; toss to coat. Cover and chill the veggies for 30 minutes to 2 hours. Heat grill to low and put veggies on skewers. Grill until vegetables are tender (this can also be done on a sheet pan in the oven. Serve with couscous or rice.

Serves 4

COMPLETE BARBECUE FROM A BOTTLE

Wild Thymes Summer Chicken
Glazed potato salad
Chili corn on the cob
Fresh garden salad of your choosing
1 bottle Wild Thymes Chili Ginger Honey Marinade

Serves 4. Recipes below.

WILD THYMES SUMMER CHICKEN

4 pieces of chicken, skin on
marinate the chicken in 1/2 c. of Chili Ginger Honey Marinade for at least an hour or overnight. Cook on a heated grill rubbed with olive oil, skin side down, turning several times over the course of 30 minutes (or until juices run clear when you cut into the chicken). For the last 10 minutes of cooking, baste the chicken with any marinade left over after making the salad and corn.

GLAZED POTATO SALAD

1 pound potatoes cut into 1 inch chunks
12 oz. green beans
8 oz. cherry tomatoes

Bring water in a small stockpot to a boil; add 1 T. salt and potatoes. Boil, uncovered, for 10 minutes. Add beans and boil 6 more minutes. Drain potatoes and beans in a colander and then put them in an ice bath. Drain again and add cherry tomatoes and 1/2 cup of Chili Ginger Honey Marinade. Toss well.

CHILI CORN ON THE COB

4 ears corn, rid of all husks and silk
4 T. butter

In a small bowl, combine 2 T. Chili Ginger Honey Marinade with the butter. Boil enough water to cover all the ears. Add the corn and cook for 5 minutes. Then transfer the corn to the grill, basting with the butter mixture. Cook about 5 more minutes, until the corn is tender and starting to brown. Serve with remaining chili butter.

CHILI GINGER PULLED PORK

1/2 c. chicken stock or vegetable broth
1/2 c. Wild Thymes Chili Ginger Honey Marinade
2 T. fresh cilantro
salt & pepper
1 T. extra virgin olive oil
one 3 lb. boneless pork shoulder, tied
Season the pork with salt & pepper. Heat oil in a large enameled cast iron casserole or dutch oven. Add the pork and cook over medium heat, turning occasionally, until browned all over, about 20 minutes. Mix the broth and marinade in a bowl and add to the pan; bring to a boil, scraping any brown bits from the bottom of the casserole. Cover tightly and cook over low heat for about 3 hours, turning every 30 minutes, until very tender. Remove pork and boil sauce until reduced to 1 cup, about 5 minutes. Discard strings. Pull pork into shreds, and return to sauce. Garnish with cilantro and serve over noodles.

This is also great served cold over cold noodles with julienned cucumber.

Serves 6