

UPCOMING EVENTS



WEDNESDAY, MAY 13

SQUARE ONE SEAFOOD WINE DINNER

With Jon David Headrick Selections
special guest Laurent Noblet
featuring the wines of the Loire Valley
with a special emphasis on biodynamic properties

5 courses of delicious food from Athens' newest restaurant
paired with 5 special wines from the Loire

The menu will include:

La Craie Vouvray with a sampler of jumping & jerk calamari
with mango caribbean salsa
Dom St Nicolas Les Clous with green mussels served with red
pepper coulis

Enjoy bread fresh out of the oven on Thursdays!

Every Thursday, we now have bread from the Daily
Neighborhood Deli in Oconee. Chef Emilee Greer bakes
2 kinds of artisan loaves and/or baguettes each week.
The selection changes weekly, but it is always delicious.

Merieau Gamay with tuna topped with a strawberry-jalapeno butter
La Noblaie Chinon with steak (or portabello) in a coffee rub
the complete menu will be on our website by Tuesday, May 5.

6 p.m. reception, first seated course served at 6:30
\$50 per person, all-inclusive
(only \$40 per person for wine club members!)

COMING IN JUNE

EL SOL MEXICAN RESTAURANT ALL-ROSE WINE DINNER

This will be our first ever all-rosè dinner, with one of my favorite
pairings for the wine, Mexican food!
El Sol has authentic Mexican cuisine, right here in Athens. Try food
served family-style with an assortment of rosè from all over.

**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. . .

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Shiraz
FINE WINE & GOURMET

*"And people will come from all
over to taste these exquisite wines;
not to France or Marlborough or
Napa, but right here. . ."*

- Mary Ann Hardman

Persimmon Creek Vineyards is a beautiful property tucked away in the outskirts of
Clayton, Georgia. While it is a lovely winery in its own right and certainly worth seeing, Sonny and
Mary Ann Hardman have added a whole new level to the experience with the construction of their
new cottages. The Hardmans are dear friends, and I recently took a trip up to check out their new
venture. I was extremely impressed with how homey the picturesque lodgings were. . .

The three houses, named after local plants, are upscale in design but all offer a warmth one would
expect from a small farm in the mountains. Not a wedding or group destination, the location is the
family's home. And because of this, it is a more intimate setting for a weekend getaway. Boarders
are free to roam about the farm at their leisure and explore the sights, sounds, and smells of a small
family-run vineyard.

For instance, there is Miss Piggy—a sow bought for the couple's twins. She loves to be petted, and
will walk right up to visitors to say hello. There is also a small flock of friesian sheep; this spring, all of
the ewes were pregnant and I had the privilege of holding a 5-week old lamb. In the future, Persim-
mon Creek will also boast locally crafted cheeses from their woolly friends. A hidden gem on the
property is an old spring house, still preserved for a lazy day reading a book in a sheltered retreat.

Of course, there is the vineyard too. Wander through acres of Cab Franc, Merlot, Riesling, and
Seyval Blanc (there's a map so you know what grapes you're looking at), and walk alongside the
creek. The Peach tree behind the house was abuzz with the first bees trumpeting spring for my last
visit, and the huge garden was being replanted. Besides the vegetables, Mary Ann loves to grow
sunflowers, and they'll be in abundance later in the year.

And the cottages are very special as well. Tucked up on the side of a hill and overlooking the creek
and the vines, they all have charming porches to sit, relax, and enjoy the atmosphere. I myself felt
like I was at a first-class resort, but there was something more. First of all, there wasn't a plain con-
tinental breakfast—greek yogurt, fresh fruit, and blueberry butter were on the menu. And with no
television, it was a great excuse to sit in front of a roaring fire, play cards, chat, and have a bottle of
wine from just a stone's throw away.

And Clayton is close—it takes about 15 minutes to get to town, if you don't want to be this secluded.
Mary Ann has recently opened a store, Persimmon on the Square, along with a tasting room. I'd
personally recommend a trip there and to the grocery store to fix dinner at the cottage, complete with
candlelight. After all, what can beat a nice dinner up in the mountains?

Persimmon Creek cottages open this month. Call 706-212-7972 for booking information.

Check out our newsletter online for pictures of this fabulous getaway from a recent trip there.

www.shirazathens.com

MAY 2009

