

UPCOMING EVENTS



DECEMBER 6-8 HOLIDAY OPEN HOUSE 11 A.M.-8 P.M.

Join three days of stress-free holiday shopping with Shiraz's third annual open house. Taste delicious food, enjoy eggnog, wine, and tea, and discover great ideas for holiday giving. Have all your presents wrapped at a special gift basket station for even less hassle during this important time of year. Extensive specials throughout the store for all three days and different guest speakers and vendors will also be highlights of the event.

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 samplings.*

*Our wine samplings 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 \$57—save \$12 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 Wild Thymes Apricot Cranberry Walnut Chutney. It makes everything better—and is great for Turkey day!

THURSDAY, DECEMBER 6

Chocolate Mania! Get a sneak peek at all of our holiday chocolates--and save with early shopping specials on all the goodies.

FRIDAY, DECEMBER 7

Join Chris Lovett of Stirrings as we try the first all-natural eggnog mix! We will also have bubbly to sample with Sugar Plum mixers.

SATURDAY, DECEMBER 8

Wild Thymes at Shiraz! Sample the entire line of Wild Thymes, including vinagrettes, chutneys, dipping sauces, and cranberry sauce.

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Shiraz

FINE WINE & GOURMET

"Fill every beaker up, my men, pour forth the cheering wine: There's life and strength in every drop, thanksgiving to the vine!"

-Albert Gorton Greene

www.shirazathens.com

NOVEMBER 2007

Thanksgiving. It is that special time of year when we return to join our families and regain a sense of who we are and where we come from. It may sound silly, but it is not unusual for wines to have a strong sense of self as well. In fact, some of the most interesting wines may be the ones who seem to announce their heritage proudly, with brilliant flavors that echo the soil in which they are grown. Two of my favorite importers specialize in these wines showing a sense of place. One of these is Terry These, featured heavily this month with wines from Austria and Germany. The other is Ole Imports, with two last month from Spain showcasing the terroir of two different regions there.

Take holiday dinners, for example. As far as you could distance this event from a wine-paired dinner, we lay out a buffet laden with every sort of food imaginable. Trappings run the gamut from standing rib roast to turkey—and that's just the main course! At my aunt's house for Thanksgiving, for example, side dishes can vary from curried fruit to creamed brussels sprouts, and squash/tomato/zucchini strata to hearty gibley gravy. Such a wide assortment of fare can create quite a conundrum for many when deciding what to serve next to such an multi-faceted dinner.

As opposed to the typical new world wines, which can sometimes be overblown with oak and alcohol, wines with some deference to the soil that they are grown in are altogether more affable with a wider array of dishes. This is not to say that I would avoid all wines from certain regions, just that it is better to select ones that have more fruit, earth, and acid to offer, as they will not overpower the food, but will harmonize with it instead. German wines, for example, practically shimmer with harmony and complexity, making them a brilliant match for all types of things you want to serve for family and friends.

So does place-specificity matter? I think SO! There is a very distinct reason that Nebbiolo is known as the king of grapes in the Piedmont region of Italy, whether you call it Nebbiolo, Barbaresco, or Barolo; there is definitely a reason people associate Tempranillo with Rioja and Ribero del Duero in the northwest region of the Spanish peninsula. Why, after all, is Champagne only Champagne from one area in the world? But let's talk about WHY these areas matter. Every wine region on the globe has a particular climate and soil. The best grapes are very picky about where they call home. Riesling is a perfect example. The best conditions for this grape are a long cool growing season and poor soils dense in minerals. It is easy to tell which ones are grown under correct conditions—they practically reach out and kiss you from your glass!

However, the same grape grown in a region not ideally suited can sometimes be flat, uninteresting, and flabby. Processed wines, the big-production numbers that we sometimes simply call "varietally correct" because we have no other positive comment to make about them, do not necessarily taste as if they come from anywhere in particular—but one could argue that they do indeed come from NOWHERE and have no place to take you, my dear friends! (I apologize to Terry for my blatant plagiarism on this point)

We, as human beings, crave a sense of belonging to a certain place—and that is indeed the best part about the holidays, with a chance to return to the people and the places from whence we hail. So why not celebrate this time of year with wines that also embrace a region, a special land—a special place? After all, wine regions have had over 2,000 years to discern what types of wine grow best in particular nooks and crannies of the earth. So why not celebrate the time you spend in your own special corner of the universe with a glass of something that can relate! After all, to quote Terry, "the value of wine, beyond the sensual joy it gives us, lies in the things it tells us, not only its own hills and rivers, but the road home."

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

**Gysler Weinheimer Riesling Halbtrocken 2006
Rheinhessen, Germany**

A great example of innovative changes in German wines in the past few years, Gysler bottlings are still true to the soil where they are grown. The wines are a steal until he's officially "discovered," they go with ALL foods, and he is well on his way to being certified organic. Clean and dry, with an enormous amount of flavor, I love this wine for its notes of flowers and tangerines, along with crisp citrus fruit. I'll defer to the importer for the tasting notes: "it is yummy and complex and fine and delineated and "serious" if you want it to be and just plain fricking good if you want only that. Drink and be glad you're alive." Doesn't that just say it all? Give thanks!

Especially great with cheeses of all types, spicy food, scallops, chutney--and ham.
\$16.99

**Domaine Des Trois Valets Beaujolais 2005
Burgundy, France
100% Gamay**

Does anything say fall more than Beaujolais? This is such a great holiday wine, and a far cry from any of that Nouveau stuff you see around come November. This winery, owned by the same family for generations, makes environmentally friendly wines that are steeped in French tradition. It has an intense red color and all the fresh flavors of little red berries, cherries, and hints of lingonberry. Think tart but succulent red fruits and you get the idea. The flavors are medium-bodied, rich, and plush. Great with salads, any kind of root vegetable (anything from ratatouille to potatoes au gratin to haricots verts and beets will shine) or cranberry sauce.
\$15.99

**Sattler St. Laurent 2006
Neusiedlersee-Hugelland, Austria
100% St. Laurent**

Erich Sattler makes ripe, dense, fruit-driven wines with smooth tannins and good length from regional varieties. St. Laurent is an offspring of Pinot Noir, and it shows all the structure and silkiness that you

**TASTE WHAT THE WINE CLUB ALREADY KNOWS--
OUR PICKS ARE DELICIOUS!**

**THE FIRST SATURDAY OF EACH MONTH, THE WINE
SAMPLING WILL STAR THE WINE CLUB PICKS!**

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

would expect from its heritage. It also has a lot of spice to add to the profile, with lots of cherried fruit and clear cassis and other red berries. Altogether full of minerals and silk, with blackberries rounding out the lightly spicy finish. It is a gorgeous little wine that will go with just about anything, but I think it's tremendous with holiday fare. Try it with turkey and chutney, roasted salmon, Asian food, or morello cherry-marinated vegetables.
\$16.99

This Month's Featured Wine:

**Davis Family Vineyards Barn D'Or 2004
Sonoma County, California
64% Cabernet Sauvignon, 36% Syrah**

Well, here's another one you won't see anywhere else in the market. . . and you'll be happy we snatched it up. Guy Davis (founder/ farmer/ wine-maker) aims for the natural expression of a specific place in his wines. This wine, an homage to the wines he fell in love with in Southern France, is no exception. The Cabernet structure is apparent on the nose, with good firm tannin with mulberry, dried blackberry, and a light spice on the back. The Syrah fruit comes through almost underneath to lift the wine with firm, straightforward and pure dark purple fruit flavors. It lingers with finely integrated smoky tannin and a little bit of cedary spice box. As Guy says, it has "endless charm and character." This wine is great with medium to heavy dishes like stuffed apricot chicken, pork with mushroom and white bean ragout, or a steak sandwich with caramelized onion antipasti. (oh--he uses organic farming practices too.)

\$29.99

Wine club deal of the month = \$24.99!

***Case discounts apply also.**

**An extra feature this month:
Carabella Plowbuster Pinot Noir 2006
Willamette Valley, Oregon**

Due to the extreme popularity of this wine, coupled with its late arrival in October, we have extended our special for wine club through this month (until we run out, of course!)

Get your hands on it while you can--\$28.99

Wine club deal still = \$18.99!

***Case discounts do not apply to this special.**

SHIRAZ'S RECIPES FOR NOVEMBER

This month, we are featuring Wild Thymes Apricot Cranberry Walnut Chutney. It is a fantastic way to dress up your meal for the holidays! Serve it as a side to turkey or ham, or mix it with fresh fruit for a delicious salad. Add it to your favorite sweet potato casserole, or mix it into couscous or rice for some flair. Pour it over cheddar or goat cheese for an easy appetizer. Top grilled fish for a great entree. Or try one of the recipes featured below. Wild Thymes Apricot Cranberry Walnut Chutney is only \$6.99 and comes automatically with wine club.

APRICOT FRIED CHICKEN

4 chicken breasts, pounded flat with a mallet
1/2 jar of Wild Thymes apricot cranberry walnut chutney
1/2 c. extra virgin olive oil
1/2 c. flour
salt, pepper, cayenne, and basil to taste
Heat oil in a frying pan on medium-hi heat. Cut flattened chicken into strips. Mix flour and herbs and dredge the chicken in the mixture. Fry the strips, browning on all sides, for about 6 minutes. Remove from oil onto paper towels to drain. Serve with chutney over the top.

Variation: Steam fresh or frozen spinach. Place 2 T. of spinach on each flattened piece of chicken and top with either a slice of ham or a T. diced ham. Roll the piece up tightly, and chill for 30 minutes to set. Then dredge in flour and then egg, and fry in oil, browning on all sides. Drain and serve the same way as first recipe.
Serves 4

MINI GRILLED CHEESE SANDWICHES

1 baguette, sliced into 16 diagonal slices
1/3 c. Wild Thymes apricot cranberry walnut chutney
1 1/2 c. Manchego or white Cheddar
extra virgin olive oil

Preheat oven to 250 F.
Brush olive oil on one side of each baguette slice and put oil side face down on a plate or cutting board. Divide chutney evenly among 8 slices; divide cheese among other 8 slices. Assemble sandwiches carefully. Heat 1 t. olive oil over medium heat and cook all sandwiches 3-4 minutes on each side. Cut in half and keep warm in the oven.



INDIAN POTATOES WITH CHUTNEY

1 lb. red potatoes
4 green chili peppers
1/2 t. salt
pepper to taste
1 t. cumin seed
juice of 1 lemon
1/2 c. plain lowfat yogurt
Wild Thymes Apricot Cranberry Walnut Chutney

Cook the unpeeled potatoes in salted water. Drain, peel, and dice. Finely dice the peppers, and mix the 2 together. Season, sprinkle on cumin seed, and pour the lemon juice over the top. Cool for 10 minutes and stir in the yogurt. Serve chilled, topped with chutney. (This recipe also works really well with sweet potatoes)

THAI CHILI BAKED HAM

1 smoked ham (6-8 lbs.), rump or shank half
1 c. Wild Thymes Thai Chili Roasted Garlic Dipping Sauce
1/4 t. ground cloves
2 T. dark rum (optional)

Preheat oven to 325 F. Place ham, fat side up, in roasting pan and pour an inch of water into the pan. Roast for 1 1/2 hours. Meanwhile, mix other ingredients and set aside. Remove pan from the oven and generously brush mixture over the ham. Put back in the oven and continue to brush more glaze over ham every 10 minutes for about another 30-40 minutes.

Use these delicious award-winning combinations of fresh fruits, herbs and spices as accompaniments or glazes for meats, poultry, fish, tofu, vegetables, rice or couscous; include them in your stuffing to add flavor and keep it moist; add them to your chicken, tuna or egg salad to add zest; use them like relishes or sandwich spreads on your favorite sandwiches; serve them over cheese as a simple and delicious hors d'oeuvre. They are 100% natural, kosher, free of fat, gluten, sulfites and cholesterol and extremely low in calories, carbohydrates and salt.