

UPCOMING EVENTS



FRIDAY, NOVEMBER 13, 6 TO 8 P.M. AT SHIRAZ CAMPAIGN EVENT!

\$35 per person, all-inclusive. Formal attire, black tie optional. Catering by Dondero's Kitchen. RSVPs needed. Special guest = Master Sommelier Michael McNeil! We will be featuring growers Champagnes—"you should drink it because its price is honestly based on what it costs to produce, not manipulated to account for massive PR and ad budgets." We did a Champagne tasting 4 years ago that had rave reviews, and this will be nicer! (average bottle tasted=\$51) Don't miss an unforgettable event with outstanding wines and food, just before the holiday season gets into full swing.

The food:

Smoked salmon tartare canapés
Curry puffs with Malaysian chicken
Thai fish cakes
Savory mushroom cheesecake
Herb roasted sweet potatoes with spinach remoulade
Turkish chicken kabobs
Cheese platters with accoutrements

The wines:

Villemart & Cie Cuvee Cellar Grand d'Or Brut 2002
Rene Geoffroy Empriente Brut NV
Rene Geoffroy Expression Brut NV
Henri Goutorbe Prestige Brut NV
Varnier-Fanniere Grand Cru Brut NV
Varnier-Fanniere Rose Brut NV
Heidsieck Monopole Blue Top NV
Also featuring Gruet Blanc de Blancs 2004, Gruet Demi Sec NV, and Louis Grenelle Samur Rose.

THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

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! Wine club also gets an extra 5% off all cases in the store. If you are a member of our wine club, you'll also get the first peek at special items here in the store. 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. . .

SATURDAY, NOVEMBER 14 WILLIAM MILLER IS BACK FOR GREAT BBQ HERE AT SHIRAZ!

For the last time this year, enjoy 12-hour smoked BBQ with Willie's Hog Dust! Smoked pork butts, \$10 a pound after cooking (avg. weight 5 pounds) BBQ plate of pork, beans, slaw, bread, and dessert \$6 each
Four BBQ plates plus a bottle of red, white, or rose \$30 total
Please order your BBQ by Thursday 11/12 to guarantee availability.
ALSO ON NOVEMBER 14--TASTE SAVIDA SANGRIA!
Try both white and red, ready to chill and serve.

Made with fruits like peach, tangerine, elderberries, and passion fruit, these are worth a try!

FRIDAY, NOVEMBER 20 TASTE BEAUJOLAIS WITH OUR FRIEND ROSE!

On the week Nouveau is released, taste why we won't be selling any--with true, gorgeous Beaujolais. Limited amounts of this wine are available. 4-7 pm. Free of charge.

HOLIDAY OPEN HOUSE December 10, 11, and 12

Mark your calendars! This year's open house promises to be the biggest and best yet! 5 wine tastings and at least 6 food tastings for your enjoyment. Full calendar in December's newsletter.

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.*

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Shiraz
FINE WINE & GOURMET

"My doctor told me to stop hosting intimate dinners for four. Unless I began inviting three other people."

-Orson Welles

www.shirazathens.com

Wine is subjective. Not only does it vary with our changing moods, grapes invariably have a touch of the friends and places that we associate with them. If you drink a wine with great friends, it will taste better than it will on the night your boyfriend dumps you. By the same token, wine will taste better when consumed in a special place.

This is why people often ask for Italian wines after a trip to the boot, or request Spanish after going to the land of ham. The truth is, if you taste a wine in a memorable place, it makes it more of an occasion than simply a drink. Years ago, I sat at the Palentine Hill at sunset while visiting the Roman Forum, and remember it as a profound sensory experience--and we were only drinking box wine!

You see, when you add another element to things that involve the senses, it stands to reason that it adds something extra to what we remember. If a special place can create a memory, then so can a wonderful pairing of food and wine. In my profession, we work hard to couple dinner with a bottle that will enable you to remember it more fondly.

Take, for instance, family Thanksgiving at my aunt's house. The most important thing about my favorite holiday is that we are all together, but one of the special elements is always sparkling Shiraz. This was something I added because I love sparkling red with traditional turkey day fare. It has become a staple for us, and we could not think of the day the same without a glass (or two).

Time with family is a splendid time to take the extra effort to add that something extra to the menu, whether it be a dessert course or a glass of wine. Create your own memories of food and wine with simple ways to enhance what you have planned for your guests.

For example, turkey is a dry meat, so I recommend a wine with a little more fruit to complement it. If you are serving cranberry sauce, mirror that flavor with a little black currant or boysenberry note to a red wine; sage gravy is balanced out with forest floor notes in reds and herbal flavors in whites.

Dessert wine is another easy way to add panache to a meal. Pumpkin, spice, pecan, and sweet potato are all great matches for stickies like Madeira and Sherry. Poached fruit with a chilled red sweetie is also a gorgeous combination. That last little sip of the perfect addition to dessert at a holiday dinner is just the thing to create a delicious sense memory for your family and friends.

And while you are embellishing, what about crystallizing fruit for the centerpiece? Brush them with egg wash and sprinkle them with sugar. Or try small place settings for everyone. Maybe break out those candles you've been saving as well. I think you'll find that these small touches will be just the thing to make an already special day one that you will remember fondly for years to come.

NOVEMBER 2009

ASK US ABOUT WINE CLUB!

706-208-0010 OR

EMILY@SHIRAZATHENS.COM

EMILY'S WINE CLUB SELECTIONS FOR

NOVEMBER

Weingut Schwarzbock Gruner Veltliner Trocken 2008

Weinviertel, Austria

Now this is my kind of white! Clean and bright, with citrus and just a hint of white pepper. It is flat-out refreshing, with low alcohol and a large format bottle! Flavors of herbs are barely perceptible—you just notice the STRUCTURE they provide. The acid is restrained for a Gruner, and it is estate bottled—at this price. To be honest, dear reader, my notes on this were a little shy as I was just too darn busy ENJOYING IT. This will go with anything—the magic of Gruve. **\$16.99 (1 liter!)**

Brigaldara Valpolicella Classico 2007

Veneto, Italy

Corvina, Rondinella, Molinara, and Sangiovese

Medium-bodied and smooth, this is a mouthful of dark, ripe fruit. Cranberry, blackberry, figs, nuts, and absolute tons of minerals are accentuated with dark chocolate. It is soft, and rich, with hints of vanilla with the black fruit and stony, honeyed mouthfeel; the finish almost tastes of ambrosia. A great wine for a meal with many different flavors intermingled.

89 = Robert Parker's Wine Advocate "I can't think of too many wines that deliver this much sheer pleasure for the tariff." "incredibly sexy juice."

\$14.99

Domaine des Huards Cheverny Rouge 2006

"Le Pressoir" Loire Valley, France

80% Pinot Noir, 20% Gamay

One of the first in the Loire to go Biodynamic, these wines have been made since the '20s. I'm surprised this is French only because it spells Thanksgiving so clearly. Really, truly pretty, with touches of earth and a gorgeous structure. Full, with black cherry, truffled chocolate, and red fruit. Extremely balanced, neither the forest floor or dark fruits overwhelm the palate. Both quaffable and refined, it is an elegant example of a fruit-forward wine to go with earthy foods during this time of year.

\$19.99

This Month's Feature:

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.

Porcupine Ridge Syrah 2008

Cape of Good Hope, South Africa

This is made by Boekenhoutskloof, one of my favorite African wineries. Northern-Rhone-style Syrah (no wonder—the winemaker said Cornas inspired him!), with gravel, slate and stone backing up the dark fruit flavors. There is just enough spice to add the complexity of black pepper and licorice without taking anything away from the stony mouthfeel. Heavy black fruits prevail. The finish is extremely dry, with a tiny bit of green tea, tar, and blackberry pie.

\$15.99

wine club deal of the month = \$11.99

HOLIDAY HOURS

For Thanksgiving:

Open 10 a.m. to 4 p.m. Wednesday, Nov. 25
Closed Thursday, Nov. 26 and Friday, Nov. 27

For Christmas:

Open 10 a.m. to 4 p.m. Thursday, Dec. 24
Closed Friday, Dec. 25 and Saturday, Dec. 26
Open 11 a.m. to 8 p.m. Monday, Dec. 28
All other days this year, open 11 a.m. to 8 p.m., Tuesday through Saturday

Wine Club Premier Cru Level!



We are adding a new optional feature for Wine Club members! With the Premier Cru level, members will enjoy all the benefits of the Wine Club with even more added perks. For an extra \$25 a month, you will receive the three wines and food item in the club, plus another special, allocated bottle priced between \$25 and \$35. We will, of course, add other specials for Premier Cru members as well! Premier Cru Level members also get an extra 10% discount on all cases in the store.

Premier Cru Level Pick

Lucienne Pinot Noir 2005

Lone Oak Vineyard, Santa Lucia Highlands, California

Big and spicy, this is a California Pinot lover's dream. The flavors include rich red and black raspberry, blueberry, and blackberry. Lush, it is also firm, without being too heavy or hot. It has a very peppery finish which I think really makes the wine. Beautifully seductive, the silky texture just lasts and lasts. If you really want something superb for Thanksgiving, this is the ticket!

\$47.99

this month for wine club = \$32.99!

SHIRAZ'S RECIPES FOR NOVEMBER

This month's featured food item is Brittle. Period. A true local product, this is made in nearby Statham. The peanut and pecan brittles are even made with nuts from Georgia. It is all natural, handmade, and delicious! Brittle has four flavors: macadamia, pecan, peanut, and cashew. While these yummy nut snacks make a great dessert on their own (put a little parchment in a decorative cookie tin for a cute presentation), they can also be combined with other desserts for added flavor. Try some mixed in with vanilla ice cream; layer with pudding and strawberries macerated in balsamic; a parfait with yogurt, caramelized oranges, and brittle; or try one of the simple recipes below. Brittle is \$5.99 a box, and each member of wine club will have their choice of a box of brittle this month.

MAPLE WHIPPED CREAM AND BRITTLE TOPPING

1 cup heavy whipping cream
2 Tablespoons confectioners sugar
¼ cup Well Dressed North Country maple syrup
¼ cup brittle, crushed

In a chilled metal bowl, whip the cream with a hand mixer. Gradually drizzle in maple syrup. Add sugar and beat until peaks form.

To serve, put a dollop of cream on each slice of pie and top with brittle pieces.

"SO GOOD" BROWNIES WITH BRITTLE

Courtesy of Alex Royal
(with some help from Southern Living)

4 oz. unsweetened chocolate
¾ cup butter
1 ½ cups granulated sugar
½ cup firmly packed brown sugar
3 large eggs
1 cup all-purpose flour
1 teaspoon vanilla
1/8 teaspoon salt
1 cup Brittle. Period., crushed

Preheat oven to 350 F. Line bottom and sides of an 8-inch pan with aluminum foil, allowing 2 to 3 inches to extend over the sides; lightly grease foil.

Microwave chocolate and butter in a large microwave-safe bowl at high 1 ½ to 2 minutes or until melted and smooth, stirring at 30-second intervals. Whisk in granulated and brown sugars. Add eggs, one at a time, whisking just until blended after each addition. Whisk in flour, vanilla, salt, and brittle.

Pour mixture into prepared pan. Bake at 350 degrees for 40 to 45 mins. Or until a toothpick inserted in center comes out clean. Cool completely on a wire rack about an hour. Lift brownies from the pan, using foil sides as a handle. Gently remove foil and cut brownies into squares.

ROASTED PLUMS WITH HONEY

½ cup port or other dark dessert wine
1/3 cup honey
½ teaspoon each cinnamon, orange zest, and vanilla
3 plums or other fruit, pitted and cut into wedges

Whipped cream and brittle for garnish

Heat oven to 350 F. Combine port, honey, and spices and pour over the fruit in a baking dish. Roast and baste for 30 min. Cool. To serve, divide plums onto four plates and drizzle with syrup. Top with cream and a large wedge of brittle. Serve with Mistela Garnacha dessert wine for something truly special.

The Mouse Trap - Rani Bolton

French Onion Soup

Nothing welcomes winter better than some crusty cheese-topped French onion soup made with big batch of slowly sautéed onions, a few herbs and a splash of Sercial Madeira. As a child, on cold weekend nights, my mother would pull out her 1970's mustard brown clay crocks and we would make individual bowls of French Onion Soup. Now that I look back the meal was fulfilling my mother's passion (which I have inherited) of buying and trying all varieties of cheese. All I knew is that I had a great time playing with the ooowy gooey cheese and having my own bowl. Even today, this soup is a perfect post-game meal or light Sunday supper.

A fortified wine, Sercial Madeira is named for its birthplace, an island off the coast of Africa. Acceptable substitutes include dry port, Marsala or dry vermouth or sherry. If you use a top quality wine, it will be a great pairing with the finished soup. Cheese choices include a nutty, well-aged Gruyere, creamy, large-holed Emmental or a combination of the two. For variety, use half Parmesan and half Gruyere or Emmental.

Refrigerate soup if making ahead. When ready to bake, top with a slice of semi-fresh French baguette and a mantle of shredded cheese.

In November 1974, *Gourmet Magazine* published this recipe for onion soup from the Hostellerie Provencale du Vieux Moulin (old windmill) in response to a request from Mrs. J. Dojack of Belleville, Ontario, who had sampled and admired it on a recent trip to France. This vegetarian soup that contains no beef broth is totally indistinguishable from broth-based onion soups.

Le Gratinee Lyonnaise - Baked Onion Soup

4 very large onions, sliced thin
4 tablespoons unsalted butter
3 tablespoons olive oil - extra virgin first cold press
2 tablespoons flour
3 ½ cups hot water
½ cup dry white wine
Bouquet garni made of 6 sprigs parsley, 4 sprigs thyme (or generous pinch of dried)
1 bay leaf
1-2 cloves garlic, mashed
Thick slices French bread

3 egg yolks
½ cup Sercial Madeira
1 tablespoon heavy cream (optional)
2 cups freshly grated Gruyere cheese (or as discussed above) about ½ pound

Gently sauté onions in butter and olive oil until rich golden brown. Add flour and cook over low heat for three minutes. Stir in the water, wine and add bouquet garni. Bring to a boil. Cook covered, stirring occasionally for 1 hour. When soup is almost done, slightly toast bread on a baking sheet in a 350-degree oven until edges brown slightly. Remove from baking sheet. Increase oven temperature to 450 degrees.

Discard bouquet garni from soup. In a separate small dish, whisk egg yolks, Madeira and optional cream. Blend about ¼ cup soup into egg mixture. Whisk egg mixture into soup, blending well.

Ladle soup into 4 ovenproof bowls filling about three quarters full. Add toasts and top with cheese. Bake about 10 minutes until cheese is melted and golden. Serves about 4.