

UPCOMING EVENTS



FRIDAY, SEPTEMBER 26

Wine Club members-only holiday preview night!

7 p.m. to 10 p.m.

Enjoy live music, appetizers, a tasting. . . and special prices on premium wines by the glass!

Have a sneak peek at our holiday items—and special deals for doing some shopping early for the holidays!

\$10 at the door. This event is **FREE** with an r.s.v.p.

Shiraz will close at 6 p.m. for this event.

WEDNESDAY, OCTOBER 8

Our first ever Girls Night Out!

7-9 p.m.

\$20 per person

Join us on the patio at 237 Prince for appetizers, a wine tasting, and live jazz. We will also have a great line of products on display from Notre Monde Accessories and Furniture to browse (and order if you wish—all gifts will be delivered in time for the holidays) We only have room for 20 so reserve your space now!

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); this month the value is \$53--save \$8 on only 4 items this month, plus an extra \$5 off every bottle of the featured wine! 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! 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

" . . . in Athens, everyone either goes to the football game or stays home."

-overheard

Join Us At Shiraz On Game Weekends!

whether you're going to the game. . .

- we offer cheese, meat, cracker and chutney platters every game day! Get something unique, yummy, and ready to go -- order by Thursday to have yours ready for pickup. Cheese and antipasti platters are only \$60; return your platter for a \$5 credit
- Tervis Tumblers are available with the UGA logo—save on 24 ounce glasses and ice buckets 20% off on game weekends—only \$14.39 and \$39.99, lifetime warranty
- UGA logos on stadium seats from Picnic Time 20% off on game weekends—only \$19.99, lifetime warranty
- get 20% off all red or black insulated bottle carriers on game weekends too—only \$14.39 for double bottle neoprene holders and \$15.99 for handwoven cambodian grass holders
- red and black chocolate-covered sunflower seeds—2 different sizes to keep or share--\$4.99 for small chinese pails and \$9.99 for larger vessels
- the best bloody mary mix we've found ever! tilted palm tailgating mix--\$8.99
- bloody mary skewers, premade, of a mix of delicious pickled veggies--\$10 for 6
- grilling planks and bucket grills are available to help with your party as well--\$10 each
- we have the world's best chips and dips from classy delites—yummy and only here—all dips are \$6.99 each, tweeds chips are \$3.99

or staying away from the crowds. . .

- this is the only place in town where you can park! (parking available for customers only)
- tastings will continue each Saturday during the fall! 1 to 5 p.m., every 20 minutes—we'll be pouring 3 wines and tasting a food item, free of charge
- we'll be pouring free bubbly at kick-off every game day! (when kick-off is during store hours)
- natural colored chocolate-covered sunflower seeds—two different sizes

Join us for a great time every Saturday here at Shiraz Fine Wine and Gourmet—come rain, shine, or football game!

On Friday, September 26 the Wine Club members-only holiday preview night will be showcasing some of our new gift items! Details in the Upcoming Events section.

- We have a great new line of painted glassware! Wine glasses, Martini glasses, Champagne flutes, bottle stoppers, and wine glass ornaments are all available to see & buy
- Hartley's Herbs makes some fantastic gifts—from tea to their patented feelin' better bags to lavender sacks for the closet.
- Limited editions of wooden olive trays, salad & pasta servers, sauce dishes, and hors d'oeuvre plates from Pacific Merchants Trading Company will be available
- Lunares makes unique silver-aluminum alloyed pieces that are food-safe, freezer to oven to table, that are all handmade. They are sand-cast and highly polished. They make some of the prettiest entertaining pieces I have seen.
- The Peanut Shop is one of our most popular lines. We have new products available, as well as holiday packaging for their biggest seller.
- Lots of other new fun gifts! Wine buckets and stands, silver plates and spreaders, bottle openers, and more await your shopping pleasure!
- We have ordered new gift baskets for the holidays! Get yours first.

www.shirazathens.com

SEPTEMBER 2008

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

R Winery Strong Arms Shiraz 2006
South Australia

"Strong Arms has nice legs." Big, rich, classic Shiraz, this is made from Riverland and McLaren Vale fruit. The nose is dark and heavy, with rich, smooth notes—it seems soft and elegant. Then. . . bam! it hits you with pepper! Loads of fresh cracked black pepper is teamed up with licorice and cooking spice. It's altogether intensely flavored, with a huge finish that lasts and lasts! It's good the second day, too. By the way, the fun artwork is by artist Mel Kadel, and is the first of a series of labels for the brand.
\$13.99

Bodegas Berroia Chacoli 2007

Chakoli de Bizkaia, Spain (Basque region)
Hondarribi Zuri makes unusual, yet delicious, wines; This one has small touches of Folle Blanche and Riesling to add aromatics and acid, equaling an even more expressive (and cleansing) palate. It's a contradiction of sorts, with old school practices like sheep to "mow" the cover crops versus high-tech fermentation tanks with cooling jackets and intense regulations on bottling. However, the result is delicious: a fresh, zesty, crisp wine laden with minerals, lemon, lime, and sea air. Intense acid and huge floral notes add to the complexity, and you can almost taste the steep slopes the grapes are grown on. And it is great with absolutely anything.
\$18.99

Over The Shoulder Cabernet Sauvignon 2005
Yarra Valley, Australia

From a lesser-known, cool climate comes this elegant wine layered with cedar and vanilla. The dark ruby color contains notes of bitter chocolate, mulberry, cola, and cocoa, along with gentle hints of basil and eucalyptus. The flavors are not overpowering, but are instead smooth and smoky. Look for red cherry, blackberry, blueberry, and a hint of spice. Deep and pretty, with a tiny kick of acid and tannin on the finish just to prove it's still a Cab. This wine fits with most heavy dishes, and would be lovely with Rustic Mushroom Pasta.
\$13.99

**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.

This Month's Feature:

Luna Freakout 2006
Napa Valley, California
Pinot Grigio, Ribolla Gialla, Sauvignon Blanc, and Chardonnay

The grapes are fermented individually and then blended according to how the flavors meld best for this crisp, lightly-styled wine. Aromas of citrus rind have some minerals to it as well. Citrus is definitely the mainstay in the flavors, along with hints of herbs, a slatey nature, and lemon curd. A crisp and pretty bottle of wine, it is a great medium-bodied white for those who like Pinot Grigio--and for those who don't. It's perfect with seafood, for those of you who know where to get fresh fish!, and is great on the back porch on a weekend evening as well.
\$16.99

Wine Club deal of the month = \$11.99!

Introducing 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 \$70 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, like extra perks during our Wine Club member-only holiday preview event in September! Premier Cru Level members will also get a 5% discount on any wines on that month's wine club, feature, or premier pick. (For case sales, an EXTRA 5% off selected wines) See us for any questions about becoming a PCWC member!

Premier Cru Level Pick
Qupe Syrah Stolpman Vineyard 2005
Santa Ynez Valley, California

If you've enjoyed the Central Coast Syrah from Qupe, you're in for a treat. Deeper and more elegant than its little brother, the rich fruit has tannin in a creamy, rich, coating way. Big and bright on the nose, but soft on the palate. Flavors include cherry pie, silky raspberry, and red, red, fruit. Soft, cultured, and voluptuous, it will improve with 2-5 years of aging but is delicious to drink now as well. It would be wonderful with a steak or portabellas topped with goat cheese and olive tapenade.
\$41.99

**SHIRAZ'S RECIPES FOR
SEPTEMBER**

This month's food item is Sombrero Man "Pate de aceitunas con Pimientos," or olive and pepper tapenade. It works as a simple dip with tortilla chips, or as a topping for a number of foods. It can be used to stuff mushrooms, top fish, or serve atop cheese and crackers. Or try it in the recipes as a wonderful extra ingredient! Sombrero Man Olive Pate is only \$5.99 a jar—and the pate with peppers is automatically included with wine club this month.

SPANISH BRUSCHETTA

3 plum tomatoes
1 teaspoon olive oil
1 clove of garlic, minced
1 teaspoon Sombrero Man olive and pepper tapenade
bread cut into pieces and toasted
parmesan cheese to garnish

Heat olive oil over medium-low heat and add garlic. Sauté 2 minutes until browned and add tomatoes. Cook for about 2 minutes, until heated, and add tapenade. Spoon onto toast slices and top with parmesan. Place in an oven preheated to 350 F. and cook until the cheese starts to melt.

RUSTIC MUSHROOM PASTA

2 servings of pasta, your choice
1 Tablespoon butter, unsalted
4 ounces wild mushrooms, such as portabello & shitake
2 Tablespoons Sombrero Man olive and pepper tapenade
1 Tablespoons pine nuts
parmesan cheese to top, plus fresh herbs such as thyme or oregano to taste

Boil pasta according to directions. Meanwhile, heat butter over medium-low heat. Add mushrooms and cook for approximately 5 minutes until wilted and browned. Add tapenade and pine nuts and stir until heated and combined. Add shaved cheese and fresh herbs, if desired, and turn off heat. Drain pasta and put into serving dishes, and then divide the mushroom mixture between them.

Serves 2

EASY NICOISE SALAD

4 new potatoes
4 roma tomatoes
1 cup green beans
1 boiled egg, quartered (optional)
2 T. Sombrero Man black olive tapenade
1 T. olive oil

serves 2

THE BEST DEVILED EGGS EVER

6 hard-boiled eggs, split in half
1 Tablespoon lemon juice
2 Tablespoons mayonaisse
2 Tablespoons Sombrero Man olive & pepper tapenade

Mash the egg yolks with lemon juice and mayonaisse. Spoon the mixture into the egg whites, then top with a dollop on each one of tapenade. Sprinkle with smoked Spanish paprika and serve.

PIECE-OF-CAKE ANCHIOADE

1 Tablespoon mayonaisse
2 Tablespoons Sombrero Man olive & pepper tapenade
Mix the two ingredients together, and spread over any of the following:
fish; steak; mushrooms; corn on the cob; or toast.

Fresh Fish at Shiraz on Thursdays!

Every Thursday, starting at 1 p.m., we will have 2 types of fresh (never frozen) fish delivered--the weekly email will inform customers as to what the catch of the week is; sales are first-come, first-serve, so come early if you can! We can, of course, advise you on wine selections to complement your fresh catch.