UPCOMING EVENTS

THURSDAY, APRIL 19
AN AROUND-THE WORLD TASTING WITH ORIEL AT CASA MIA

Rounds of Tapas from Casa Mia paired with 4 flights of wine from Oriel. "Handmade by the World's Best Winemakers," Oriel is an international group of esteemed winemakers who have made some of the greatest wines on earth--from Petrus to Penfold's Grange--and are now creating handmade wines worldwide under the Oriel label. The Oriel label covers 9 countries. Join us with special guest Deanna Caniff from the project as we explore food and wine pairings with the South American cuisine of Casa Mia.

6:30 RECEPTION; 7:00 DINNER
$45 PER PERSON, ALL-INCLUSIVE

WEDNESDAY, MAY 23
DINNER WITH VINUM CELLARS WITH SPECIAL GUEST CALEB TAFT, NATIONAL SALES MANAGER FOR VINUM

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

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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 $54–save $9 on top of the $8 discount in the package! Total value = $62). 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 item is Olivado Avocado Oil; each bottle contains the juice of 66 avocados!

Shiraz
FINE WINE & GOURMET

"Ah me, so wine lives longer than miserable man. So let us be merry. Wine is life."
-Petronius, *Satyricon 34*

www.shirazathens.com
APRIL 2007

Mustard is a lot more than just a condiment. As early as 3000 B.C., it was used in Curry–and both the Egyptians and Romans spread its use in flavoring meats and recipes to make the brown stuff. In the 12th and 13th centuries, mustard was only produced in Dijon, where a mortar and pestle still governed how quickly a bottle could be produced. Through new explorations through the 18th centrury, the Burgundians got a little more adventurous themselves–nutmeg, cloves, vanilla, and other spices became available and opened doors for all kind of new varieties of mustard. In addition to these new flavors, a new idea came to the forefront. Verjus, which literally means "green juice," is the juice of not-quite-ripe grapes, and was added to the sauce instead of the stronger vinegar thanks to a man named Jean Naigeon. The taste became so much better that the town of Dijon became even more famous than it was previously.

In fact, by the 1600s, Dijon was famous enough that the French government granted rights to MAKE mustard. Only 23 producers were deemed good enough to make this spread–and only black and yellow seeds were permitted to enter the blend. The flavors of mustard vary, and the whole grain types are generally much milder than the styles utilizing ground seeds. Flavored mustards are also much milder to the taste, and have fantastic varieties to try, although they are somewhat rare to find outside of their native France. To add some confusion, many mustards bear the name "Dijon," although they are produced in the U.S.–although true Dijon is produced in no other place.

There are so many kinds of condiments available today that it can be a little overwhelming. I taste a dozen different chutneys every time I turn around, but a beautiful accompaniment to food can jump out at you–and many mustards do that for me. A turkey sandwich is just a sandwich; unless you add a spectacular spread to boost the flavor. Mustards are a great emulsifier as well, and are beautiful to add to oil and vinegar in a dressing to make it more creamy. It is an altogether versatile food that can be used almost anywhere! You just have to start a small collection.

If you can find really good mustard, it is worth the trip. Dijon mustards actually prohibit the use of non-organic chemical preservatives. They cannot have colors added wither. And if you search hard enough, you can find producers (Edmond Fallot is one) who still use the ancient production methods that make for a better bottle. For instance, seeds ground with a flint millstone on a slower pattern mean better mustard, though it is more time-consuming and expensive. If you go for quantity over quality, the paste heats and the integrity is gone, along with the flavor. The formulas for the more handmade mustards are highly secret, for good reason. This is more than interesting, as we are in a country that never embraced this particular food until we took the inferior seeds and blended them with tumeric for yellow coloring.

Here at Shiraz, we carry an array of mustards for your table. from Chateau Barhyte, the most award-winning mustard in the United States, we carry the sweet and hot mustard. We also have a whole-grain mustard with balsamic vinegar from Bella Cucina, and Edmond Fallot flavored mustards. We currently carry the tarragon and black currant varieties. They will change your mind about what mustard is. Or at least they changed mine.

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

APRIL

Vinum Cellars CNW 2005
Chard-No-Way Cuvee
Wilson Vineyards, Clarksburg, CA
Vinum proves just what low-yielding Chenin from old vines can do. Pears, honeysuckle, and nectarines on the nose combine with flavors of pineapple, exotic spice, and a hint of almonds for a flavorful, dry, zesty white wine full of character. It's terrific with fresh seafood--try it with snapper or halibut topped with salsa verde. It is also wonderful with difficult pairings like asparagus--it is delicious with our Chard-No-Way Salad, of course! It also makes an excellent aperitif.
$10.99

Steltzner Claret 2005
Napa Valley, CA
65% Cabernet Sauvignon, 16% Cabernet Franc, 19% Merlot
Claret, the British term for Bordeaux blends, is a fitting title for this Cab-based blend. All the fruit comes from the Stags Leap District, so it's a bargain for the pedigree. The herbs are very subdued for the amount of Cab Franc--it has lots of fruit, and manages to be plush, with touches of tropical fruit. The backbone comes through on the palate; it's round and rich, and almost buttery. The oak is present on the finish, with some coating tannins. Altogether: young, firm, and GOOD.
$20.99

Bodegas Enguera DisTinto 2005
Valencia, Spain
50% Tempranillo / 50% Syrah
89 Points = Robert Parker
Valencia is on the Eastern coast, near Yecla and Jumilla. Its temperatures are quite low for a Mediterranean climate, which means the grapes have more fruit expression since they are picked later. And it smells fruity, alright--lots of plums, prunes, blueberries, and licorice. The character is crisp, and the good fruit is balanced by plenty of backbone, with some vanilla and lightly charred oak to finish it out. Spicy and rich, it can pair well with blackened, spicy, or ethnic food. Try it with steak topped with salsa verde.
$9.99

This Months Featured Wine:

Vina Robles Syrah 2002
Paso Robles, CA
It is obvious that the owners of this winery are French! This is lean, soft, smooth Syrah--more of a Rhone style than a Californian wine. The nose has tarry black fruit, cool currant, and dark spice. Silty and dry, the flavors have rich concentrated fruit backed up by a healthy amount of minerals in the background. Altogether, it is a very dry, smooth, rich wine with light touches of oak on the finish. It is great with anything from smoked salmon to heartier meat dishes. And a steal at the featured price!
$14.99

Wine Club Deal of the Month = $10.99

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.

SHIRAZ'S RECIPEs FOR
APRIL

Our featured gourmet item this month is Olivado Avocado Oil. Research has shown that avocados are full of the fats that reduce cholestorol in the bloodstream, and are also rich in Vitamin E, good for your hair and skin. Besides being good for you, Avocado oil also has a very high smoke point–437 degrees Fahrenheit! so it is great to work with in the kitchen. Avocado oil brings out the natural flavors in the dishes you prepare, so it is especially delicious when used with fish, chicken, and herbs. Olivado Avocado Oil is normally $19.99, but is on sale for only $11.99 a bottle, and comes automatically in the Wine Club.

SALSA VERDE
1 bunch fresh parsley
1 bunch fresh cilantro
1 T. capers
2 cloves garlic, peeled
2 T. lime juice
1/2 c. avocado oil
Put all ingredients except oil in a food processor and pulse until chopped, 1 or 2 minutes. Add avocado oil and pulse til blended.

Serve with poached red snapper, salmon, grilled steak, or hearty vegetables.

CHARD-NO-WAY SALAD
2 c. asparagus spears (1 small bunch, trimmed)
1-8 oz. container strawberries
2 small avocados
1 T. lemon juice

Dressing:
1/2 c. avocado oil
1 clove garlic, crushed
3 T. lemon juice
1/4 c. good, mild mustard (I like tarragon)
3 T. fresh basil, chopped
salt and pepper

Blanch the asparagus in boiling water until just tender, and plunge into ice water to keep it bright green. Cut each stalk into 2 or 3 pieces. Hull and halve the berries. Halve, stone, and peel the avocado and cut into chunks. Drizzle with the lemon juice. Mix all ingredients for dressing together.

To serve, make a bed of green leaf and watercress -- or just pile the veggies in layers on a plate and drizzle with the dressing.

Serves 4

ASIAN VEGGIE DIP

Mix soy sauce, wasabi paste, and avocado oil together. Serve with cucumbers, cherry tomatoes, and carrots.