

UPCOMING EVENTS

WEDNESDAY, MAY 23
DINNER WITH VINUM CELLARS
WITH SPECIAL GUEST CALEB TAFT,
NATIONAL SALES MANAGER FOR VINUM
Vinum Cellars is a collaboration of winemakers Richard Bruno and Chris Condos, who became friends over their passion for more obscure grape varieties. Their background includes working at Pine Ridge and Bonny Doon, and their present repertoire includes over 10 different grape varieties. Join us for a 4 course dinner--we will be featuring VIO Viognier, It's Okay Rose, Pets Petite Sirah, The Scrapper Cabernet Franc (exclusive to Shiraz in Georgial), and Slow Lane Cabernet (another exclusive)!

PORTERHOUSE GRILL
6:30 RECEPTION; 7:00 DINNER
\$55 PER PERSON, ALL-INCLUSIVE

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.*



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 \$61--save \$16 just this month! 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 Classy Delites Pistachio Roasted Pepper Dip; use it as a spread, a topping--or by itself as a delicious dip for chips!

THURSDAY, JUNE 14
M SERIES PARTY WITH VINOS SIN-LEY
WITH SPECIAL GUEST JAY KAPLAN
REPRESENTING OLÉ IMPORTS
Vinos Sin-Ley, the maker of G Series Grenache, has released a new series, "M." 5 different Monastrells from 5 regions and 4 winemakers show what can come from unique areas in Spain.

M No. 1 = Valencia; by Diego Fernandez
M No. 2 = Alicante; by Salvador Poveda
M No. 3 = La Mancha; by Diego Fernandez
M No. 4 = Bullas; by Luis Perez
M No. 5 = Yecla; by Araceli Gonzalez

AT SHIRAZ
Party open to everyone from 6:30 – 8 p.m.
Wine club early admission at 5:30 p.m.

\$10 PER PERSON
\$5 PER PERSON WITH RESERVATIONS

PRSRT STD
US POSTAGE PAID
ATHENS GA
PERMIT NO. 51



www.shirazathens.com

MAY 2007

"How we shall miss thy cylindrical barky majesty. Thy uniquely obstructive presence in the bottlenecks of our favourite drink. Thy utter darned ridiculousness as a 21st century stopper."

-Death of a Cork
Eulogy by Jancis Robinson

You pick out the "perfect" bottle. You swirl, take a whiff, and have your first sip. Wow. How frustrating. It is weak, with very little flavor, not to mention aromas that are practically nonexistent. It's not a terrible glass of wine, just kind of. . . blah. Did you get a bad recommendation? Can you not find a good bottle of wine under \$100? Not so. You, my friend, have been the victim of 2-4-6 trichloroanisole, or TCA, commonly referred to as cork taint.

When TCA is obvious, it shows up with the smell of wet, moldy cardboard. This type of tainted bottle is extremely easy to pinpoint. Unfortunately, the bacteria are usually less conspicuous. Even the well-trained nose has a very difficult time picking it up because it leaves practically no trace of itself. In fact, it is hard to uncover a bottle with a low amount of cork taint unless you've tasted the wine previously.

But how many times can this actually happen, you may ask. Actually, more often than you would think; in our profession, we get a better impression of how many bottles have problems simply because we see more bottles than the average person. Wine stores are piled high with rejected bottles, with many different reasons--but the most common one is that it "just didn't taste right." (And how many times have you choked down a supposedly good glass of wine?) Wineries hate to lose customers who think their wine is bad simply because of undetected TCA.

Enter my friend the stelvin, known to most people as the screwcap, undeserved of its image problem. Though it does not have all of the "pop" and circumstance associated with the cork used worldwide since 1585, it's superior in many ways. First of all, it provides an airtight seal, eliminating the threat of taint (not a small feat, considering that 8 percent of corks fall prey). In addition, it keeps young wines fresher without affecting the taste. And, more reliable than tree bark (hello!), screwcaps reduce variation in the bottle caused by the innate differences of the natural material of the cork.

Bonny Doon and Plumpjack led the way here in the U.S., putting even expensive bottles into screwcaps. Many wineries secretly keep their own precious "library stock" wines in stelvins to protect them. And New Zealand formed an initiative to convert all bottles of wine to this new format. Besides quality concerns, there IS the matter of convenience. Did you know that less than half of homes in the U.S. have a corkscrew? I carry wine keys in my purse, my car, and even my briefcase, and sometimes even I get caught without one. Not to mention the black hole of airport security!

Wouldn't it be nice to never send a bottle back? To forego the useless ritual of sniffing the cork? To be able to age your bottles standing up? Yes, I realize that the cork is traditional. But maybe its future home is in antique shops, along with other objects which have lost their purpose in the modern world. It's time for us to move on and find a better solution. A friend of mine once stated, "After the engine was invented, people didn't continue to have horses build their cars." So do what I'm doing: save those corks. They're perfect for trivets, noteboards, and coasters...but I think there is something better for all those wine bottles out there.

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

Persimmon Creek Riesling 2006, Georgia
“The Dry Riesling was firmly, proudly dry.”
-Jancis Robinson, Master of Wine. The nose is nothing if not ripe and refreshing! Tons of anise, melon rind, star fruit, and dried straw round out the aromas. Figs, melons, and a core of dark currant are balanced with dried herbs that keep it in check. Though it is very dry (yes, even firmly), there is a good fruit balance that makes it a fine match for most foods—including those with some spice. I love it with black bean quesadillas, as well as the pistachio pepper shrimp. **\$19.99**

Zenato Valpolicella Superiore 2004, Veneto, Italy
80% Corvina, 10% Rondinella, 10% Sangiovese
Fruity and juicy on the nose, but some of the earth comes out on the palate with dried fruits and nuts. It is soft and rich in texture, with red fruit, tea, and nuts as flavors. Lots of black fruit is present, but is rounded out by some light oak and dark chocolate on the finish. Overall, it is very dry, pretty, and balanced. It is excellent with a wide variety of foods, from Mexican fare to lunch on the grill to pizza and lasagna. **\$13.99**

Cape Mentelle Trinders 2003, Margaret River, Western Australia
60% Cabernet, 40% Merlot
Upon opening, there is serious cedar and cigar smoke on the nose. With some time to evolve, the deep and dark fruit shows itself, along with a dark, smoky structure that is big and dry with mulberry, coffee, and cream. Rich and struc-

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.

tured, there is a dried herb note to the palate with light hints of spice as well. Medium-bodied, it is rich and filling. I really like this with smoked pork, ribs on the grill, and steaks or salmon on a cedar plank. **\$19.99**

Hill of Content Double Feature:

Hill of Content is The Australian Wine Collection’s personal project, born out of a desire to create interesting wines at affordable prices. “Since its launch by the brilliant Australian wine importer named John Larchet in the late 1990s, the Hill of Content label has achieved minor cult status.” -Star Ledger

Shiraz 2004, Western Australia
#1 Under \$20 Shiraz by the Wall Street Journal
“Great power, reigned in.” This is a nicely balanced Shiraz with all the trimmings. Spice, earth, and black pepper combine for a deliciously rich, hearty Shiraz that manages still not to be over the top. If you are looking for a bargain from Oz, this is it! Red and black fruits prevail, with hints of dark chocolate and that great spice to the texture to keep it from being overly fruity.

Sparkling Red
This is Hill of Content’s excellent Shiraz with a touch of Cabernet added—and the bonus of a little bubbly. Juicy, rich fruit is the backbone of this wine, with boysenberry, blueberry, and dark raspberry in the mix. In fact, it is almost overwhelming in the fruit--until you reach the oh-so-clean, refreshing spritz of a finish! It is fantastic with anything you can pair it with--period. This is the first vintage made of a wine that we are sure to hear more about in the future.

Shiraz \$15.99
Sparkling \$14.99

Wine Club Deal of the Month = \$12.99 each!

SHIRAZ’S RECIPES FOR APRIL

Our featured gourmet item this month is Classy Delites Pistachio Roasted Pepper Dip. It’s great with Clasy Delites Coconut and Flax Seed Chips, or try it in one of our featured recipes—it’s addictive! Only \$6.99 a jar, and comes automatically in the Wine Club.

PISTACHIO-BLACK BEAN QUESADILLAS

- olive oil or avocado oil
- 4 flour tortillas
- 1 c. grated cheese—I like cheddar or jack
- 1 can black beans, drained
- 1/2 c. Classy Delites Pistachio Roasted Pepper Dip

Combine cheese, black beans, and pistachio dip. Heat 2 pans over medium heat. Mist the pans with oil, and put one tortilla in each until warm. Divide cheese mixture evenly between the two. When warm, top with another tortilla and flip over. When warm, cut each quesadilla into 6 pieces with a pizza cutter or scissors.

Serves 4

PINEAPPLE PEPPER CHICKEN SALAD

- 2 T. olive oil or avocado oil
- 1 1/2 lb. chicken breast, boneless and skinless
- 1 red onion, peeled and cut into slices
- 1 green bell pepper, chopped
- 1/2 c. Classy Delites Pistachio Roasted Pepper Dip
- 1 head green leaf lettuce, rinsed and chopped
- 1 can pineapple chunks, drained

Heat oil in a skillet over medium heat. Season the chicken with salt and pepper to taste, and then cook chicken and onions until chicken is cooked through and onions are slightly caramelized, adding the bell pepper near the end so that it is cooked but crisp. Toss chicken, onions, and peppers in pistachio dip. Divide lettuce onto 4 plates, and top with pineapple and chicken mixture.

Serves 4



PISTACHIO PEPPER SHRIMP

- 1 lb. large shrimp, peeled, deveined, & steamed
- 1 lime, quartered
- 1/2 c. Classy Delites Pistachio Roasted Pepper Dip

Squeeze lime juice over shrimp and keep chilled until needed. Serve dip alongside shrimp.



DON'T MISS OUR DINNER WITH VINUM CELLARS! WEDNESDAY, MAY 23 AT THE PORTERHOUSE GRILL

