

UPCOMING EVENTS

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 100% Monastrells from 5 regions show what can come from unique areas of Spain. Try Monastrell from Valencia, Alicante, La Mancha, Bullas, and Yecla. 2005 is the first vintage released from Vinos Sin-Ley, and we are truly excited to represent these wines—all of them received 88-92 points from Robert Parker's Wine Advocate, and they range from only \$8.99 to \$13.99 a bottle. Some of them are extremely limited (which happens when inexpensive wines get high marks!) We will be serving Spanish tidbits as well, including olive oil, ham, aged specialty cheeses, membrillo, and olives.

**ONLY \$10 AT THE DOOR OR \$5 FOR AN ADVANCE TICKET!
(ADVANCE PRICE ENDS MONDAY, JUNE 11 AT CLOSE)**

ADVANCE NOTICE OF A SPECIAL SATURDAY FIESTA: SATURDAY, JUNE 16 (*3-6 P.M.)

Kerry Damskey of Palmeri will be here at Shiraz to share his wines with us! This is his signature line, served at The French Laundry & Gary Danko:

Stagecoach Vineyard Napa Valley Syrah 2004 \$50
Van Ness Vineyard Alexander Valley Syrah 2003 \$50
Stagecoach Vineyard Napa Valley Cabernet - Syrah 2002 \$50

**DUE TO THE LIMITED AVAILABILITY OF THE WINES, THE FIESTA
WILL BE \$5 AT THE DOOR**

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 \$67—we are breaking the rules ourselves with the highest amount ever given to wine club in one month!!! Save \$22, plus an extra \$5 on the feature for June. 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 a gift certificate to Bischero Restaurant—\$20 to spend as you wish.

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Shiraz

FINE WINE & GOURMET

"Merlot is an adventure."
-Juan Magaña

www.shirazathens.com

JUNE 2007

Sometimes you just have to break the rules. Take Juan Magaña, for example. 30 years ago, he had a vision. After researching the best wines in the world, he decided that he wanted to grow Bordeaux in the Navarra region of Spain. He found a nursery that sold to St. Emilion and Pomerol, and most notably the auspicious Chateau Petrus. The nursery owner even hailed originally from Spain, and knew what climate and soil there would grow his vines best. So what was the problem? The Spanish government did not permit the planting of Bordeaux grapes in Navarra! The D.O. (Instituto Nacional de Denominaciones de Origen) mandated what it deemed the best grapes for each area, and vineyards were forced to comply. Magaña's most significant find, Petrus clone #181 class A Merlot, was not included in the government's choices. So he had to sneak the vines in. He smuggled them over the Pyreness Mountains, managed to get them into Navarra without incident, and named the first plot after the nursery owner in France. Thus was created the first vineyard of Merlot in Espana.

It took him seven years to plant the vines while enjoying the romantic experience of his dream coming to life. He also found, after 7 long years, that he was broke! To make money while he was waiting to make his own wines, he sold clone #181 elsewhere, but he didn't just sell Merlot; anyone important in Spain bought their Cabernet, Malbec, and Sauvignon Blanc (as well as Syrah and Cabernet Franc) from Magaña's vineyards. Even today, any Merlot seen in the country is likely to have come from this original source, planted in 1975. It was not an easy journey. Juan would travel to France, buy the vines in Bordeaux, and then bring them across the Mountains. Then he would graft and grow the vines, make cuttings, and sell them to other wineries. Every time the D.O. made a visit to check on wineries, Magaña would claim all of their vines as Tempranillo to avoid questioning and stay within the law.

So how did Merlot eventually become legal within the area? Years later, the D.O. came to Magaña to ask his advice! They explained that his "Tempranillo" was clearly superior to any other in the region, and, as they were looking to admit new clones, wanted him to let them in on his secret. He did. . . and the rest is history!

Editor's Note: Viña Magaña admitted only to plantings of Merlot and Cabernet; however, they continue to grow Cab Franc, Malbec, and Syrah. Only the labels of exported wine are labeled as such, as the D.O. has not admitted these other varieties. As of this year, Magaña has also planted Viognier, Roussanne, and Marsanne. . . shhh!

FOR OTHER RULE-BREAKERS, JOIN US FOR
OUR VINOS SIN-LEY PARTY JUNE 14!



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

**Villa Giada "Ajan" Barbera d'Asti 2004
Piedmont, Italy**

This inky beauty is made from a single vineyard site—the winemaker bottles his crus separately to express the most personality. Elements of meat, smoke, and flowers convey richness, and the wine is indeed big, with focused cherries and touches of earth and underbrush. But it has an extra layer of complexity, with tremendous acid balance that manages to keep it light on the tongue although it's such a big wine. With 8 months bottle aging, the weight comes mostly from the fruit. The finish is smooth and elegant. Great with almost anything—from mushroom dishes to steak in a balsamic reduction, to salmon dishes. Try it with Bischero's Mushroom Risotto!
\$18.99

**Botromagno Gravina Bianco 2005
Puglia, Italy**

60% Greco Bianco, 40% Malvasia
Very full aromas of spicy, ripe fruits are laced with sea air. Minerals add complexity to an almost salty aroma—this is really special, bright, refreshingly dry white from the heel of the boot. And Botromagno is the only producer of Gravina DOC—unique indeed. Instead of a perfume from flowers, this has more of an orangey, oily, citrusy character, with firm lemon and hints of limestone. Straightforward and pure, its finish is long but clean. Serve with any fresh seafood dishes—perfect with mussels or scallops. Also excellent with young Italian cheeses.
\$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.

**Bodegas Viña Magaña
Barón de Magaña 2003
Navarra, Spain
70% Merlot, 20% Cabernet, 10% Tempranillo
91 points = Robert Parker**

See why Magaña is considered the quality pioneer of winemaking in Navarra! Explosive on the nose, it combines cherries and blackberries with molé and asian spice, toasted oak, cracked pepper, and red currants. Concentrated, hefty fruit is integrated nicely with cool spice, and this spicy, rich fruit has more than one note of elegance to keep it beautiful as well as powerful. Altogether rich, beefy, and polished. This wine is beautiful with simple grilled lamb and other game, and balanced enough to work wonders with all manner of roasted vegetables. Try an array of balsamic onions, roasted peppers, and truffled white asparagus, along with smoked salmon or serrano ham, for a Spanish-inspired feast!
\$16.99

This Months Featured Wine:

**Escudo Rojo 2003
Maipo Valley, Chile
58% Cabernet, 27% Carignane, 8% Cabernet Franc, 7% Syrah**

People often ask why we don't carry more Chilean wine--the answer is that all of them are not this good! It is a great example of a French/Bordeaux styled wine (made by Lafite Rothschild) from Chile's new world focus. Cedar, cigar, and very dark berries are accented by some green notes, which are a hallmark of wines from South America. The palate expands (and grows with some time open) with red berry, black cherry, and currant, along with light hints of oak, mocha, spice, and terroir. Good with burgers, steak, or pizza now; it also has potential to age for up to 5 years.
\$14.99

Wine Club Deal of the Month = \$9.99 each!

**Also this month, Wine Club will receive an
email every week containing specials within
the store!!!**

SHIRAZ'S RECIPES FOR JUNE

This month, Wine Club is lucky enough to receive a gift card for \$20 to Bischero Restaurant, located in the Bottleworks on Prince Avenue. All of the recipes this month were created especially to go with our Italian wine selections in June's wine club by Chef Brian Long of Bischero. Try these delightful dishes yourself at home, or have them prepared to order this month at Bischero, where they are being offered as specials through the month of June. The Italian wine selections this month are also on feature there by-the-glass!

Risotto Al Funghi

(Makes about six servings)

1 quart chopped cremini mushrooms
1 quart chopped button mushrooms
1 cup dried porcini mushrooms
2 tbsp chopped fresh garlic
2 cups heavy whipping cream
4 cups carnaroli or arborio rice
1 cup chopped shallots
12 cups vegetable stock or vegetable broth
1/2 cup dry white wine
2 tbsp extra-virgin olive oil
fresh parsley
truffle oil

-Reconstitute the dried porcini mushrooms in warm water, strain, and add to small sauce pan with heavy cream. Cook down at medium heat until cream reduces by half. Set aside.

-In a large sauce pan, heat extra-virgin olive oil and sautee the shallots until tender.

-Add rice & white wine & garlic and stir until rice absorbs the wine.

-Ladle in 1 cup of vegetable stock & continue stirring rice to keep it from sticking to pan. Continue adding stock one ladle at a time.

-When all the veg stock is added, fold in the button & cremini mushrooms and continue to stir while the rice absorbs the veg stock.

-Once all the veg stock has been cooked in, turn off heat and stir in the porcini mushroom cream sauce.

-Risotto should be thick and sticky. If it is too dry, add more veg stock & continue to cook a little longer.

-Season with salt and freshly ground black pepper.

-Drizzle lightly with truffle oil.

-Top with chopped parsley.

Serve with Villa Giada Ajan Barbera d'Asti

Minestra di Cozze

(Cream of Mussel Soup)

Makes 6-8 servings

(Chef's Note: In Athens, you can buy fresh mussels at Athens Seafood Company, located at 1021 Baxter Street, phone 706-549-3701)

For the mussels:

1 pound mussels
1/2 cup dry white wine
2 sprigs fresh parsley stems
1 sprig fresh thyme
1/2 bay leaf
1 teaspoon chopped shallots

For the soup:

1 tbsp butter
1/2 teaspoon fennel seeds

3 cups sliced onion
1/3 cup dry white wine
1/3 cup tomato juice or V-8 juice
2 cups canned chopped tomatoes
1 sprig fresh thyme
1/2 bay leaf
1-1/2 cups heavy whipping cream
1 strip orange peel
Salt and freshly ground black pepper, to taste
Tomato juice or V-8 juice for thinning, if needed

To cook the mussels:

-Throw away any mussels that have broken shells or any shells that are not tightly closed.

-In a saucepan large enough to hold all the mussels after they open, bring the wine, parsley, thyme, bay leaf and shallots to a boil. Add the mussels, cover and steam for about 3 minutes or until the mussels open.

To make the soup:

-In a soup pot, melt the butter over medium heat. Add the fennel seeds and cook for one minute. Add the onions and cook for about 5 minutes or until the onions are soft and translucent.

-Add the white wine, tomato or V-8 juice, thyme and bay leaf and simmer, stirring occasionally for 30 minutes.

-Puree the soup in batches in a blender and return it to the soup pot. Add the cooked, shelled mussels and their cooking liquid to the puree, and simmer for 10 minutes. Strain the soup through a fine-mesh sieve, pressing lightly on the mussels to extract all their juices. Discard the mussels. Return the soup to the pot.

-Add the heavy cream and simmer for 5 minutes. Add the orange peel and simmer for another 5 minutes. Remove the orange peel with a slotted spoon. Season the soup with salt & pepper.

-If the soup seems too thick, it can be thinned with tomato juice or V-8 juice.

Serve with Botromagno Gravina Bianco



BISCHERO

Hours of Operation
5-10 p.m. Sun.-Thurs.
5-11 p.m. Fri.-Sat.

"What makes Bischero unique? Bischero has a wood-burning oven which was imported directly from Italy. The brick oven was designed and built in Florence, then it was carefully dis-assembled and shipped over the Atlantic to the United States in 2003. Inside Bischero's dining room, it was re-assembled meticulously by hand. Now, each pizza is baked for about three minutes in the domed oven, which burns seasoned oak wood at 700 degrees. Using imported ingredients and a wood-burning oven from Italy, Bischero is the only restaurant in Athens serving authentic pizza Napoletana."