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JOIN OUR WINE CLUB!

Each month, Emily selects 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! 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!) 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!

UPCOMING EVENTS

SATURDAY, JUNE 4

Special guest pourer Lee Anne Minnick will be back! to guide you through the wine club wines for June, as well as features and food items. As a former employee, Lee Anne learned everything she knows about wine from Emily – now she's not only your guest pourer, she's also a wine club member! Join us! Free of charge

SATURDAY, JUNE 11

Special guest pourer: Lisa Bonet of B&L Brands will showcase some wines new to us! Lisa is a rock star in the wine world, and has hand-picked a range of wines for your enjoyment. She and her business partner have a combined 18 years of distributor experience and more than 15 years of restaurant experience, and have developed a portfolio of high quality products for the Georgia market.

Special guest chef: James Mullaney, Corporate Pastry Chef, will be at Shiraz to demonstrate Qimiq Classic and Whip—come taste samples during the tasting times as well! James has earned over 30 medals in professional culinary competitions, including National Team Baking and Pastry Championship, National Pastry Championship, and the World Pastry Cup. He has been featured on TLC and on the Food Network. Free of charge

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.

SUNDAY, JUNE 26 A DOG-FRIENDLY PICNIC AT STAN MULLINS ART STUDIO

3 to 7 p.m. \$30 per person

A great wine luncheon, we are going to pour wine and beer all day long inside and outside, and the food will be in a "humans only" area inside in the studio. Photographer Anne Yarborough, who specializes in pet photography, will be taking candids all day of you, your family, and your pets. Come have fun with wine, beer, food, and pictures! Menu by Shiraz includes: asian noodles with fresh herbs, ginger barbecue pork salad, sundried tomato BLT sandwiches, cucumber wasabi mint pesto sandwiches, fried plantain chips, fresh melon salad, homemade cookies and, of course, great beer and wine Please reserve tickets in advance! available now

FRIDAY, JULY 22

A special tasting of Horse and Plow Wines at Shiraz! Chris Condos, winemaker at Vinum Cellars, is on his second vintage with his new venture. Shiraz is one of 2 venues in the state of Georgia lucky enough to get any; we will sample '09 Old Vine Zin, '09 Old Vine Petite Sirah, '09 Old Vine Grenache, '09 Old Vine Carignane, '10 Rose, '10 Sauvignon Blanc, and '10 Pinot Gris. This is a must for white and red drinkers alike!

\$15 per ticket; Wine club members only

Wine club tastings at 5:30 and 7:00 p.m.; Cru level only tasting at 4:00 p.m. Limited to 16 tickets per tasting

SHIRAZ WILL BE CLOSED JULY 12-16, 2011

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.



"When I tasted that wine I knew I had to get these astonishing things into the hands of American consumers. It wasn't only that the wines were "good," or that I "thought I could sell them;" they could be truly great, and I felt it my duty to extol them."

-Terry Theise, on his first visit to Austria

To quote Terry Theise:

ww.shirazathens.com

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Here's what Austrian wines have to give:

- Competitive, snappy, vigorous dry whites at the low end of the market.
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 The best values on earth for monumentally structured dry white wines.
 World-class dry Rieslings redolent of soil, unmanipulated, tasting entirely at home, and presenting flavors more curly, baroque and slavic than Alsatian wines.
 World-class Sauvignon Blancs along Loire lines, with even more mineral and a sweet-grassy fruit which never spills over into bubble-gum.
 The world's best Pinot Blancs; depth, complexity and age-worthiness without parallel

- Unique red grape varieties such as Zweigelt, Blaufränkisch and St. Laurent, from which mediumweight, food-friendly wines are made, with rare and wonderful flavors.
- Grüner Veltliner! The last of the great European white-wine grapes. Unique. Adaptable. Food-loving, and delicious.

Here's what you have to get over in order to approach the wines:

- Your fear of the German language . . . Keine angst!
- Your presumption that the wines are similar to German wines. They are not. Loire, Alsace, Friuli are the closest cognates.
- The market's preference abetted by lazy wine merchants and middlebrow journalists for processed, manipulated, do-all-the-work-for-you wines over wines with uncompromisingly soil-imprinted flavors with which the drinker can engage .
 The feeding-frenzy market within Austria, which does recognize the quality of these
- wines and has the disposable income to buy them by the boatload. This makes it hard for a lowly Yank to get much of the stellar stuff. Some of you will never get to taste what this country can do. Go there and get down.

And to quote Emily Garrison:

Or go to Shiraz and get down! We work hard to bring in the interesting, unique wines from Austria. These really are stellar wines, and if you are a customer at Shiraz, you are one of the lucky Americans to get to taste some great stuff consistently year after year. We sell more Gruner Veltliner in a year than Chardonnay. Why?

- Not only do I love wines from this part of the world, but you do too! We get more compliments from people who thought they didn't like these wines than any others in the store.
- Austrians have a great balance between tradition and innovation. Though they've got some of Europe's oldest vines, they have adapted stelvins and other new technology with open arms. I actually had a winemaker tell me not to be afraid to shake Grand Crus like a cocktail to open them up.

I'll be writing more about Germany and Austria over the next two weeks in my blog, "Grapier Wit." You can find it in a button on the Shiraz website's home page. Join me as I relay 2 weeks of traveling with some of our favorite winemakers from past years, as well as some new friends.

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

JUNE

Lehrner Blaufrankish Ried Gfanger 2008 Mittelburgenland, Austria

I'm always excited when my tasting notes on a wine include "yum!!" A winemaker with no taste for "popular" wines (he dubs it "Cabernitis") fashioned this take-charge, big wine. It has a great deal of ripeness for something old-world. Aromas of red fruits and juicy carrots are there. It has a sweet herbal finish and loads of minerals. Try it with anything you put on the grill this summer.

Schloss Gobelsurg Rosé "Gobelsburger" 2010 Zweigelt, St Laurent, Pinot Noir Kamptal, Austria

This winery has been around since 1074!, proving that old-schoolers do indeed dig the pink stuff. Especially if they're dry, lean, and clean like this one. The nose is all strawberry, but the palate is like drinking a glass of slate. There's a fair amount of tannin too, a combination delicious for the summer. Try it with grilled fish, lemon chicken soup, or garlicky anchovy dip. **\$15.99**

Hirsch Gruner Veltliner "veltliner #1" 2009 Kamptal, Austria

Funny winemaker Johannes Hirsch puts a green stag on every label since his name translates to John Deere! He was the first to put all his wines in a screwcap, before it was trendy. A classic example of a citrusy GruVe for summer, this has a musky nose but a clean palate full of lemon and lime with a zesty, mouthwatering finish. Show this to a Sauvignon Blanc lover—they'll drink it from now on!

\$16.99

This Month's Feature: Anciano Grand Reserva 2000 100% Tempranillo Valdepenas, Spain

Aged 10 years before it's released, 2000 is the current vintage for this little beauty. The fruit is soft, ripe, and dark, and the tannin is soft and refined. Smooth, smokey black plums, blackberry, and cranberry have pretty dried fruit flavors. This has all the good signs of a wine that's been aged well, Enjoy it with garlicky anchovy dip, pasta with cream sauce, or meat on the grill (and try it with steak topped with garlic dip!).

90 points, Robert Parker

\$14.99

wine club deal of the month = \$11.99

TASTE WHAT THE WINE CLUB ALREADY KNOWS--OUR PICKS ARE DELICIOUS! THE FIRST TASTING OF EACH MONTH WILL FEATURE WINE CLUB SELECTIONS

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

Wine Club Premier Cru Level!

Horse and Plow Old Vine Carignane 2009 Testa Vineyard, Mendocino, California

Just what I expected from a single-vineyard wine from a winemaker I love and a grape we don't see enough! Dark, extracted, and complex, it makes me remember why Carignane is great. Violet, licorice, and ultra-ripe strawberries are restrained in a deep, dry glass of wonderful. Brand new, and small production: it won't last long! One of only 3 wineries awarded the Green America Business Seal of Approval.

\$26.99

JUNE'S BEER CLUB!

Each month, we select 2 breweries that we think are worth noting, and pick 2 beers from each of them that are delicious and geared for the season. On average, beer club members receive a mixed 12 pack, but bottle size and pricing sometimes alter the package. What is consistent is 4 great beers valued between \$25 and \$30, tasting notes, and a pickup starting the first of the month. Beer club is \$25 a month; Wine club members who also join beer club also get an extra 10% off all beer purchased at Shiraz.

21ST AMENDMENT, San Francisco, CA Back in Black IPA

The malt carries this beer more than the hops, which makes it a little more refreshing for the summer months. Smoky aromas and a dark color make me think fall, but then the structure and maltiness smooth out the mouthfeel and keep it lighter than most night-dark beers. \$9.99 / 6 pack

Hell Or High Watermelon Wheat Beer

I was a little scared of this beer at first, since I don't want to drink sweet beer—imagine my surprise when it was the hit of the summer last year! It's not sweet at all, but tart, tangy, and ready for a hot summer day. Thirst-quenching citrus, wheat, and apple flavors complete a nice, crisp beer. \$9.99 / 6 pack

WILD HEAVEN, Athens, GA

Invocation Belgian Golden Ale

Made by Trappeze's Eric Johnson, these wines were only available on draft until recently. I met with Eric to taste them and immediately became enchanted—these are really well-made beers! The Invocation has notes of coriander, spice, and orange peel, along with a texture like banana bread—but a dry, hoppy finish. Kinda made we want another.

\$9.99 / 4 pack

Ode to Mercy Imperial Brown Ale

This is my style beer. It's made with 1000 Faces Coffee, and the location Eric uses to brew it keeps telling him his ratios are off, since there's so much bean in the brew. But it's not too heavy on the coffee—instead, the roasted malt, toasty notes all come out in the beer. Coffee and oak are there, and the palate is rich, but the finish is lighter than you'd expect.

\$9.99 / 4 pack

SHIRAZ'S RECIPES FOR

JUNE

This month's featured food item is Qimiq Classic. Qimiq is a heavy cream substitute with half the fat, and can be used in a vast number of ways to create delicious recipes. Mix it with goat cheese to spread on a baguette with ease or warm with our bruschetta for a great cream sauce. Blend it equally with mayonnaise and refrigerate to put a moisture lock on bread for a sandwich—nothing will make it soggy! It melts down easily for pasta sauce or stays firm for fruit salad. It's super popular in Europe and in commercial kitchens, and I couldn't believe how much I used it at home once I started playing with it. It can replace cream, butter, or eggs in most recipes. The dishes made with it are lower in fat and pretty longer on the table when you have company over—and they are much quicker to make. I hope you have as much fun as I did! Qimiq Classic is \$7.99 for 2.2 pounds, and comes automatically in this month's wine club.

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For even more great ideas while cooking, try Qimiq Whip, another substitute that triples in volume with a mixer, only \$7.99 for a 2.2 pound box

GARLICKY ANCHOVY DIP

I should have named this garlicky feta dip, since those are the flavors that come through.

2 cloves garlic

6 ounces white anchovies (drained)

6 ounces feta

½ cup Qimiq Classic

2 Tablespoons chives

1 lime, juiced (or 1 T.)

dash hot sauceBlend all the ingredients together until smooth. Serve with crackers or chips, or put on top of grilled vegetables or meat. Also makes a great dip for veggies.

LEMON CHICKEN SOUP

½ pound butter

2 cups diced onions

2 cloves minced garlic

3/4 cup flour

2 quarts chicken stock

2 lb. chicken thighs

1/4 cup fresh lemon juice

1 ½ cups Qimiq Classic

salt and pepper to taste

1 Tablespoon fresh sage

1/4 cup diced red peppers

Melt butter on medium and add onion and garlic. Cook until softened. Add flour and stir to combine; gradually add stock and mix in until smooth. Add chicken, lemon, and Qimiq and simmer for 30 minutes. Add remaining ingredients, simmer for 5 minutes, and serve.

ANOTHER FOOD YOU CAN'T MISS:

"... and my culinary life was forever changed. Since then everyone, without exception, who has visited Austria has come back raving about this food. It's like a sweet, sexy secret a few of us share. Once you taste it, you can barely imagine how you ever did without it. I wonder if there's another foodstuff in the world as littleknown and as intrinsically spectacular as this one." -Terry Theise

"Ditto!!! It makes absolutely everything super special" -Emily Garrison

Hirschmann Pumpkin Seed Oil! \$23.99

This month on special for \$19.99, while it lasts!

The Mouse Trap - Rani Bolton

Are you a person who thrives on spice and variety? Or do you prefer a constant and consistent way of living? I personally like trying new things but knowing at least 80% how they will turn out. So I suppose, like many, I am a bit of both. When it comes to cheese, I want to experiment but not waste my time, effort, or money.

Here are some guaranteed suggestions for a party, snack, or romantic dinner.

Manchego and Olives: This is natural pairing, as you are taking two items from Spain and making them at home together.

Warm the olives and shave manchego cheese over them. Or, depending on your personal aesthetic, perhaps cube the cheese to make it more "finger food."

Brie or Goat Cheese, Cherries, Nuts and Phyllo dough: (Phyllo is usually in the freezer section of the grocery)

Take the phyllo, wrap it around the cheese like a present and bake for five minutes or until golden brown. While browning in the oven cook a blend of dried cherries, chopped hazelnuts, and honey to serve as an accompaniment.

Crusty Bread with Apples + Onions +

Cheddar: Sautee the apples and onions in a generous amount of butter, add salt to taste, if inclined, add a dash of aged balsamic vinegar or pumpkin seed oil. Layer on your favorite crusty bread, add cheddar and put on your grill or in your oven till it bubbles to perfection.

Duck and Chevre: add a dollop of fresh goat cheese to a baguette and a slice of smoked duck breast. Top with caramelized onions for something really special!

Chocolate and Brie: Choose a chocolate that is rich and take nibbles of each together to find the right proportion of flavors for you so that they do not over power each other

Mahon + Caramel: The strong flavor of the mahon will balance with nuttiness of caramel with just a bit of saltiness on the finish. Great when eaten as a luxurious sandwich on a nice baguette.