

RETURN SERVICE REQUESTED

### JOIN WINE CLUB!

Each month, Emily selects 3 wines that are special and that you're sure to enjoy. All wines picked 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. 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 Feature purchased! Members you'll get the first peek at special items, and extra case discounts too. You get a gift when you join, and more if your friends join you. 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 Premier Cru wine club Red, White, and Max! Our website has an FAQ page about our clubs, or you could just ask a member of our staff—or a member of the club! Join us!

## **UPCOMING EVENTS**

#### $\hat{\mathbf{O}}$ $\bigcirc$ $\left( \bullet \right)$ $\bigcirc$ $\langle \bullet \rangle \langle \bullet \rangle$ $\bullet$ $( \bullet )$

#### **STARTING TUESDAY, SEPTEMBER 6: AROUND THE WORLD IN 80 BOTTLES!**

We will have one recipe weekly, and participants can attain a stamp in their Shiraz Passport by purchasing the featured ingredient plus the perfect wine to drink with the dish. The first person to get all 40 stamps will get a \$100 gift certificate! See us for more details or check out the August newsletter on our website!

## **MONDAY, SEPTEMBER 26** 6:00 P.M. AT SHIRAZ

**A KILIKANOON PARTY AND 6-YEAR ANNIVERSARY!** Special guest Nathan Waks of Kilikanoon will be here for this special event to meet, greet, and sign bottles. We will be tasting 10 different wines from Emily's favorite winery in Australia; Mama's Boy will cater; tickets are available now for only \$20!

#### 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.

#### Featured:

Killerman's Run Cabernet 2007 Killerman's Run Shiraz 2007 \*Killerman's Run Shiraz-Grenache 2008 Mort's Block Riesling 2009, Clare Valley \*Blocks Road Cabernet 2005 \*The Duke Grenache 2006, Clare Valley \*Covenant Shiraz 2006, Clare Valley \*Testament Shiraz 2006, Barossa Valley Oracle Reserve Shiraz 2007, Clare Valley \*M Reserve Shiraz 2006, McLaren Vale

Wines with a \* are currently not available in Georgia and are being brought in just for our event. All Kilikanoon wines are either limited or extremely limited.

The party is from 6 to 8 p.m., with early admission for Cru level members at 5:00. We have tickets available, so get yours now!

If you were here last year, this party should be even bigger and better!

## 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.

PRSRT STD US POSTAGE PAID ATHENS GA PERMIT NO. 51





www.shirazathens.com

Ô

Ô

201

SEPTEMBER

Kilikanoon is a boutique winery with an international reputation for producing regionally expressive, terroir-driven wines. Kevin Mitchell purchased the historic property in 1997. The core vineyards that were planted by Kevin's father, Mort, in the 1960s became a part of Kilikanoon, and now form the heart of the estate vineyards in the Leasingham district of Clare. 10 years on, with the addition of partners Nathan Waks, a principal cellist with the Sydney Symphony, and Bruce Baudinet, Managing Director of Oracle Estates, Kilikanoon is rated by US and Australian critics as one of the Clare Valley's outstanding wineries, producing bracingly intense, minerally and longlived Riesling, along with powerful, earthy, intense yet balanced Shiraz, Grenache and Cabernet Sauvignon.

With 50 wineries producing less than 2% of Australian grapes, the Clare Valley remains boutique in stature and philosophy, despite developing an envied reputation worldwide. Kilikanoon boasts access to the best of Clare, yet the nuclei of the Kilikanoon vineyards are those planted by Mort, a Clare pioneer. Affectionately known as the 'Golden Hillside" it has kept the vines flourishing for 50 years.

The descendent of a long line of grape growers, Kevin Mitchell is not only a skillful winemaker, but has the Clare Valley in his blood. A passion for terroir, particularly that of the beautiful Clare, with its steep north-south ranges and austere slate escarpments, arise from a childhood playing in, then working, the vineyards alongside his father, Mort.

Now crafting highly-awarded wines from the family's mature vineyards, his winemaking techniques focus on minimal intervention. By his own confession he is fantatical about carrying out his craft without masking the inherent vineyard flavours. The vines are dry-farmed and picked by hand;

This means no fining, clarification or filtering; the wines settle themselves. Likewise, intensity of flavor, achieved through low yields, will not be compromised. Kevin's steadfastness to these principles offer the Kilikanoon wines a robustness of flavor and texture that presents across the entire range, defining and setting them apart from their peers.

#### A Brief History of Kilikanoon at Shiraz

2002 Emily begins work in retail and immediately falls in love with Kilikanoon wines

January 2005 Emily travels to the Clare Valley and spends a day with Kevin Mitchell tasting wines and walking through the vines

September 2006 Kevin comes to Shiraz for a party in his honor. We tasted 7 wines, he signed bottles, and you ate authentic Aussie meat pies. It was the biggest event we had for 4 years.

May 2010 Emily interns at Kilikanoon for a week, assisting in the Clare Valley Gourmet Festival and the Clare Vintage tasting with the crew at the winery

Our 6-year Anniversary party also commemorates 10 years of my love for and friendship with one of the best wineries ANYWHERE. See events section for details.

And there's still more to come! Kevin and I have made Kilikanoon a very big and important stop on our tour of Australia next summer (open to a maximum of 16 wine club members) So stay tuned...

"Of course I didn't plan to have a 6-year party. But when you answer the phone and they say Kilikanoon, you say yes. No matter what!"

-Emily Garrison, Shiraz

## A Brief History of Kilikanoon

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

## **SEPTEMBER**

#### Peique Godello 2010 Bierzo, Spain

I love the firmness in this Spanish varietal. Waxy, dry, and hearty, it has nectarine, lemons, and a hint of apple to the flavor. It's bracing in the minerality with a little herbal quality to round it out. A great alternative to Chardonnay, it's better with seafood—so try it with Salmon Open-Faced Sandwiches, Tuna marinated in Wasabean brine, or anything with shellfish. \$16.99

#### **Bodegas Y Viñedos Del Jalon Teorema 2009** Calatayud, Spain 90% Garnacha, 10% Syrah 40-100 year old vines

Purple in color, this is anything BUT a fruit bomb. It has good mineral content, with loads of grey slate and violets. Flavors of black cherry, cocoa, and the finest balsamic vinegar round it out. Soft, stony, and the lighter side of Grenache, it finishes with a nice dusty tannin. This would be perfect with any of the Asian-themed recipes featured this month, as well as backyard BBQ, and anything in between. 88 = Robert Parker

\$9.99

#### Kilikanoon Killerman's Run Cabernet Sauvignon 2007

#### South Australia

Always a steal of a Cabernet, this has all the classic flavors with none of the classic price to go with it. Tons of currant, cola, and chocolate are laced throughout with tobacco and spicy oak. The finish has bits of leather and green peppercorn. A wine that will make you glad fall is on the way! This can pair nicely with red meat, anything blackened on the grill, or hard cheeses. Try Asian slaw with a blackened steak or wasabeans on your next cheese course. 89 = Robert Parker

\$19.99

# 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.

#### This Month's Feature: **Cline Ancient Vines Rose 2010** 100% Mourvedre, 100-year vines Contra Costa County, California

We featured this 2 years ago, and folks have been asking for it since. So of course I took everything. It's made in a traditional European style-- it's made like white wine (ie: it's not a byproduct of the red wine) Pomegranate, plum, and cherry are rounded out with aromas of anise, cranberry, and white pepper. "A garden party in a glass!" -July '09 newsletter Since the winery recommends this with both salmon and teriyaki, I think it's a fitting match for our recipes this month. Good all fall—snag it while you can!

\$14.99

#### Wine Club deal of the month = \$9.99!

#### SEPTEMBER'S BEER CLUB!

Each month, we select 2 breweries and 2 beers from each that are delicious and seasonal. On average, members receive a mixed 12, but bottle size and pricing sometimes alter the package. The result is 4 great beers between \$25 and \$30 total, tasting notes, and first dibs on the brews. 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.

#### WEYERBACHER, EASTON, PA

Pumpkin Beer Season is upon us!!.

#### Imperial Pumpkin Ale

Wow, this is serious! Spicy caramel and cinnamon notes and a rum-like warmness really draw you in. Intense spiciness and caramelized pineapple are on the finish, but it's not so much sweet as it is big and bold with rich flavor. It will change your mind about pumpkin beer. 8.0%

\$10.99 / 4 pack

#### **Hops Infusion IPA**

With 7 kinds of hops, this isn't your typical IPA. It reminded me of a red ale with a hint of rye, even in it's copper color. The creamy mouthfeel does have that pale ale briskness, though! Floral, pink grapefruit, and orange zest all play a part in this pretty, balanced pale. 6.2% \$10.99 / 6 pack

#### NEW BELGIUM, FORT COLLINS, CO

Collabeeration time-and both of these are extremely limited.

#### **Kick Pumpkin-Cranberry**

A collaboration with Elysian Brewing, it's a clean, fresh style beer – and I think the cranberry is the dominant flavor. The touch of sourness is actually pretty refreshing. Pear and sour apricot flavors add an interesting note. A definite earthy flavor on the finish rounds it out. 8.5%

\$5.99 / 22 oz.

#### **Clutch Dark Sour Ale**

Mmm. Looks like a stout. Dark, bitter chocolate, sour cherry, and integrated oak are enhanced by a chickory-coffee flavor on the finish. It's mild for a stout, which makes for a pretty, balanced dark beer. A collaboration with hard-rockers Named Clutch, hence the name. 9.0%

\$8.99 / 22 oz.

This month beer club gets 3 each from Weyerbacher and 1 each of the New Belgiums. That's a \$28.75 value!

## SHIRAZ'S RECIPES FOR **SEPTEMBER**

This month's featured food item is Rick's Picks Windy City Wasabeans. A crispy bean with soy and wasabi, it's an easy way to add Asian flair. Marinate tuna in the brine and serve the beans with boiled eggs, tomatoes, and potatoes for the world's best Nicoise; make bloody marys twice as good by adding a couple; add to a stir-fry or curry; or add it to a meat and cheese platter to liven things up. Or try the recipes below, if you can resist eating the whole jar as a snack! Wasabeans are \$9.99 a jar, and are automatically included in this month's wine club.

#### WINDY CITY SLAW

2 small Carrots, peeled and cut into matchsticks

2 c. red Cabbage, cut into thin ribbons

12 Rick's Picks Windy City Wasabeans, cut in half lengthwise

- 2 T. Wasabean brine
- 3 T. Crème fraiche or sour cream
- 1 t. Lime juice

Mix last 3 ingredients in a large bowl. Add vegetables and toss to mix well. Serve with fish, vegetables, or chicken marinated in Wasabean brine, or with open-faced sandwiches.

#### WASABI SALMON OPEN-FACED SANDWICHES

3 T. dry Mustard

3 T. Honey 3 t. Rick's Picks Windy City Wasabeans brine

3 t. Olive oil

- 4 Salmon fillets, 6 oz. each 4 slices sourdough or French bread
- Cooking spray or olive oil for cooking

Mix first 4 ingredients together in a small bowl and set aside.

Spray a nonstick pan or rub fish with oil and sauté or grill for 5 minutes on each side. Toast bread and serve salmon on top. Drizzle with mustard sauce and top with Windy City Slaw.

#### **CRU LEVEL WINES**

Wine club members, did you know if you upgrade to Cru, you can now pick Red or White? So if you prefer white wines, we now have our special level for you.

If you are currently in Cru Red, you can add Cru White for only \$25 more a month - and enjoy ALL of the best wines we choose every month! (We call that CRU MAX) Cheers!

#### Wine Club Premier Cru Level RED!

#### Soos Creek Palisade Merlot 2007 Columbia Valley, Washington Champoux, Klipsun, and Kiona Vineyards 97% Merlot, 3% Cabernet Franc

Big, bold Merlot-what I like to show people who think they don't like it. A deep, extracted purple color, it has strawberry, cola, blackberry, and boysenberry fruit. Dark, full and dry fruit complete a spicy, cinnamon-laced, lightly oaked vanilla finish. Cranberry and pepper add to the classic old-world profile (they're aiming for the flavor of Bordeaux. And they hit the mark). Roasted veggies, Coq au Vin, and Boeuf Bourguignon also hit the mark. \$37.99

Red cru level only deal of the month = \$22.99!

#### The Mouse Trap - Rani Bolton

#### Beer + Cheese = Happiness, Part 1

Shiraz has amazing beer, but I will be the first to admit that I have never really thought about pairing it with cheese. All I have to say is WOW - why have I not done this before? It's so logical; cheese and beer grew up together on the farm, and the grain used to make beer is the same as that which is fed to milk-animals to produce cheese. More importantly, the flavors of beer and cheese – earthy, yeasty, musty, fruity, rich, toasty, floral – blend together. In fact, even the craft beer and artisanal cheese industries bear a certain resemblance: both industries are currently rich with avid enthusiasts playing new world riffs on old world styles. With: Young, fresh, tart cheeses such as fresh chevre, mozzarella **Try:** Wheat beers such as hefeweizen and Belgian-style witbier With: Humboldt Fog and other goat cheeses with a little age Try: A Belgian-style saison With: Garrotxa and other aged hard goat cheeses Try: dry, creamy stouts with coffee and chocolate aromas With: Manchego and other mild, medium-aged sheep's milk cheeses Try: amber ales well balanced between malt and hops With: Pecorino; other aged sheep's milk cheeses with pronounced salty, nutty flavors Try: brown ales With: Soft-ripened triple creme **Try:** A Belgian-style saison; fruit beer With: Aged Gruyere or other aged Swiss-style mountain cheeses Try: Porter, Stout; sweet, mellow beers with chocolate, caramel and coffee notes With: 5 Counties cheddar or other classic English-style cheddar

Try: IPA or other pale ales with abundant hopping

With: Munster Gerome or other washed-rind cheeses with strong earthy aromas

Try: Big, Belgian, rich dark beers

With: Stilton or other mild to moderately piquant blue cheeses Try: Barleywine Style Ale. Serve barleywine at cellar temperature.

#### Wine Club Premier Cru Level WHITE!

#### L'Ecole No 41 Semillon 2009 Columbia Valley, Washington 89% Semillon, 11% Sauvignon Blanc

A waxy and heavy nose, which is textbook Semillon, a wine of low acidity and plenty of weight, along with a smooth, rich palate. Pure fruit, lots of pear, tropical fruit, and honeycomb are on the palate. The finish is banana cream pie and white chocolate—but it's bone dry. A truly charming wine that would be beautiful with grilled or poached seafood, Asian cuisine, or Swiss cheeses.

\$25.99

White cru level only deal of the month = \$15.99!