

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

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DO YOU WANT TO RECEIVE A COPY OF OUR NEWSLETTER IN YOUR MAILBOX?

We are trying to be more green at Shiraz!

If you would like to CONTINUE to receive our newsletter by snail mail, we will be happy to do so, as we will continue to print them for you. Just let us know before December 31 and we will put you on the new list!

However, if you would rather view them on our website Newsletter Archive or pick one up in the store, you can simply do nothing.

Once again: if you want this = call, email, or come by!
If you don't want it = do nothing.

Cheers!

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UPCOMING EVENTS



THURSDAY, NOVEMBER 3

6 - 8:00 P.M.
A TASTING OF BELGIAN LAMBIC BEERS with importer Kelly Hughes of Latis! Taste 3 different Lambics from Boon in Brussels: Kriek, Framboise, and Geuze. Free of charge.

THURSDAY, NOVEMBER 17

A WINTER WHITES TASTING!!
Taste Emily's favorites from her trip to Germany and Austria this year. With special guest Kevin Pike of Skurnik Wines
3 seatings; 1st seating, cru level wine club only. First tasting 4:30-6 p.m., second tasting 6-7:30 p.m., third tasting 7:30-9 p.m. Limit 20 people each seating. Try 11 wines ranging from \$20-47 each. Try everything from Roter Veltliner (different grape!) to some vintage Rieslings never seen in the U.S. before. . . Here are some of the best white wines I've tasted all year—limited production, small allocations for the state—but you have the opportunity to taste them! This grouping of wines will be stellar—I went all the way to Germany and Austria to pick them out, and I'm really excited to share them!! Don't miss this opportunity to taste (and buy) what I thought were the best values of a trip where I had 700 wines to choose from! RSVPs essential. \$20 per person
NOTE = GET TICKETS, Y'ALL—KEVIN IS WHO I TRAVELED WITH TO FIND THESE WINES, SO YOU WON'T WANT TO MISS THIS!!

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

FRIDAY, DECEMBER 2

A GROWERS CHAMPAGNE TASTING AT SHIRAZ
Don't know why growers is better? Need bubbly for the holidays? You need to be here!
5 P.M.; 6 P.M.; 7 P.M.

A Champagne Tasting with Michael MacNeill! Back by popular demand, we are doing three rounds in smaller tastings for more personal attention as you try the Growers' Champagnes Emily has selected for this holiday season. Taste 10 Champagnes with comments from Michael, alongside appetizer options great with bubbly and appropriate for festive occasions. Only \$35 per person. Limited seating, RSVPs necessary.

Includes appetizers with guest Rani Bolton of Inland Seafood. Appetizers may include cold smoked salmon, hard smoked salmon, lobster bisque, crab cakes, duck sous vide, smoked trout dip, tortas, and specialty cheeses.

SAVE THE DATE!

OUR HOLIDAY OPEN HOUSE WILL BE DECEMBER 8, 9, AND 10
See you there—I mean here!

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.*



www.shirazathens.com

NOVEMBER 2011

"Whoa!" "YUM." "Intriguing!"
"wow—delicious." "mmmm!"
"what more do you want??"

-Emily's tasting notes from the wines we're pouring at our Winter Whites tasting here at Shiraz November 17 (see upcoming events for details!)

Top Five Roses for Thanksgiving

1. Heidi Schrock Biscaya 2010, Burgenland, Austria
Reminiscent of the wines of Southern France, this combo of St. Laurent and Merlot has a pretty saltiness and brilliant acid. Blackberry and deep black cherry give it a backbone, in a "reasonably serious" way. I actually just want to bathe in this wine. Extremely limited!
\$19.99

2. Bastianich Refosco 2010, Friuli, Italy
A very dry, lighter and more austere wine. Ultra-crisp, with lots of baked red apples accented with fresh watermelon and orange peel. This is yummy with and without food to pair it with. Delicious with lentils, stuffing, and all of the herbs this season.
\$16.99

3. Sattler Zweigelt, Burgenland, Austria
Flowers and cream in a pure and deep pink expression. The wine reminds me of strawberry jam on buttered dark bread—a meal in itself. Viscous, super juicy, and extremely pleasurable. Like the final gift from the summer months. Extremely limited!
\$16.99

4. Bosman 27 2009, South Africa
From 27 grape varietals, this is officially the most diverse Rose on the planet. Bone dry, it is clean cut and full of strawberries. A light aroma of rose petals and a firm backbone make it delightfully pretty. A great aperitif.
\$10.99

5. Horse and Plow 2010, North Coast, California
Huge and juicy, with all the tannins and strength of a California red. Intense, it has loads of raspberry and boysenberry, with a serious backbone that can also handle stinky cheese and red meat, not to mention spicy food (fried turkey, anyone?) Limited!
\$17.99

Wine Club, this month take an extra 10% off any of the Top Five Roses for Thanksgiving! (that's 10% off bottles and an EXTRA 10% off when mixed in a case!) Also, we're extending our Cline Rose discount through Thanksgiving because it's good for Turkey Day as well.

*Honorable Mention:
Cline Mourvedre 2010, Contra Costa County, CA
Pomegranate, plum, and cherry are rounded out with aromas of anise, cranberry, and white pepper. A garden party in a glass! And it's great with the wide variety of dishes served at Thanksgiving, especially with cider and sage flavors.
\$14.99
wine club deal = \$9.99!

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

NOVEMBER

This month, wine club gets \$64 of wine and food for only \$45—see us for details on the best deal in town!!
p.s. Wine Club also makes a great holiday gift!

Ecker Zweigelt "Tradition" 2009 Wagram, Austria

Ecker wines are finessed but honest, and this single-vineyard Zweigelt is perfect for Thanksgiving dinner. Ruby red, with strawberry, red apple, and boysenberry flavors, it has a plumpness that would be overwhelming if not for the crisp minerality. Talc-y, and refined, it is smooth and rich with hints of sage, moss, and stones on the finish. My notes read "ridiculous." You'll see!
\$23.99

Geil Silvaner Trocken 2010 Rheinhessen, Germany

Geil is like a best friend—comfortable and great to spend dinner with. Bone-dry, with an almost SPARKLING minerality. Sweet green herbs like tarragon are paramount, with vibrant acid to back it up with crisp, firm character. Extremely juicy on the palate, which keeps it from being too herbal and austere. As delicious as it is, it really shines with food. . . And I mean any food.
\$16.99

Chateau St Cosme Cotes du Rhone 2010 Rhône Valley, France 100% Syrah

Brawny, big, and meaty, this is an intense wine. Let it breathe and it becomes dark, full, and elegant. The blackberry fruit is nicely balanced with an elegant tannic structure. Drying and bright, with pure fruit and a clean finish; This is good with all sorts of food, from roasted game to veggies with savory spices and lighter meats with gravy.
90, best buy = Wine Spectator
\$14.99

This Month's Feature:
See front page for details!

**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.

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. Did you know there is a Cru Maximum Level?? Get the best of both worlds, red & white, plus all the discounts and special invites that exist within the Shiraz world!! for only \$25 more a month—Cheers!

Wine Club Premier Cru Level RED!



Berger Blauer Zweigelt Leithen 2006 Kremstal, Austria

If you like great Pinot Noir, prepare to be amazed! A truly amazing Zweigelt, with violets, bread, and red radishes on the nose. Pomegranates are balanced by superb minerality; smoke and licorice by a rich and juicy texture; and a long, long finish by a crispness and peppery nature. Sweet, burgundian fruit in its finest form. (pronounced lye-tin)
\$29.99

(Case price = 23.99!!)

Wine Club Premier Cru Level WHITE!



Messmer Altenforst Rieslaner Spatlese 2008 Pfalz, Germany

"if there's anyone who disputes my claim that white wine does NOT get better than this, I will buy you a car." —importer Terry Theise
My tasting notes on this were over the top as well. As creamy as half and half, with tropical fruit, pineapple, and yellow roses. Fresh bread is balanced by a full, fat, silky, slippery texture. It lasts forever! And reminds me why we love wine in the first place.
\$35.99
**White cru only special of the month =
\$30.99!**

Want to see other insanely great white wines? Our Winter Whites tasting is November 17

SHIRAZ'S RECIPES FOR NOVEMBER

This month's featured food item is Emily's own new line of spices! Introducing Emily Says. . . Add Me!

- That Girl Sure Likes To Fish
Spices, herbs, and a hint of smoked salt to enhance the most delicate of shellfish, or chicken, vegetables, and pork.
- Green Goes With Everything
Originally a vegetable rub, this blend is almost all herbs with just a little garlicky spice to add that extra something to butter, olive oil, or quark on the table, Try it with turkey burgers or pasta sauce.
- My Steak Is Better Than Yours
A Greek-inspired blend, it is wonderful on any red meat. Taste it on roasted potatoes or fries, with peppers and onions, or in salad dressing.

With 3 different blends, you might find a new favorite—or two. This month, wine club gets a choice of any of the 3 rubs!
Emily Says. . . Add Me! is \$5.99 a package.

NOVEMBER'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.

BROOKLYN BREWERY, NEW YORK

Brooklyn Brown Ale

The original from the brewery, it's been made since 1909. More of an English style brown, it has more roasted malt than a pronounced hop flavor. Creamy, coffee/espresso notes and a hint of red berry on the finish make it my pick for BBQ or Thanksgiving.
\$8.99 / 6 PK.

Brooklyn Sorachi Ace

Made entirely from Sorachi (almost extinct Japanese variety) hops, this is Saison farmhouse ale, refermented like Champagne, and sealed with a cork cage. It has complex flavors of lemongrass and black pepper to match the gingery, yeasty fizz. *This is one of the best cheese pairing beers I know. It can match almost anything!
\$8.99 / 750 ML.

CONSTELLATION EUROPE ENGLISH CIDERS

Both of the ciders this month come in a 16.9 oz. can, just right for a pint—and they're gluten-free!

William's Sir Perry (Pear)

This has a delightful woody earthiness and a ton of flavor. Fruity and tangy, fun and full! A touch of lemon to the distinctive pear flavor. This is best with food, especially pub style yummys or a cheese platter.
\$8.99 / 4 PK.

Blackthorn (Apple)

This cider has been made since 1972, so we figure they know what they're doing--Plus it's just delicious this time of year. Clean and clear, this is pure great apple flavor. Pleasantly dry, with a hint of tartness and light effervescence.
\$8.99 / 4 PK.

This month, beer club gets 3 each of the ciders and brown ale, plus 1 sorachi ace. That's the equivalent of over 15 beers!

The Mouse Trap - Rani Bolton

Apples and Cheese: Taste and Texture - A Great Combination

5 am: I am sitting in my kitchen, drinking coffee and listening to leaves rustling. Fall is here and I am excited about taking my family to pick apples in Ellijay. Being from apple orchards in New England, it's worth the traffic and tourists to pass the love of apples to my 3-year old daughter. She can choose her afternoon snack from the tree that grew it. Today will bring great memories for everyone; they just need to wake up. What will I do with all these apples? I have friends over for wine, apples, and cheese. It will be great fun chomping on all the varieties of apples with the cheese I have in the house. After a day of traveling, I want to keep it simple: 1. Pick apples 2. Wash apples 3. Put on cheese boards 4. Let Emily bring over the wine. The crunchy texture and sweet taste enhance the flavors of many cheeses, ranging from creamy Bries to nutty Gruyeres. When pairing food with cheese, you should highlight both equally. Go for flavors that will accentuate, rather than overpower, the cheese itself.

- A classic pairing is a soft, sweet blue cheese with a tart, crisp apple like Granny Smiths – try Arkansas Blacks!
- Tartufo, paired with a sweet ripe apple such as a Honeycrisp or Jonagold, is like eating a caramel apple.
- Pair an aged Cheddar like Jasper Hills Clothbound with a like sweet-tart Mutsu apple.

APPLE PIE WITH CHEDDAR CRUST

CRUST

1 ½ cups all-purpose flour
1 stick butter (use Kerrygold!)
6 ounces Cheddar
3 T. cold water

FILLING

2 pounds green apples
2 pounds red apples
½ cup sugar
1 t. ground cloves, allspice, or nutmeg
1 T. cornmeal
1 egg, beaten

Sift the flour and combine with butter til crumbly. Add cheese and enough water to make dough that leaves the bowl clean. Wrap dough in plastic wrap and chill for 30 minutes. Meanwhile, core, peel, and quarter apples and cut into thin slices into a bowl. Preheat oven to 425 F. Take half the pastry and roll out for a 9 inch dish. Trim and line the pan; sprinkle with cornmeal. Pack the apples into the pie dish and sprinkle with sugar and spices over each layer. Roll out the rest of the dough and lay the crust over the top. Cut slits in the crust and brush all over with the egg. Bake for 10 minutes at 425; lower temp to 375 F for 45 minutes. Serve warm or cold!

For a list if Ellijay orchards see
[georgiaapplefestival.org/
orchards.htm](http://georgiaapplefestival.org/orchards.htm)

