

PRSRT STD US POSTAGE PAID ATHENS GA PERMIT NO. 51

RETURN SERVICE REQUESTED

Back by popular demand, you can preorder a surf and turf dinner to prepare at home from Shiraz for Valentines Day! Pick up a full dinner on the 14th, including sides!

Don't miss our special Valentines' two-week Gift Shoppe at Shiraz!

February 1 - 14!

Feb 1-8 Create A Wish List!

come browse in our special gift area drink complimentary wine and bubbly

Feb 8-14 Give A Gift She'll Love!

includes complimentary gift wrap call-ahead service available

UPCOMING EVENTS

THERE ARE TOO MANY TO CRAM INTO THIS SECTION!!! SEE THE FRONT PAGE FOR ALL THE DETAILS JANUARY, FEBRUARY, MARCH, APRIL AND MAY!

STARTING IN 2012, FRIDAY HAPPY HOUR AT SHIRAZ!

Every Friday, enjoy an appetizer plate and two glasses of wine for only \$10! (wine and food may be purchased separately)

A SMALL ANNOUNCEMENT ON SUNDAY SALES:

People ask me every day what effect any change in this law will have on us at Shiraz. The major benefit to this change would be to large companies with a lot of staff. The simple truth is that as a small, independent business, to open on an extra day means losing the weekend. We are closed 2 days a week—one to do bookwork and one for time to ourselves. While I am worried that we might lose occasional sales on our off day, we hope that our customers will support us in shopping at Shiraz during the 5 days a week that we are open. We thank you for every purchase that you make at Shiraz!

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.

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.



"If I had to select just one wine that would express why I do this and what I believe in, it would be this one."

- importer Terry Theise on Heidi Schrock Furmint

UPCOMING EVENTS:

BURGERS AND BORDEAUX, Thursday, January 26

6:30 p.m. at Shiraz

\$30 per person; \$25 for wine club members

Join us for a celebration of Bordeaux, a great wine to pair with the best gourmet dishes—and with the most simple fare. We will be serving sliders of 5 different varieties on brioche buns, along with wines to match. Special guest Warren Helman of Bordeaux importer Yvon Mau will speak. The event will also include live jazz music from the Jake Mowrer trio. Tickets are now available.

-Fresh herbed salmon burger with green goddess dressing

Yvon Mau Cotes de Gascogne 2010

-Spicy pork burger with Thai-style BBQ sauce and sriracha pickles

Chateau Bergerac Rose

-Chickpea and sweet potato burger with blueberry honey mustard and red peppers

Chateau La Corolle 2010 Cuvee Prestige

-Beef and Bleu cheese burger with balsamic grilled onions

Chateau Le Cluzeau 2009 Cuvee Cecile

-Ground lamb and feta cheese burger with olive tapenade

Chateau La Raze Beauvallet Cru Bourgeois 2009

Saturday, February 4 12-5 p.m. \$25 (\$30 at the door) The Grand Tasting of Athens Wine Weekend and wine seminars! Emily will be teaching a seminar on food and wine pairing with Jaamy Zarnegar of the Last Resort, with three seatings (first-come basis) There's a wine dinner that night at 6:30, with wines paired by yours truly: buy a ticket for the whole day for \$150, all-inclusive. (discounts on groups of 8)

Sunday, February 5

Athens Wine Weekend will conclude with a Champagne Brunch featuring keynote speaker Karl Boegner of Georgia's only sparkling house, Wolf Mountain Vineyards. We are excited to join Karl and hope you will too! Seats are \$40 each, all-inclusive with meal and seminar.

Saturday, February 11

The tasting for Feb. of wine club wines (Sat, Feb. 4th tasting will be cancelled due to the Athens Wine Weekend and Emily's seminars taught at the Classic Center)

Sunday, February 12

Join the fundraiser "Festival for Life" with a special gourmet dinner! 5-courses paired with wine, prepared by Emily at her house. Tickets will include a dessert reception at the Botanical Gardens on February 18; all proceeds will go to Aids Athens. Limited to 14 seats.

coming in March: a wine dinner at Etienne Brasserie coming in April: a wine dinner at Heirloom Cafe

Saturday, May 5:

Emily will be jumping out of a plane for charity!

We are supporting ESP, Extra Special People in their biggest fundraiser of the year, "jump, fly, be different." This money goes to Athens-area residents with developmental disabilities. Please support Emily and ESP with donations to a great cause! See us for details.

20 JANUARY www.shirazathens.com

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

JANUARY

Wine Club is the best deal in town!

This month, our wine club gets \$65 worth of wine and food for only \$45! Ask us about our most popular program, year after year.

Strub Gruner Veltliner 2010 Kabinett Trocken, Rheinhessen, Germany

Gruner from Germany in tiny amounts—it's 3% of only 30 acres. Delicate and complex, the flavors are like concentrated melon and lemongrass. Dense and firm, it has lively acidity and a brisk finish of limestone and grass, along with a spritz of lime and white pepper. Drink it with anything green, shellfish, or food cooked with fresh herbs.

\$17.99

Chateau Le Cluzeau Bordeaux '09 **Cuvee Cecile (organic)** 50 Merlot, 25 Cabernet, 25 Cabernet Franc

This winery a mere 2 miles from St. Emillon has been owned by the same family since 1802. Smoky peat and hints of barnyard spell right-bank Bordeaux. A meaty palate of olives and black fruit, plus black raspberry, ash, and tar. The finish is clean. Try it with mediumweight, cozy dishes.

\$14.99

Domaine de Nerleaux Clos de Chatains V.V. 2006 Saumur-Champigny, Loire Valley, France

Dark, inky aromas of pencil lead, blueberry, and cassis are elegant too. Velvety and elegant, the palate is super-stony, with black fruit, cranberry, and orange. Firm tannin, tons of minerals, and great spice complete the picture of this wonderful Cab Franc. Try it with Asian-spiced dishes or grilled game.

\$23.99 this month = \$19.99 for wine club this month = \$15.99!

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: **Selaks Sauvignon Blanc 2009** Marlborough, New Zealand

Tight and bright, as are the hallmarks of classic Marlborough Sauvignon Blanc. Fresh and refreshing, passionfruit and lemon / lime manage not to be overwhelmingly acidic. It is lightly floral, full of citrus, clean, and super pretty. Best with shellfish or any goat cheese, whether fresh or aged.

\$17.99

wine club deal of the month = \$12.99

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!

Domaine de Nerleaux Les Loups Noirs 2005 Saumur-Champigny, Loire, France

Supple and generous, with deep, dark flavors of currant, cassis, and licorice. The palate has a note of grilled meat, and the finish, a hint of bitterness. It fleshes out wonderfully with some coaxing, and softness pulls out the flavors on the palate even more. A most beautiful expression of Cabernet Franc as only the Loire can do it. Fantastic with grilled meats, roasted game, or earthy vegetable dishes.

\$34.99

Deal of the month = \$29.99 Cru level special this month = \$24.99!

Wine Club Premier Cru Level WHITE!

Heidi Schrock Furmint 2010

What a stunner! From an ancient Hungarian grape comes this amazingly dry, firm, delicious new classic. With a salty, sea air-ish tang, chamomile tea, and a touch of bay leaf; it is rounded out nicely with Acacia wood instead of oak. The finish is creamy and salty at the same time. Amazing! And one of the best wines I've ever had.

\$32.99

SHIRAZ'S RECIPES FOR

JANUARY

This month's featured food item is Wild Thymes Korean Ginger Scallion Marinade. Marinate salmon in it, and serve the finished product with orange crème fraiche for an outstanding meal, use it to add flavor to vegetables or steak, or try one of these recipes:

VIETNAMESE SHRIMP PANCAKES

2 c. all-purpose flour

2 eggs

2 t. garlic, minced

 $\frac{1}{2}$ t. salt

 $1 \frac{1}{2}$ c. water

1 c. milk

1 small zucchini, shaved fine

1 small carrot, shaved fine

4 T. butter

1 T. olive oil

1 pound fresh shrimp

2 scallions, chopped fine ½ c. Wild Thymes Korean Ginger Scallion Marinade

In a bowl, combine flour, eggs, garlic, and salt. Slowly whisk in water and milk and then add zucchini and carrots. Heat a small nonstick pan on med hi and add a teaspoon of butter and enough batter to make a thin pancake; cook 2-3 minutes each side until it sets. Make pancakes in batches, keeping them warm by covering a plate until they are all finished. Meanwhile, heat a nonstick pan on medium heat and season the shrimp with salt and pepper. Add a Tablespoon of oil to the pan and add shrimp. Saute for about 4 minutes, until the shrimp becomes opaque. Toss the shrimp with marinade and scallions. Place a heap of shrimp on each pancake and fold over or roll to serve.

JANUARY'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.

BELLS, MICHIGAN

Winter White Ale

Fresh and refreshing, a nice change from most winter seasonals. Tropical fruit, coriander/ orange backbone and a long finish. Clean and creamy, it still has more heft than most Hefes. \$8.99 / 6 pk.

Cherry Stout

Hooray for Michigan cherries! They add a tartness instead of a sweet character to this bold but not heavy stout. Chocolate notes, malt, and a freshness make it perfect for beer and wine geeks alike. \$14.99 / 6 pk.

GREAT DIVIDE, COLORADO

Hibernation Ale English-style Old Ale

Rich and round, it has a malty, roasted caramel undertone with hints of red fruit. A pleasurable beer with a soft, creamy finish. \$10.99 / 6 pk.

Claymore Scotch Ale Wee Heavy
Subtle and complex, with a roasted, sasparilla-like undertone and some
mocha fullness. Not TOO heavy as the color might lead you to expect. \$10.99 / 6 pk.

This month, beer club also gets a 4 oz package of bacon brittles from The Redhead with their mixed 12-pack—making it a \$29 value!!

BOK CHOY SOUP WITH KOREAN MEATBALLS

1 pound ground beef

4 T. Wild Thymes Korean Ginger Scallion Marinade

4 T. olive oil

2 T. ginger, minced

4 cloves garlic, minced

1 tomato, chopped

2 T. chili sauce

2 T. sesame oil

4 c. vegetable or chicken broth

2 c. water

2 bunches bok choy, cut in a rough chop

Mix ground beef and marinade and form 1-inch meatballs. Heat 2 T. oil over medium and brown meatballs on all sides, around 8 minutes total; set aside. Heat the rest of the oil over medium in a stockpot and add ginger and garlic; sauté for 2 minutes. Add tomato, chili sauce, and sesame oil; sauté for 2 minutes. Add broth and water, and cook for 15 minutes. Add bok choy and meatballs; cook another 5 minutes.

this soup is also wonderful in the vegetarian version without the meatballs

LOOKING FOR MORE GREAT RECIPES? SUBSCRIBE TO THE SHIRAZ CHANNEL ON YOUTUBE!

Subscribe to our youtube channel: shirazathensga We have a new, delicious, easy-to-follow recipe each week!

The Mouse Trap - Rani Bolton

Age is Good

Happy New Year! 2012 is here and we are all getting older together. Personally, I hope to get wiser through experience and to only improve with age. As I work with cheese, I laugh when I think of how many parallels there between it and people when we age. They both

evolve and mature

get sharper

find more pronounced personalities

sometimes gets a little nutty (couldn't resist!)

A cheese ager, or "affineur," controls the conditions for each type of cheese to age properly. He designs a room or chooses a cave with enough air circulation, the right temperature, humidity, and mold spores (if necessary). Once the cheeses are in the cave, the affineur tends to them regularly to support an even distribution of moisture and rind development. He regularly checks that all conditions will promote the development of the desired cheese.

Tasting different Manchegos is an affordable and delicious way to taste and understand the influence of age. True Manchego is produced in the La Mancha region of Spain, is made from the milk of Manchego sheep, and has a firm yet buttery texture and flavor. The exterior of the cheese is an embossed pattern similar to that of woven grass, in an "ear of wheat" pattern.

This month we'll feature a 6 month aged Manchego (Curado). If you have ever tried our 3 month (Queso Manchego) you will find this 6 month cheese slightly harder than it and less nutty than the 12 Month (Viejo).