

RETURN SERVICE REQUESTED

Thank you for your support of our locally owned and family-run, independent business.

We love referrals!

You are our best and most effective marketing program! Please tell your friends, family, and colleagues about what we're doing here at Shiraz.

Did you know that we can special order wine for you?

If we can track it down, we'll bring it in - and we can help you choose and purchase the right amounts for your special events!

UPCOMING EVENTS

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SHIRAZ WILL REOPEN JULY 10

TASTINGS IN JULY AND AUGUST

During our regular Saturday tastings this summer, we will request a \$5 donation. all proceeds will benefit Project Safe and will also count as a vote for Emily to dance in 2013 in Dancing with the Athens Stars!

FRIDAY, JULY 20 AN ICE CREAM SOCIAL AT SHIRAZ

5-8 p.m.

Enjoy beer floats with stouts and fruit beers paired with a variety of frozen yogurt flavors only \$5 per float; all proceeds to benefit Project Safe

ATHENS GA PERMIT NO. 51

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EMILY'S WINE CLUB SELECTIONS FOR

JULY

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Creta Roble 2009 Ribera del Duero, Spain 100% Tempranillo

From 70-year old vines in chalk comes a deep inky ruby-purple wine. Deep flavors of black fruit are enhanced with incense, asphalt, and espresso. The wine is big, with a dark tannic structure. However, it has the elegant nature inherent in the best of the region. Try with Southwest Cauliflower Soup, pasta with pesto, cream, and pine nuts, or pesto-tossed shrimp. 90+, Robert Parker \$15.99

La Mozza I Perazzi Morellino di Scansano 2009

Maremma, Tuscany, Italy 85% Sangiovese, 15% Syrah, Alicante, Colorino, and Ciliegiolo La Mozza is a collaboration between Joe and Lidia Bastianich and former Iron Chef Mario Batali. Rich, with chocolate, raspberry, and spicy raisin and licorice notes. A fresh cherry finish lingers just enough to pair with Mediterranean food. Lidia said it best: "If the wines are a representation of anything, it's of a good knowledge of food." Try pasta or pizza with chile pesto for a great combo. Or one of my favorites: sweet potato and mushrooms over a strip.

\$16.99

Domaine du Vieux Chene Blanc 2011 Cuvee d'Or, Rhone Valley, France 50% Roussanne, 50% Chardonnay

Honeyed almond and pear on the nose make for a warm, inviting first sip. But it's the bright punch of acid that makes you sit up and take notice. Firm, hefty, and very, very dry; the finish has a chalky texture. Not just light wine, it has a lot of character from all the roasted yellow fruit and toasted nutty character underneath. It has the stuffing to stand up to food, including pesto shrimp or a pasta tossed with pine nuts and parmesan. \$11.99

This Month's Feature: Quintay Clava Pinot Noir 2011 Casablanca Valley, Chile

From a cold region within Chile comes this elegant and juicy Pinot. Bright and focused, lively and fresh, this is a great red for hot weather. Lots of raspberries and red fruit with a supple, Burgundian mouthfeel. It's extremely soft on the finish. Try it with cauliflower soup, pesto-topped fish, or shrimp tossed in pesto. Also wonderful with grilled salmon or vegetables. \$14.99

wine club deal of the month = \$11.99

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.

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.



Wine Club is the best deal in town!

This month, our wine club gets \$52 worth of wine and food for only \$45! Ask us about our most popular program, year after year.

CRU LEVEL WINES

Members of wine club can get extra benefits from a cru level! Choose red or white for an extra \$25 a month, or Cru Max for everything wine club has to offer. Cru level members also get even more benefits.

Wine Club Cru Level RED!

* * * * * * * * * * * * * * * * * * Acustic Brao 2008 50% Grenache, 50% Carignane Montsant, Spain **extremely limited**

These 30-80 year-old vines have tons of characterand heft. Full of charcoal and cream on the palate, the fruit is super-dark and heavy. Black and juicy berries, plums, coffee, and spice fill up the glass with mouthfilling flavors. The finish from this unfiltered wine is layered and long, and wonderful with dishes like roasted pork with chile pesto or blackened steak with charred peppers. \$39.99

this month for cru red members only \$35.99

Wine Club Cru Level WHITE! ***** Weingut Brundlmayer Zweigelt Rosé 2011

Langenlois, Austria **extremely limited**

This winery is generally considered the finest winery in Austria, and was named Terry Theise's "winery of the vintage." However, Brundlmayer makes so little Rosé that it isn't even in the importer's catalog. Gorgeously pure, it has the Zweigelt structure of violet, strawberry, and cranberry. Lighter elements lift it, with pineapple, cool melon, and orange peel. It is delicious alone or with almost anything you can cook during the summer months. One sip and you'll remember it all: why you love Austria. and Rosé. and wine. \$24.99

this month for cru white members only \$22.99

Beer Club's Picks for JULY

In the month of July, Beer Club members will be able to choose their own beers! members will receive 2 tickets to the Ice Cream Social on July 20 plus \$20 towards beer purchases of their choice in the store. Don't miss our Ice Cream Social on July 20 5-8 p.m. at Shiraz all proceeds will benefit Project Safe and team Emily for Dancing with the Athens Stars!

Don't ask me how I got roped into this, but I'm actually participating in the People's Choice contest for the 6th Annual Dancing with the Athens Stars! You may have seen the show before--which pairs well known people in the community with dance instructors who then perform in a competition onstage at the Classic Center. It's a benefit for Project Safe, the local non-profit organization working to end domestic violence through crisis intervention, ongoing supportive services, systems change advocacy, and prevention and education in the community.

Between now and August 31 the public will choose which of the finalists will get to dance in next year's show by donating \$1 per vote in our names to Project Safe. People can vote as many times as they like (e.g. \$50 equals 50 votes). At the end of the voting period, Project Safe will determine the winner based on total votes received/dollars raised and how many different people voted for each contestant. Now the idea of dancing on stage in front of a bunch of people kind of terrifies me. But I do want to do my part to help Project Safe. Like a lot of people, I didn't really know much about domestic violence until I got involved with this event, but I've learned that one in four women in the United States is physically or sexually assaulted by an intimate partner according to a study just released by the Centers for Disease Control. Locally, Project Safe answered nearly Continued next page

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

The Mouse Trap - Rani Bolton

Nocetta di Capra



Orobica goat

Lombardy, Italy

Look at that Orobica goat above. Doesn't it make you want to go on a hike and get away from the world? A few years ago, the Orobica goat returned to its original home in the mountains of Valtellina, Italy. It was brought back partially for tourism and it partly to reestablish an indigenous goat. It is an excellent grazer in the high alpine pastures and differentiates from the other breeds for its long hair, which color may vary according to different types. It features very long horns, bending towards the sides at their base and upwards at their top; the average weight is 120-200 pounds.

From this stunning and impressive goat the people of Lombardy produce Nocetta di Capra. Nocceto di Capra is a soft-ripened, bloomy rind goat milk cheese that's velvety and luxurious in texture. Almost like a triple-creme, it has a mildly goaty flavor, earthy, mushroomy, nutty nuances and a wonderful



mouthfeel. It is an excellent choice for stuffing seasonal figs or spreading on crusty bread with a drizzle of local honey. Enjoy!

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.

SHIRAZ'S RECIPES FOR

This month's featured food item is Gracious Gourmet's Hatch Chile Pesto. Toss it with penne, tomatoes, and pine nuts; serve it over fish; make a caprese sandwich by mixing the pesto and mayo as a spread; drizzle it over a grilled steak or a pork loin; make a breakfast burrito with eggs, grits, cheese, potatoes, and chopped tomatoes, and top with pesto; or try any of the recipes listed below. Hatch Chile Pesto is only \$7.99 a jar, and is automatically included in this month's wine club.

SOUTHWEST CAULIFLOWER SOUP

(this soup is also great with corn instead of cauliflower)
5 cups cauliflower, stalks removed (about 1 head)
2 Tablespoons olive oil
1 Tablespoon smoked paprika
2 ½ cups vegetable broth
2 Tablespoons butter

- 2 small onions, chopped
- ¹/₄ cup Qimia or cream

4 teaspoons Gracious Gourmet Hatch Chile Pesto salt and pepper to taste

Drizzle cauliflower with olive oil and sprinkle with paprika; roast for 30 minutes at 300 F. Heat a large pan on medium; melt the butter and cook the onion for 7-8 minutes until browned. Add the cauliflower and broth and bring to a boil. Reduce to low immediately and simmer for 10 minutes. Puree the soup, adding the cream, salt, and pepper. Serve the soup hot, drizzled with pesto. Serves 4.

2000 crisis calls last year and sheltered over 100 women and children. Their programs work too-for example 96% of sheltered clients achieve their housing goal. Project Safe is efficient as well. Only 10% of their income goes to administration and overhead. All the rest goes directly to programs and services for adults and children. So I feel good asking for your support--not just because I secretly do want to dance, but because I want to help Project Safe in its work. Please consider making a contribution to Project Safe. You can donate through their website by going to www.project-safe.org and then clicking on the Dancing with the Athens Stars button. When you click on the button with my name you'll get to the secure PayPal site. You can donate through PayPal, or use your credit card. Alternatively, you can send a check to Project Safe at P.O. Box 7532 Athens GA 30604. Be sure to put my name in the memo line. :) All donations are tax deductible.

Another way you can contribute to this cause is by buying a raffle ticket! Shiraz has created an outstanding raffle with prizes at dozens of local businesses. Each ticket is only \$5, and the prize is currently at \$500 and growing by the day! We are limiting the tickets to 10 per person, but every single one purchased helps me in the contest--and every cent goes to Project Safe! Also, check our events calendar for our 7/20 Beer/ Ice Cream Social Fundraiser. Thanks so much for your support!

Cheers, Emily

THIN CRUST HATCH PESTO PIZZA

2 large wheat tortillas 2 Tablespoons cornmeal 3 Tablespoons hatch chile pesto ¹/₂ cup grapes, halved 1/2 cup cooked chicken, shredded 1/2 cup shredded mozzarella cheese Heat a pizza stone or baking pan on 350 for 45 minutes. Remove from oven, put on a trivet, and sprinkle with cornmeal. Place tortillas on the pan, and spoon pesto into the center of the tortilla. Push outward in a circular motion, spreading the pesto over the surface. Sprinkle with cheese, chicken, and grapes. Bake for 12 minutes or until tortilla is crisp and cheese is melted. serves 2.