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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

PROJECT SAFE EVENTS IN 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!

You can also donate on the web by going to www.project-safe.org and then clicking on the Dancing with the Athens Stars button, then clicking the button with my name. 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 \$1200! 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!

The winner will be drawn the last day of the contest, August 31 st.

Join us for our Happy Hour wrap party for the contest in the store on Friday, August 31 5:00-7:30 p.m. We will be serving \$5 beers and glasses of wine with all proceeds benefiting Project Safe. Our raffle drawing will be at 7 p.m. (you do not need to be present to win)

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.

WINE CLUB SATURDAY, AUGUST 4 WELCOME LEEANNE MINNICK BACK TO SHIRAZ!

1-5 p.m.

She will be running the tasting. Come tell her hello--she's not only a former employee, she's also a (Wine Club) member!

Open to everyone.

MONDAY, SEPTEMBER 3 A "WINES OF TUSCANY" TASTING AT LA DOLCE VITA

5:30-7 p.m.

Enjoy hors d'oeuvres and wines for only \$20 *limited tickets available

SAVE THE DATE: DECEMBER 7 - 8 HOLIDAY OPEN HOUSE AT SHIRAZ!

*special preview night December 6

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.



Wine Club is the best deal in town!

This month, our wine club gets \$51 worth of wine and food for only \$45! Plus, they save \$7 off each feature! **Ask us about cru level – even**

Ask us about cru level – eve more bang for the buck!!

EMILY'S WINE CLUB SELECTIONS FOR

AUGUST

Mas Oller Mar 2011 Emporda, Spain

80% Picpoul, 20% Malvasia

A rare Catalan blend of European varietals, an extremely limited amount was brought into the U.S. Bright, juicy flavors of white grapes, pineapple, and other tropical fruits are balanced by a great minerality and firm texture. A full, ambrosia-laced finish completes this lush, summery white. It's perfect with broiled salmon covered in a tarragon mustard aioli.

\$17.99

www.shirazathens.com

La Chuza Garnacha 2010 Carinena, Spain

This great value Grenache from 80 year-old vines is from the oldest D.O. in Spain. A light, bright, and fruity rendition of Grenache, it has bold black fruits with lots of juicy texture balanced out with strawberries and white and black pepper. A lovely note of violet makes it easy and approachable. Try it with any summertime offering for a great picnic.

\$10.99

La Quercia Aglianico 2010 Puglia, Italy

100% Organic

Peppery mulberry and red cherry on the nose are indicative of this grape, especially with the sweet tobacco note. Earthy, plummy, with a beautifully balanced tannic structure. (This means it's big and smoky, without being harsh or too powerful to drink now.) Just a touch of mulled wine spice and purple fruit adds an extra element of interest. *extremely limited

\$14.99

200

AUGUST

This Month's Feature: Novy Syrah 2009 Napa Valley, California

The winery that owns Siduri crafted this huge, masculine Syrah. Full of coffee, licorice, and ripe black fruit. It's so viscous that it made me think of an oil can in color with tons of backbone. With some breathing, the boysenberry and smoky raspberry come out. For those of you who've missed the Tait Ballbuster Shiraz, your wait is over!!

*extremely limited

\$25.99

wine club deal of the month = \$18.99

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!

Cline Heritage Zinfandel Contra Costa County, California

A gorgeous example of what Zin SHOULD be. A super rich, chocolatey nose has a beautiful structure behind it. Flavors of eucalyptus, spice, black pepper, and pomegranate fill the glass. The finish has a light animal note, peppery notes, and a full, rich, smooth texture. This wine is a Cline Vineyards exclusive except for 20 cases at Shiraz!!

this month for cru red members only \$27.99

Wine Club Cru Level WHITE!

Qupe Block 11 Chardonnay 2008 Bien Nacido Vineyard, Santa Barbara, CA

The nose is pure California, but the palate is serious and classy. Big and robust, the palate has roasted yellow apple, lemon curd, and orange peel. Full and fleshy, there is still minerality and a hint of stoniness. A hint of burnt marshmallow and green apple complete the lingering but fresh finish. Enjoy it with salmon pasta or chicken roasted with tarragon mustard.

\$36.99

this month for cru white members only \$26.99

Beer Club's Picks for AUGUST

This month, beer club gets over \$30 of beer for only \$25!: 3 each of the 12 oz beers and 2 each of the 500 mls. Did you know wine club members who also join beer club get 10% off all beer purchases every day?

CASTELO BRANCO, BRAZIL

Xingu Black Lager

This is actually a German Schwarz beer that has been used as an Amazonian ceremonial recipe. The malty, roasted texture has tropical fruit notes to keep it from being bitter. This beer makes me think of a battle of caramel vs. citrus. Try it with an orange slice--yum! \$10.99 / 6 pack

Palma Louca Pilsner

A great summer thirstquencher, almost with a Mexican lager feel. I get a note of passionfruit, but the beer isn't so much fruity as it is refreshing. Dry, clean, crisp, and drinkable, this might be your next favorite hot weather beer. Try it with soft cheeses or seafood. \$10.99 / 6 pack

ST PETER'S, ENGLAND

Old-Style Porter

A classic English porter, it has a clean undertone with flavor but not heaviness or high alcohol. Chocolate and vanilla are tamed by a lively backbone with vibrant acidity. A light note of roasted coffee bitterness on the finish keeps it from being sweet. Try a grilled steak topped with bleu cheese with this!

\$3.99 / 500 ml

Sorgham Beer

Gluten free! And quite a departure from the others I've experienced. Juicy, with orange and rose hips, it has a nice hoppiness and citrus note to balance out the mild sorghum character. The Amarillo hops used gives it more grip, but it isn't too bold to drink more than one. \$5.99 / 500 ml

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

ARE YOU READY FOR GEORGIA FOOTBALL?!?

For every home game this season, Shiraz is offering Tailgating packages for our customers!

Everything is ready to serve—all you need is cups and napkins!

Package #1 \$50

A pizza box chock full of football-friendly snacks

Examples include: pimento cheese, garlic spread, crab-artichoke dip, low-fat spicy pork rinds, and bacon peanut brittles, along with crackers and rocky road footballs also includes a bottle of wine or 6-pack of beer

Package #2 \$100

Everything from Package #1 PLUS a pizza box full of cheese and antipasti

Examples include: stuffed olives, artisan cheeses, salami, tapenade, chutney, and roasted veggies, along with crackers also includes a second bottle of wine or 6-pack of beer

Add a bloody mary bar to the party!

Everything but the vodka! The package includes a bottle of our favorite bloody mary mix, house-stuffed olives, citrus, celery, and pickled veggies.

\$20 for the kit; only \$12 with the purchase of the \$100 tailgating package

Please order tailgating packages by Wednesday the week of the game

Go Dawgs!

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

AUGUST

This month's featured food item is Edmond Fallot Tarragon Dijon Mustard. True Dijon is only produced within that region of France, and law prohibits chemical preservatives or colorings. It is also made by grinding with a stone, which is more expensive and time-consuming, but tastes better (and milder). Rare to the USA, enjoy this special treat on a sandwich or a charcuterie plate for an extra dose of something special. Smear it on lamb chops, add to a burger, use it in egg salad, or mix with mayo and garlic for a delicious aioli. Add to your favorite oil and vinegar for a creamy dressing—or try any of our recipes below. Edmond Fallot mustard is only \$6.99, and is automatically included in this month's wine club.

SALMON TARRAGON PASTA

16 oz pasta

1 Tablespoon olive oil

1 pound fresh salmon

Salt and pepper to taste

1 Tablespoon butter

1 shallot, thinly sliced

8 oz mushrooms, sliced

½ cup white wine

1 cup broth

2 Tablespoons Fallot tarragon mustard

 $\frac{1}{2}$ cup cream

Cook pasta and set to the side. Meanwhile, heat olive oil on medium in a large skillet and add salmon after lightly sprinkling with salt and pepper. Cook for 3 minutes on each side and remove from heat. In the same pan, melt butter and add shallot and mushrooms. Cook for about 5 minutes until mushrooms sweat. Deglaze the pan with white wine and add stock, mustard, and cream. Cook for 5-10 minutes until sauce comes together. Break salmon up into chunks. To assemble: toss pasta in cream sauce and top with salmon.

Serves 4

*Vegetarian option: replace salmon with quartered artichoke hearts

INCREDIBLE TOMATO-PECAN SALAD

½ cup cherry tomatoes¼ cup pecans1 recipe Tarragon Vinaigrette (below)

Preheat oven on 350 F. Sprinkle pecans liberally with salt and toast 5 minutes; remove and let cool. Cut tomatoes in half and toss in vinaigrette.

Top with pecans and serve.

Serves 2.

ASPARAGUS WITH TARRAGON SAUCE

1 pound asparagus, woody stalks removed

2 eggs, boiled

½ cup plain Greek yogurt

2 Tablespoons Fallot tarragon mustard

2 Tablespoons white vinegar

olive oil, salt and pepper to taste

Preheat oven to 400 F. Spread the asparagus out on a roasting pan with a light drizzle of olive oil and a sprinkle of salt and pepper. Roast for 20-25 minutes, until the stalks bend easily. Mix yogurt, mustard, and vinegar in a small bowl. Put the asparagus on a serving platter and top with sauce. Dice the eggs and sprinkle over the dish.

Serves 4

TARRAGON VINAIGRETTE

1 Tablespoon lemon juice 3 Tablespoons white balsamic vinegar

1 ½ Tablespoons Fallot tarragon mustard

1/3 cup olive oil salt and pepper to taste

Whisk all ingredients together and drizzle over your favorite salad.

Serves 2

