

Shiraz
 675 PULASKI ST
 SUITE 400
 ATHENS GA 30601

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 US POSTAGE PAID
 ATHENS GA
 PERMIT NO. 51

RETURN SERVICE REQUESTED

HOLIDAY HOURS

closed November 22, 23
reopen November 24

open December 24! 12-6 p.m.
closed December 25, 26
reopen December 27

closed January 1-5
reopen Tuesday, January 8

UPCOMING EVENTS



FRIDAY, NOVEMBER 9
A SPECIAL TASTING OF HORSE & PLOW WINES
WINE CLUB ONLY!

Taste 7 wines ranging from \$23 to \$35 from one of our favorite winemakers—we are his only retail outlet in Georgia! Share the love by tasting the fall releases. Tastings at 5, 6, and 7 p.m.-- 5 p.m. is cru level only, limited seating available.

\$15 per person

WEDNESDAY, DECEMBER 5
A CHAMPAGNE DINNER AT THE NATIONAL

with special guest Camille Cox of Laurent Perrier details to follow on our website.

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.

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

ENJOY 2 FULL DAYS OF SHOPPING IN STYLE!

During the open house, we will have at least 5 wine tastings, over 6 food tastings--and 2 presells for Holiday gifts! Plus sales and specials throughout the 2 days. Drop in anytime!

*special preview night December 6
 Taste 6 vintages of Vino Spumante from Trevisiol! Never has this wine been presented in a vertical, and it never will again—the winery does not make sparkling anymore, and Shiraz bought everything available for the Southeast. Special pricing will be available the night of the 6th.
 RSVP now!

Call us for reservations at 706-208-0010.
Our tastings on the first Saturday of the month are from 1 to 5 p.m. and run every 20 minutes. The tastings are \$5 per person; the fee is waived for wine club members in good standing.



www.shirazathens.com

NOVEMBER 2012

Wine Club is the best deal in town!

This month, our wine club gets \$63 worth of wine and food for only \$45! Plus, they save on each feature!

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

EMILY'S WINE CLUB SELECTIONS FOR
NOVEMBER

Caldora Trebbiano 2010
Abruzzo, Italy

A full, ripe classic component of Orvieto. Yellow apples and citrus curd are highlighted by a touch of grass and basil. Oranges, white flowers, and pepper add interest. Though it's a little lean for a turkey dinner, it would be perfect with blood orange shrimp for an appetizer, simple fish, or creamy pasta. Turkey-rice casserole? Done.

\$11.99

Chateau d'Oupia Minervois 2010
Rhone Valley, France

70% Carignane, 20% Syrah, 10% Grenache From the maker of Les Heretiques: Medium-bodied and dark like it's sibling, it has a light earthiness and more elegant structure. It's a mouthful of smooth fruit. Combined with a perfumed nose of violets and anise, it is perfect with a wide variety of dishes. Try it with root vegetables or game.

\$14.99

Domaine de Gatilles Chiroubles 2009
Burgundy, France

100% Gamay It's the fourth most Southern village of importance in Beaujolais. Super juicy from the warmer climate and full of ripe blueberry and raspberry fruit. Silky and smoky, the richness is a great complement to blood oranges, beets, and rich cheeses. Ideal for Thanksgiving. Ideal with a slight chill.

\$21.99

This Month's Feature:
Domaine Bernard Baudry
Chinon Rouge 2010
Loire Valley, France

100% Cabernet Franc This wine is fermented in cement tanks and aged in large barrels for 8 months, giving it a beautifully clean and focused texture. Delicate moss, cedar, and underbrush give complexity to currant, cherry, and ripe strawberry. Pretty and focused, it is a perfect foil for sage, gravy, onions, and bacon. ***Limited***
\$22.99

wine club deal of the month = \$18.99

CRU LEVEL WINES

Members of wine club can get extra benefits from a cru level!

Wine Club Cru Level RED!



Damilano Barolo Lecinquevigne 2007
Piedmont, Italy

100% Nebbiolo A blend of 5 vineyards, this is more fleshy and drinkable than the usual tightly-wound Barolo that requires a 3 hour wait. Peppery spice and ripe berries have a full, lush nose and dried fruit on the smooth palate. The finish has sweet dried herbs and an acidic grip. The perfect Italian for Thanksgiving or another autumn meal.

\$38.99

this month for cru red members only \$32.99

Wine Club Cru Level WHITE!



Merkelbach Riesling Spatlese 2011
#19,#23 Urziger Wurzgarten
Mosel, Germany

A distinctive blend of only 2 large barrels (19 and 23) to make an even more exciting wine. A combination of floral spice and minerality in a refined, feminine charmer. The fine points include notes of walnuts, anise, and blue slate. The fruits are blackberry richness and green apple skin. Fantastic with any food you put in front of it!

***Limited!**

\$25.99

this month for cru white members only \$21.99

Beer Club's Picks for NOVEMBER



Did you know wine club members who also join beer club get 10% off all beer purchases every day?

GREEN FLASH SAN DIEGO, CALIFORNIA

West Coast IPA

4 bold hops have a fresh, piney lemon scent. Refined but full, the deep golden color has malt and hops to match. A great example of a west coast IPA and Green Flash's flagship beer. 7.3% \$9.99 / 4 pk

Hop Head Red IPA

98 = rate beer
Softer hops than some IPAs but more than the average red beer—making for a nice compromise. A slight caramel maltiness rounds out with a bold, crispy finish.
\$9.99 / 4 pk

2 AUTUMN BREWS

Wychwood, England Hobgoblin Dark Ale

Strong by English standards, but not American at 5.2%. It has a deep caramel undertone and a cookie-ish crunch—but the finish is bitter, hoppy, nutty and dry. Perfect for cooler weather!
\$9.99 / 6 pk.

McAuslan Brewing, Canada St. Ambrose Oatmeal Stout

A richer, chewier, denser beer. It is super coffee-laced, with notes of smoked bacon. It has serious flavors of smoke and salt, with a really dry, firm finish. Delish!
\$9.99 / 4 pk.

TOP 5 ROSÉS FOR THANKSGIVING

1. Hexamer Spatburgunder 2010 \$19.99

100% Pinot Noir, and the most delicate salmon-colored Rose ever.

2. Alois Lageder Lagrein 2011 \$16.99

100% Lagrein. A bold, minerally cherried fruit offering from Northern Italy.

3. Peique Rosado 2011 \$13.99

100% Mencia, juicy and full. Lip-smacking and rich.

4. Acustic Rosat 2011 \$16.99

A blend of Grenache and Carignane. Bigger structure and elegance.

5. Domaine du Vieux Chene Cuvee Friande 2011 \$12.99

100% Grenache, with a firm tea leaf tannin for backbone.

CHANGES AT SHIRAZ!

Saturdays: the first Saturday of the month, we will continue to do a wine tasting of all the wine club wines and the feature for only \$5 (fee waived for wine club members).

Every other day, including Saturdays, we will be pouring 8 wines by the glass! That's right, 8! In a temperature-controlled, portioned, preserved machine for your enjoyment. Taste anything from 1 to 6 ounces, with a variety of wines offered ranging from \$7.99 to \$179.99! Taste anything you'd like - with a way to taste before you buy like never before.

We are truly pleased to show off our newest addition, a way to taste under ideal conditions!!!

Available starting Saturday, October 13, 2012

**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 NOVEMBER

This month's featured food item is BR Cohn Blood Orange Olive Oil. Toss sweet potato fries in it and bake; rub a pork chop in it, dust with salt and pepper and saute; mix with honey and soy sauce for a fantastic coating for chicken, mushrooms, or tofu; make a vinaigrette with orange juice and vinegar (great for an autumn salad!); cook fish in it for extra flavor; I try any of the recipes below. BR Cohn is only \$13.99, and is automatically included in this month's wine club.

MARINATED OLIVES

8 ounces assorted pitted olives
4 Tablespoons BR Cohn Blood Orange olive oil
2 Tablespoons lemon juice
2 Tablespoons fresh thyme
3 cloves garlic, minced

Drain olives and pour all other ingredients over the top. Marinate overnight in the refrigerator and let warm to room temperature an hour before serving. Serve over feta cheese; chop and serve on toast points; or dice and serve over fish. See our youtube channel, shirazathensga, for our olive recipe this month!

ZESTY GREEN BEANS

1/2 pound green beans
2 tablespoons blood orange olive oil
1 tablespoon grated orange zest
1 tablespoon sea salt

Steam beans over boiling water for 4 minutes. Dunk in icy water to stop the cooking and keep the beans crisp. Toss the beans in olive oil and sprinkle with salt and orange zest.

Serves 2

BLOOD ORANGE SHRIMP CANAPES

2 pounds Large Shrimp, peeled and deveined
Juice of 2 Oranges
1/4 cup BR Cohn Blood Orange olive oil plus
3 Tablespoons
3 Tablespoons butter
Salt and Black Pepper

Marinate shrimp in orange juice and orange olive oil. Meanwhile, make relish. While relish chills, Heat a large pan on medium high heat. Place a medium bowl inside a larger bowl filled halfway with ice. Add 1 Tablespoon each of olive oil and butter at a time, and cook the shrimp in batches. Each time, add shrimp and sprinkle with salt and pepper. Cook for 2 minutes on each side and then place in cold bowl to avoid overcooking. When all shrimp is cooked, chill the smaller bowl.

FOR RELISH:

1/2 jar Rick's Picks Phat Beets
1 Granny Smith Apple, skin on
1 Tablespoon Lemon juice
1/2 teaspoon ground Ginger
1 Tablespoon Balsamic vinegar
2 Tablespoons fresh Parsley

Chop beets and apple roughly—if using a food processor, chop separately to keep colors vibrant. Mix saved orange juice, lemon juice, ginger, and vinegar in a bowl and add beets and apple. Toss to coat; chop parsley and toss lightly. Chill until ready to serve.

When ready to serve, chop shrimp roughly and toss in relish; put a heaping spoonful of the mixture on a toast point or pita chip. Enjoy with a glass of sparkling wine or Gruner Veltliner.

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