

**Shiraz**  
 675 PULASKI ST  
 SUITE 400  
 ATHENS GA 30601

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**JOIN WINE CLUB!**

- did you know wine club gets extra case discounts?
- be the first to know about extra sales and specials
- events exclusive to wine club and other benefits

**UPCOMING EVENTS**



**SATURDAY, JANUARY 19  
 "TASTING WITH A CAUSE!"**

Over 100 wines; More than a dozen restaurants; A wonderful silent auction; And great live music  
 Look inside for details

**SATURDAY, FEBRUARY 9  
 A GROWERS' CHAMPAGNE DINNER!  
 IN THE STAN MULLINS ART STUDIO**

6:00 reception; 6:30 dinner  
 5 courses, 6 wines; \$90, all-inclusive

- Oysters with a horseradish herb crema  
*Rene Geoffroy Expression Brut*
- Deviled eggs and caviar served with rocket, pears, and parmesan  
*Mousse et Fils Noir Reserve Brut*
- Seared scallops and pate on toast with wasabi foam  
*Gaston Chiquet "Tradition" Brut*
- Macaroni and cheese with smoked duck  
*Jean Lallement Brut*
- Bijou Crème brulee with stuffed hibiscus flowers  
*Trevisiol Extra Brut*

**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.**

**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.



www.shirazathens.com

JANUARY 2013

**Wine Club is the best deal in town!**

This month, our wine club gets \$58 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  
**JANUARY**

**Francois Cazin Cour Cheverny 2009**  
 100% Romorantin

A great winter white: it's rich and viscous, yet has a mineral, fresh feel to it! Brisk and zippy, it has elements of melon, chalk, and flowers. Hints of toasted almonds and nectarines are enhanced by tightly wound minerals. Try it with chicken stuffed with goat cheese.

**\$19.99**

**This month = \$16.99!**

**Becker Estate "Guillaume" 2009**  
**Pfalz, Germany**

Cabernet, Merlot, Dornfelder  
 Dark and peppery on the nose, the wine is juicy and slippery on the palate. Flavors are plush purple fruit and flowers, almost like a deep Rhone blend. The finish is super dry, with more pepper. Try this with pork chops coated with herbs, served with mashed goat cheese potatoes

**\$21.99**

**This month = \$18.99!**

**Casa Contini Biferno Riserva 2010**

85% Montepulciano, 15% Aglianico  
 Soft and rich, it has big, smoky, nutty character and sweet tannins on the finish. Vanilla, coffee, and a smoked meat tinge round out into a peppery, smooth, juicy blackberry-laced dark, big wine. With these 2 grapes, it's hard to find foods it doesn't work with—but try pasta with pepper goat cheese!

**\$9.99**

**This Month's Feature:  
 Cusumano Syrah 2011  
 Sicily, Italy**

Made in stainless steel, it has bright character but no heaviness. Fleshy red fruit and a mineral, clean texture make for a bright, fresh wine. Raspberry and cherry are forward and intense; The finish has dark fruit and pepper, firm and juicy. Try this with grilled vegetables, BBQ sauce, or cheese sauces.

**\$14.99**

**Wine club deal of the month=\$10.99**

**CRU LEVEL WINES**

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

**Wine Club Cru Level RED!**



**Bouchard Finlayson Hannibal 2007**  
**Walker Bay, South Africa**

52% Sangiovese, 14% Pinot Noir, 13% Syrah, 9% Mourvedre, 9% Nebbiolo, 3% Barbera  
 The nose is big and tarry, with lots of earth. Open it up for a couple of hours and it rounds out with a peppery smoothness, juicy cranberry and raspberry, along with black fruit. It also has blueberry and a creamy smoothness, rosemary, fennel, and basil. Wonderful with any food on a grill.

**\$34.99**

**Wine Club Cru Level WHITE!**



**Hiedler "Maximum" Weissburgunder 2008**

100% Pinot Blanc  
 This white shows how darn good Pinot Blanc can BE. There's a reason this is Ludwig's favorite wine: 52 year-old vines make for ripe, spicy, deep fruit flavors, and the nubby, silky texture are like an elegant meal in a glass. Plush, elegant, and downright sexy. Holy Pinot, Batman!

**\$44.99**

**Beer Club's Picks for JANUARY**



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

THIS MONTH IN BEER CLUB, WE'RE FEATURING BEERS IN THE WINE ENTHUSIAST TOP BEERS OF 2012:

**#12 (95 Points) Celebrator Doppelbock**  
Seductive notes of toffee, caramel, toasted cinnamon-raisin bread, dried plum and fig, all laced with threads of molasses and sweet smoke. The mouth is lush and velvety, notes of coffee and cocoa linger, and the alcohol is completely in balance.  
\$11.99 / 4 pack

**#4 (95 Points) Left Hand Polestar Pilsner**  
Clear, soft and nuanced, with delicate hints of fresh grain, bread, citrusy hops and grass. The dry finish is softly astringent, with a slightly grainy texture.  
\$9.99 / 6 pack

**#1 (98 Points) The Bruery Saison Rue**  
Notes of clove-driven spice, yeasty bread and under-ripe stone fruit all brought together with a tart, funky Brett streak. Brimming with flavors of spicy malt, herbs, apricot and tropical fruit that transition seamlessly into the peppery finish.  
Balanced and nuanced.  
\$11.99 / 750 ml.  
(extremely limited = only available to current beer club members)

**This month, beer club will receive 3 bottles each of the 12 oz bottles and 1 bottle of the 750 ml.**

**SHIRAZ'S RECIPES FOR JANUARY**

This month's featured food item is Vermont Butter & Cheese Creamy Goat Cheese with Roasted Red Pepper. Spread it on sandwiches or bagels, or serve it as a dip. Spread it on toasted baguettes with sautéed veggies for a delicious and healthy crudité; Or drizzle over a baked quiche for a delicious brunch. VBC Creamy Cheese with Red Pepper is only \$3.99, and comes automatically in this month's wine club.

**CHICKEN STUFFED WITH GOAT CHEESE**

- 2 Tablespoons olive oil
- 4 cups spinach
- 2 chicken breasts, skin on
- 4 ounces VBC creamy goat cheese, red pepper
- Salt and pepper to taste

Preheat oven to 375 F. Heat olive oil to medium in a cast iron skillet or other oven-safe pan. Meanwhile, toss spinach and goat cheese together and stuff it underneath skin on chicken breasts. Season the chicken well, sear it on both sides in oil until golden, about 5 minutes, and then transfer to the oven—bake for 20 minutes and serve with roasted vegetables.

**CREAMY PASTA**

- 8 oz fettuccine
- 2 T. olive oil
- 4 cups peppers, asparagus, and beans, cut into matchsticks
- 1/2 cup white wine
- 1/4 cup green onions and/or fresh herbs
- 4 ounces VBC creamy goat cheese
- Salt and pepper to taste

Heat olive oil and sauté veggies for 4 minutes after sprinkling with seasoning. Add onions, herbs, and wine and cook 1 more minute. Meanwhile, cook pasta according to directions and drain. Toss pasta, veggies, and cheese; divide into 4 bowls and serve.

**SPECIAL MASHED POTATOES**

- 6 potatoes, cut into cubes
- 4 cloves garlic
- 1 cup milk
- 4 ounces VBC creamy goat cheese
- Salt and pepper to taste

Cover potatoes and garlic in a saucepan with water, boil, and then reduce heat to medium, cover, and cook for another 10 minutes. Drain water, add milk, and cook 5 minutes. Mash the potatoes and add cheese, salt, and pepper. Serve hot.



I WILL NEVER BE THIRSTY AGAIN

**SATURDAY, JANUARY 19**  
**5:00-8:00 P.M.**

<ul style="list-style-type: none"> <li>Branded Butcher</li> <li>Buffalo's Cafe</li> <li>Chops &amp; Hops</li> <li>Depalma's</li> <li>Dirty Birds</li> <li>Epting Events</li> <li>Etienne Brasserie</li> <li>George's</li> <li>The Globe</li> <li>Heirloom Cafe</li> </ul>	<ul style="list-style-type: none"> <li>La Dolce Vita</li> <li>The Last Resort</li> <li>Mama's Boy</li> <li>The National</li> <li>Pulaski Hghts BBQ</li> <li>Speakeasy</li> <li>Square One</li> <li>Sr. Sol</li> <li>Trappeze Pub</li> </ul>
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TICKETS AVAILABLE AT **SHIRAZ**  
WWW.SHIRAZATHENS.COM

\$35 ADVANCE  
\$40 AT THE DOOR

Plus Over 100 Wines, A Silent Auction  
Live Music by Green Flag Band

TASTING FOR A CAUSE

Project Safe DWAS Team 8

STAN MULLINS ART STUDIO  
650 PULASKI ST

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

**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.**

**FOLLOW US ON . . .**

**TWITTER:** for pics of our recipes and up-to-the-minute notes about tastings and events

**FACEBOOK:** for an exclusive weekly deal, pictures of events, and notices

**YOUTUBE:** every week, stay tuned for a recipe or cooking/ wine pairing tip