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RETURN SERVICE REQUESTED

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

WEDNESDAY, APRIL 24

A BASTIANICH WINE DINNER AT DEPALMA'S DOWNTOWN **SPECIAL GUEST VICTORIA STARK FROM DARK STAR IMPORTS** 4-6 p.m. at the Farm in Madison

\$40 per person; 6 p.m. reception, 6:30 dinner

Reception

FLOR, PROSECCO

arugula, grilled figs, caramelized apple & garlicky broccoli-raab goat cheese '11 BASTIANICH, ROSATO

refosco

Antipasti

creamy polenta with wild mushrooms &

'10 ADRIATICO, RIBOLLA GIALLA

fennel rubbed pork tenderloin with blackberry-sage sauce over caramelized onion mashed potatoes served with

grilled tuna with roasted tomato, caper, olive & red wine sauce over leek and pine nut risotto

'09 BASTIANICH, VESPA, ROSSO merlot, refosco, cab

Dolci

Cherry cassata torte '10 LÁ MOZZA, 'I PERAZZI', morellino, syrah, alicante

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.

SATURDAY, MAY 25

A CHEESE AND WINE TASTING AT GREENDALE FARMS!

SAVE THE DATE!

SHIRAZ'S NORTH GEORGIA WINERY TOUR! AUGUST 10-11.

\$325 per person; \$300 for wine club members

All meals, accomodations, travel, taxes and tips included

CHANGES IN HOURS FOR THE FIRST WEEK OF APRIL: We will be closed April 2 & 3.

Shiraz will be open normal hours resuming April 4.

Wine Club pickup will start on April 4

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.



APRIL

Wine Club is the best deal in town!

This month, our wine club gets \$59 worth of wine and food for only \$45! Plus, they save on each feature!

FINE WINE & GOURMET

Want to find out why wine club is such a good deal? Ask us!

EMILY'S WINE CLUB SELECTIONS FOR

APRIL

Ameztoi Txakolina Rose 2012 Getariako, Basque, Spain

Hondarribi Zuri, Hondarribi Beltza Chakoli is the world's most refreshing wine. The rose is super-elusive, so grab it while you can! With 150-year vines and a classic spritz, it is a unique, traditional, truly local drink. Flavors of tart red berry, citrus, and heaps of mineral is ideal with seafood, plus veggies like asparagus, onions, and artichokes. *Trust us, you'll want 2.

\$19.99

Dante Robino Malbec 2010 Mendoza, Argentina

In a sea of boring Malbec, this family has been making quality juice since 1921. Surprisingly smooth with no green pepper or green wood notes, boysenberry fruit is accented with rustic cracked black pepper and just a hint of creaminess. Try it with caramelized shallot pasta or loaded pork.

\$13.99

La Huella de Adaras 2008 Almansa, Spain

60% Garnacha Tintorera, 30% Monastrell, 10% Syrah

All estate fruit, 10-50 year vines, and no oak add up to a ripe, juicy wine. Flavors of cherry, blackberry, and dried mulberry have clean fruit flavor and a hint of briar. A bold, crisp finish makes it a great match for onion-cheese tapas bread or fried cheese.

\$14.99

This Month's Feature: **Bodegas Muriel Vina Equia Crianza** 2008

Rioja, Spain

100% Tempranillo

This medium-bodied wine is dry and smooth. Raspberry, cranberry, craisin, and anise are backed by elegant structure from 25-year vines. Light earth, crisp tannins, and dark fruit notes make an approachable wine perfect with tapas or cheese. Try it with any of this month's recipes.

91 = Robert Parker

\$16,99

Wine club deal of the month=\$12.99

CRU LEVEL WINES

For club members to upgrade to cru, an extra \$25 a month gets you wine club PLUS an extra special bottle, more discounts, and extra perks!

Wine Club Cru Level RED!

Domaine du Joncier Le Classique 2010 Lirac, Rhone Valley, France

Grenache, Syrah, Mourvedre, Cinsault Beautiful biodynamic French red. Such an elegant example of the Rhone Valley, with violets, maple, and blackberry. Super smooth, clean, and stony. With its lean, clean, and slatey style, it is extremely versatile with food. \$24.99

Wine Club Cru Level WHITE!

Ott Am Berg Gruner Veltliner 2011 Wagram, Austria

Biodynamic and masculine. Solid, with warm and weighty fruit. Super clean, firm, and linear, the flavor profile is lime zest, fennel, and green lentil. Basically, it tastes like spring! Try it with shrimp fritters or loaded pork. \$24.99

Cru level deal of the month = \$19.99

Beer Club's Picks for APRIL

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

ABITA BREWING COMPANY New Orleans, Louisiana

Strawberry Lager

With Pilsner and Wheat hops plus real strawberry juice, this is super light and refreshing. Juicy fruit balanced by fresh acidity, this is Abita's most popular seasonal for good reason. The best lawnmower beer EVER. Extremely limited. \$8.99 / 6 pack

Andy Gator

Formerly brewery-only, this Helles Doppelbock is a high gravity German lager. Fruity but fresh, like a Belgian Tripel with a grassy finish. Very crisp and easy-drinking for 8% alcohol. Session with caution!. \$4.99 / 22 oz.

MERCURY BREWING "Clown Shoes" Ipswich, Massachusetts

Miracle India Pale Ale

Full, ripe IPA with bold citrus and piney notes on the finish. Refreshing and dry, it is sunshine gold color and deep sunny flavor with a hint of grass. Try it with shellfish or pasta.

\$5.99

Clementine 1.5 Double White Ale

Tangerine, apricot, and eucalyptus notes come through on a juicy, lightly creamy glass. The finish is crisp and fruity, and it is clean and fresh, and super easy to drink for 8% ABV. Great with spicy or grilled food—or with warm weather.

\$7.99 / 22 oz

this month = \$5.99 / 22 oz

This month, beer club members will get over \$31 worth of beer for their \$25! Take home 3 bottles Strawberry Lager, 1 Andy Gator, 1 Miracle, and 2 Clementine 1.5s.

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

SAVE THE DATE AUGUST 10 - 11 North Georgia Winery Tour!

\$325 per person \$300 for wine club members all-inclusive.

This year, the tour will include: Yonah Mountain Vineyards Habersham Winery Monteluce Winery & Estates Georgia breweries Wolf Mountain Vineyards & Winery Three Sisters Winery Frogtown Cellars

> with food from: Mama's Boy Nacoochee Grill Monteluce Winery & Estates Dahlonega Spa Resort Wolf Mountain Frogtown Cellars

with accomodations at: Dahlonega Spa resort (including nature walk or yoga class)

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

APRIL

This month's featured food item is L'Epicurien Shallot Confit. Add it to a cheese, olives, and asparagus salad for a killer antipasti platter; use it as a sandwich spread; put a dollop over mashed potatoes with sausage braised in cider for awesome bangers. It's also great on a veggie omelet, potatoes gratin, or on lamb shanks. Shallot Confit is only \$9.99 per jar, and comes automatically in this month's wine club.

CARAMELIZED SHALLOT PASTA

2 T. olive oil one box pasta 16 oz. can diced tomatoes, drained 1 jar L'Epicurien Shallot Confit 4 oz. fresh goat cheese 2 T. fresh herbs salt and pepper to taste optional: 1 lb. chicken breast tenderloins Heat olive oil in a skillet on medium. (season chicken and cook until browned and cooked through) Boil water and cook pasta to al dente. Add tomatoes to the skillet, along with confit, salt, and pepper. Drain pasta and put in a large bowl, add tomato sauce and toss. Divide into bowls, top with chevre and herbs, and serve. Serves 6.

SPANISH TAPAS BREAD

1 round premade pizza dough 1 cup cornmeal 1 jar L'Epicurien Shallot Confit 6 oz Manchego or other hard cheese

4 oz prosciutto Preheat oven to 400 F. Roll dough out on cornmealdusted surface into a large rectangle. Liberally dust a cookie sheet with cornmeal and transfer the dough onto it. Spoon confit onto the dough and spread it liberally over the top. Shred the cheese and sprinkle it over the dough; chop the ham and sprinkle it as well. Bake the flatbread for 25-30 minutes until golden brown and crisp. Cut it into 20 squares, and watch the crowd go wild!

FRIED CHEESE

6 oz. Ibores, Manchego, or other hard cheese 1 egg, beaten

1 cup bread crumbs

1/4 cup vegetable oil

L'Epicurien Shallot Confit or your favorite jam Slice the cheese into 8 pieces, wrap, and freeze for 15 minutes. Heat oil on medium-high. Put eggs in one bowl and crumbs in another. Unwrap cheese and dip in egg, then crumbs, and then fry until golden. Serve with confit or jam and a salad or cold vegetables.

LOADED PORK

3 T. olive oil

3 T. butter

4 cups fresh spinach

4 pork chops

1 green apple, chopped

8 oz mushrooms, diced

1 Tablespoon dried sage or 2 T. fresh

1 jar L'Epicurien Shallot Confit

salt and pepper to taste

Preheat oven to 375. Heat 1 T. each butter and oil in a skillet on medium and add spinach—wilt and remove from heat. Heat 2 T. olive oil in an ovensafe pan. Season the pork and brown on both sides. Move to the oven for 15 minutes. Meanwhile, melt 2 T. butter on medium in the skillet and add apples, mushrooms, and sage. Cook until the mushrooms wilt. Add confit and stir in until hot. Divide spinach on plates, top with a pork chop, and then with mushroom mixture. Serves 4.

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