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RETURN SERVICE REQUESTED

#### **JOIN WINE CLUB!**

Wine Club has many perks! Did you know that members who refer new members get a \$25 gift certificate at Shiraz when their name is mentioned at sign-up?? Tell your friends!

# **UPCOMING EVENTS**

#### **SATURDAY, MAY 4**

1-5 p.m.: Wine tasting, every 20 minutes; All day: Celebrate Cinco de Mayo early! Enjoy \$2 Victoria beer, \$1 chips and salsa, and great company

#### SATURDAY, MAY 25 A CHEESE AND WINE TASTING AT GREENDALE FARMS!

6 cheeses perfectly matched with accoutrements (jam, chutney, pickles, honey, rocket salad etc.), bread, and small-production, specialty wines. Greendale cheeses are local, natural, raw, and aged at least 60 days. We will enjoy Fox & Crow, Sassy Sweetmilk, Tomme, Cumin Gouda, Mille Fleur, & Kalamata-wine Feta. 4-6 p.m. at the farm in Madison (a short 30-minute drive away) Only \$20 per person! Space is very limited.

#### **HOURS IN JULY** WE WILL BE CLOSED JULY 2-6 FOR SUMMER BREAK! WE WILL REOPEN TUESDAY, JULY 9 AT 11 A.M.

#### **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.

#### FRIDAY, JUNE 14 WHY WAIT FOR WINTER? WHITES TASTING

In the Shiraz tasting room from 4:30-9 p.m. 4:30, 6:00, and 7:30 tastings available Taste 10 wines ranging from \$22.99 to \$68.99, with light hors d'oeuvres Only \$25 per person!

#### **RSVP NOW! OUR NORTH GEORGIA WINE TOUR AUGUST 10-11**

\$325 per person; \$300 for wine club members All meals, accommodations, travel, taxes, and tips included First-come, first served for largest rooms; Deposits not charged until June 30 A tour of the Yonah Mountain wine cave! \*we need 20 reservations by June 1

#### 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.

# ww.shirazathens.com

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MAY

hiraz

#### 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!

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

**EMILY'S WINE CLUB SELECTIONS FOR** 

# MAY

#### Lioco Indica 2010 Mendocino, California

97% Carignane, 2% Petite Sirah, 1% Grenache Grapes with serious pedigree, these are organic, dry-farmed 70 year-old vines in the Tollini Vineyard (think Lolonis and Turley). Sincerely affable, with smooth, yummy blackberry. Elegant for the masculine Carignane, with a crisp finish to whet your appetite. Spring cookouts? Sunday roasts? Grilled salmon? Giddy up.

\$24.99

Wine club deal this month = \$19.99

#### **Araldica Albera Barbera 2009** Piemonte, Italy

A bold yet smooth wine: it has all the proper bright acid for the grape, but a small amount of oak aging adds depth to the blueberry and blackberry fruit. Robust but balanced, it has notes of coffee and black pepper on the finish. The perfect wine for BBQ, simple burgers, or pasta.

\$13.99

#### Damilano Nebbiolo "Marghe" 2010 Piemonte, Italy

The baby brother of Barolo and Barbaresco, this is a great food-pairing wine. Lean, with tea leaf, hibiscus, and strawberry notes; when it fleshes out, it has more black fruit, plump cherries, but still a lean texture from tannins. Try this with chicken burgers or or pasta with red sauce; also good with mushrooms or aged cheese.

\$16.99

#### This Month's Feature: **Balboa Merlot 2009** Mirage Vineyard, Walla Walla Columbia Valley, Washington

Sustainable farming and a long wait for release equal a deep, structured wine. Dark and firm, it has earthy fruit and a velvety texture. Mulberry, fig, and currants flesh out the palate with a good tannic bite on the end. It elevates simple sides like grilled root veggies, beans, or mac and cheese.

\$23.99

Wine club deal of the month=\$14.99

#### **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!

#### \*\*\*\*\*\* **Clos Cibonne Tibouren 2012** Cotes de Provence, France

Blueberry, mulberry, and boysenberry fruit on the nose—this wine has a lot to sniff! The fruit is backed up by licorice, peppermint, and dried thyme. The palate is deep, with lots of dark fruit flavors, but the finish is light and summery. Serve with a slight chill, and drink with Southern BBQ, eggplant, beef, or shrimp with cocktail sauce.

Cru level deal of the month = \$24.99!

#### Wine Club Cru Level WHITE!

### **Trevisiol Spumante**

Released as a 20-year anniversary series, the vertical was made when the estate's reins were being passed from father to son. This stunning "Italian champagne" has earthy peaches, white truffles, and salted almonds. Choose from 1985-1990 vintages

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Wine club deal of the month = \$29.99 Cru level deal of the month = \$125 a 6-pack! \*choose your vintage or mix!

# **Beer Club's Picks for MAY**

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

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# **RED BRICK**

Atlanta, GA Georgia's oldest microbrew is celebrating its

20th anniversary this year!

#### **Hop Lanta India Pale Ale**

A dry-hopped beer, it's sessionable for the sometimes overbearing IPA style. Fresh and clean flavors are almost salty, with notes of pink grapefruit and a savory undertone. Try it with BBQ, spicy sauces, Mexican, or Thai foods. \$8.99 / 6 pack

#### **Black-Eye Rye, Brick Mason Series #6**

The newest in their limited release series: it's American style India Black Ale. An intense, chicory-laced beer, it has a nice bite from the Citra hops and rye added. Not overwhelmingly heavy, it is a great beer for a spring BBQ, steaks, or aged goat cheese. \$10.99 / 4 pack

#### **MOTHER EARTH**

Kingston, NC

A solar-powered brewery with the highest-rated German type beers made in the USA

#### **Endless River Kolsch-Style Ale**

A cousin to Pilsner, it has the easy character with more hops. Dry, brisk, easy, and summery beer. Its freshness depends on carbonation and a chill, so keep both by serving it like the Germans have for centuries: in small tumblers. Great with cheeses, tapas, or simple fare. \$9.99 / 6 pack

### **Dark Cloud Munich Dunkel Lager**

Mother Earth's first beer, the style dates back to the 1700s. The nose is caramel and smoke, like a Marzen, but the taste is dry, with chocolate and citrus balancing the refined, smooth beer. It IS a Lager—don't let the dark color fool you. Great with a burger and fries! \$9.99 / 6 pack

This month, beer club members will get 4 bottles each of the beers featured—for a 16-pack of good local brews!!

**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 MAY

This month's featured food item is Emily G's Curry Ketchup. It's a great ketchup with no corn syrup in the recipe! Use it with your burgers, fries, or hot dogs—or anywhere you might use ketchup. Secrets to good, easy sauces are below; or try a recipe from the ketchup's creator Ron Eyester's restaurant, Rosebud. Curry Ketchup is just \$6.99 a jar, and comes automatically in this month's wine club.

#### **EASY 1000 ISLAND DRESSING**

1 cup mayonnaise

1/4 cup Emily G's Curry Ketchup

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

1 chopped hard boiled egg

3 Tablespoons lemon juice

Make a turkey reuben or the original; drizzle on a romaine salad; toss in penne with cold vegetables; or use as a dressing for deviled eggs.

#### SIMPLE COCKTAIL SAUCE

1 cup Emily G's Curry Ketchup

2 Tablespoons horseradish

1 Tablespoon lemon juice

½ teaspoon Worcestershire sauce 1 teaspoon Willie's Hog Dust

Serve with steamed shrimp or crab; simmer sausage in it; top meatloaf; shuck some oysters; serve with broiled or grilled salmon; use it like BBQ sauce on ribs or pulled pork.

# **EGGPLANT CHIPS INSPIRED BY ROSEBUD**

1 egaplant, cut in ½ inch slices

 $\frac{1}{2}$  cup coarse salt

½ cup flour

3 egg whites, beaten

1 cup panko bread crumbs

4 Tablespoons olive oil plus 2 teaspoons Emily G's Curry Ketchup

To brine the eggplant, lay the slices on a large platter and sprinkle liberally with salt. Let sit for an hour and a half, then blot with paper towels to dry. Turn the eggplant over and repeat. Meanwhile, set up 3 bowls: flour with salt and pepper; egg whites, beaten; panko crumbs. Heat 4 T. oil in a sauté pan over medium high and dredge the egaplant: dip each slice in flour, shaking off the excess. Then roll in egg whites to coat and press the flesh into crumbs to coat well. Saute the eggplant until the bread crumbs are browned, about 2 minutes on each side. Cook all eggplant in batches, draining on paper towels to get rid of excess oil. Cut rounds into half moons and serve with curry ketchup.

# FOLLOW US ON. . .

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

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