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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

SUNDAY, JUNE 16 A TASTING WITH GEORG RUMPF OF KRUGER RUMPF

THE tasting of the summer! Join us as we welcome one of our favorite winemakers for his first trip into Georgia.
4-7 p.m. (wine club admission starts at 3)

\$25 see inside for details. tickets available now.

A note on Rumpf from importer Terry Theise: "This is why Nahe Riesling is the greatest on earth. Where else does this absurd intricacy ever live, this magic equipoise of lightness and richness, the firmament of exotic spices and flowers, the surreal clarity. A masterpiece... a great Grand Cru"

STORE HOURS IN JUNE AND JULY

During these 2 summer months, the store hours will be: 1-7 p.m., Tuesday through Saturday. Shiraz will also close July 2-6 for summer break and reopen on July 9.

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 21 SUMMER OF RIESLING BEGINS!

During the three summer months, we will serve 5 different Rieslings by the glass every day. The wines will change every week, with 4 dry wines and 1 sweet wine. We will offer case discounts for purchases of a 3-bottle flight. Shiraz will also serve \$5 cheese platters every Friday for happy hour from 2-7 p.m.

FRIDAY, JULY 26 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!

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.



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!

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

EMILY'S WINE CLUB SELECTIONS FOR

JUNE

ww.shirazathens.com

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JONE

Messmer Pinot Noir 2011 Pfalz, Germany

Refined, structured Pinot Noir from a country you wouldn't expect--though Germany is the third largest producer in the world! Dark black cherries and a hint of pan grille are balanced with a clean, delicate acidity. Try this with anything--and enjoy the extra glass for free--it's a liter!

\$18.99

Scarbolo Cabernet 2010 Friuli, Italy

70% Cab Franc, 30% Sauvignon
Bright and focused, with clean and clear red
fruit. Violets, sage, and lilacs accent mulberry
and strawberry. Dusty flowers and tight
minerals make a complex finish. Perfect with a
roast or aged cheese.

\$15.99

D'Arenberg Broken Fishplate 2012 Sauvignon Blanc Adelaide Hills, Australia

This 100-year old winery knows exactly where to find the juiciest, appley fruit. Not citrusy, grapefruity, or sweet. What it IS is round and yellow, with apple, pear, and elderflower. Serve it with light, creamy cheese, roasted fish, or pasta salad. Or my favorite--pour it over lime sorbet!! **\$16.99**

This Month's Feature: Arcangelo Negroamaro 2009 Salento, Puglia, Italy

This is a beautiful, dusky, soft wine. The flowers are roses and lilacs, with some mulled spices in the back as well. All this enhances the layered, deep berry flavor. The tannins are so soft that it enhances the most simple dinner, like roast chicken, stuffed collards, or grilled vegetables.

\$13.99

Wine club deal of the month=\$8.99

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!

100% Cabernet Franc

The beautiful side of Cab Franc: it is silty in texture and super smooth. Deep dark and earthy, it has rose petal, tarry earth, and pencil lead. Heft and elegance put together. The smoky lingering finish makes this a great match for blackened steaks or aged hard cheese.

\$39.99

Cru level deal of the month = \$34.99!

Wine Club Cru Level WHITE!

The importer calls this the "best-ever" vintage of the best kind of Chardonnay--one that is clean and clear, with salty, minerally texture, lemons, and hay. If you had to guess, you'd probably say Pouilly Fuisse or Chablis. Smoke and gravel are balanced by silky smooth fruit. (And it's Salmon season!) \$27.99

Beer Club's Picks for JUNE

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

TERRAPIN Athens, GA

Maggie's Peach Farmhouse Ale

The new summer seasonal from Terrapin uses over 3 pounds of peaches per gallon! Not a sweet treatment of fruit, but a fresh, balanced play of peaches with a light saison-style beer. A slightly sour note and the delicate fruit are a great, refreshing match. My notes read "freakin' delicious."

\$8.99 / 4 pack

Treehugger Ale

Treehugger was the brewery's response to requests for a less hoppy Terrapin offering. It's an Amber Ale with a nice malt and hop balance, a much more sessionable than most of their beers. Smooth and balanced, it has light notes of both caramel and citrus. \$8.99 / 6 pack

SCHLENKERLA Bamberg, Germany

RAUCHBIER MARZEN

Beer with smoked malts—and you can really smell the bonfire! It has a smokehouse/ roasted meat quality to the nose. The beer itself is a lager, so it isn't as heavy as the nose, with a smooth carob, chicory note on the finish. \$4.99 / 500 ml

Helles Lager

This brewery has smoked all their malts since 1678—except for this beer. Bright and dry, with a pinapple fresh zippy flavor, it manages to have enough weight on the palate to balance out both the light scents and hint of smoke on the finish (that is from the yeast strain) \$4.99 / 500 ml

This month, beer club will get A mixed 6-pack of Terrapin, 1 each of the 500 mls, PLUS a \$6 credit for the newly renovated cheese case!

TASTING AT THE HOTEL INDIGO'S RIALTO ROOM!

With winemaker Georg Rumpf of Kruger-Rumpf Sunday, June 16 4-7 p.m.

Wine Club early admission at 3 p.m.
Only \$25, including tasting, live music, and appetizers
Discounted wine by the glass and full bar also available
The Indigo is offering a discounted rate for attendees as well.

Menu:

Georgia Royal Red Shrimp and Red Mule grits
Greendale Farm cheeses and local pickled vegetables
Jalapeno pimento cheese sandwiches
Pulaski Heights BBQ pulled pork sliders
Shortbread with blue cheese and bourbon pecans
Deviled eggs with local pickles

"Up-and-comer the past few years, making more glamorous wines than ever before. Deft, appley and minerally wines from the greatest sites of the lower Nahe. Priced quite reasonably for blue-chip quality."

Full list of wines to be poured is on our website.

STORE HOURS IN JUNE AND JULY

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1-7 p.m.,
Tuesday through Saturday.

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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.

SHIRAZ'S RECIPES FOR **JUNE**

This month, we will celebrate our renovated cheese section with a \$6 credit toward anything in the cheese case! It will be a great opportunity to try our expanded Georgia cheese selections or some other great cheeses from the southeast. Some ideas for serving cheese are below:

STUFFED COLLARD GREENS

16 collard leaves the size of your hand

1/2 pound lean ground beef

1/4 cup chopped peppers

1/4 cup chopped onion

2 cups salsa

1 cup cooked rice

1 Tablespoon hot sauce

1/2 cup cheese, shredded

Boil the collards for 5 minutes to soften. Cook beef, peppers, and onion in a skillet until meat is brown and drain off the fat. Stir in half the salsa, rice, and hot sauce until warm. Preheat oven to 350 F. Divide the stuffing among the leaves and roll them: overlap 2 leaves slightly in the middle, add 2 T. of filling, fold sides in first and then roll down the middle. Put in a baking dish and cook, uncovered, for 30 minutes--add salsa and cheese for the last 10 minutes.

Serves 2

OVER-THE-TOP SALMON

Salmon filet, 2 pound 6 ounces good blue cheese 12 oz. beer 1/4 cup chopped walnuts 1/4 cup chopped parsley

Heat grill. Spray a piece of aluminum foil several inches bigger than the salmon with cooking spray and put the salmon on top. Make diagonal cuts every inch, almost to the skin. Sprinkle lightly with pepper. Fold up all 4 sides of the aluminum to make a box. Place packet on grill at medium heat. Pour beer over salmon and sprinkle walnuts over the top. Grill 10-15 minutes, until it just begins to flake. Sprinkle with parsley and serve. This is a great pairing with a big Shiraz or another hefty wine.

SPEAKING OF DAIRY.... WHAT DO I DO WITH QUARK?

- spread on bread for a low-fat alternative
- add some fresh herbs for extra flavor
- eat with granola for a light breakfast
- make potato salad sub for mayo
- make a light "yogurt" dip with it
- use it in recipes instead of cream cheese
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WHAT DO I DO WITH CREME FRAICHE?

- make smoked fish salad with it
- use it in recipes instead of sour cream
- add a dollop to soup--now it's creamy!
- smear on a croissant with a little jam
- Top fresh fruit, tarts, or cake for dessert
- on pancakes with fruit, you'll never miss butter

NEW CHEESE SECTION!

Our cheese selections have changed! We are pleased to announce that Shiraz now carries the largest array of local cheese in the area. We have a huge focus on Georgia creameries, with a great assortment of other cheeses from the southeast. Furthermore, our entire cheese section moving forward will feature all United States cheese.

Also in the cheese area--SAMPLES! Did you know that you can sample any cheese that we carry? Simply ask a sales associate to taste anything you might want to try!

And. . . our notes have changed. We've updated them to be a little less technical and give you more of a quick idea of the actual flavor of the cheeses.

Try our new cheeses--we know you'll love them!

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