



## Beer Club's Picks for OCTOBER



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

### JAILHOUSE, HAMPTON, GEORGIA

#### Misdemeanor Ale

A medium amber ale, with spicy licorice notes on the back. The earthy hops used from Oregon give it a biscuit richness. The perfect pizza night beer, it also works with grilled meats - char plus spice equals yum.

\$9.99 / 6 pack

#### Mugshot IPA

4 hops give this some depth and bitterness, but it's balanced by a grassy, floral tone. Not overly bright, it still has that gooseberry punch IPA drinkers love.

\$9.99 / 6 pack

### TERRAPIN, ATHENS, GEORGIA

#### WAKE AND BAKE DOUBLE IMPERIAL STOUT

Like an oily cup of Joe--made with locally roasted coffee, this has a kick to it. Dark coffee, bitter chocolate, and an oatmeal cookie note to go with the espresso. Good with BBQ sauce--or cold nights.

\$10.99 / 4 pack

#### So Fresh and So Green Green

Fresh is indeed the best descriptor of this beer. It's made with wet hops, which takes some of the bitterness out of a brewery typically characterized by its hop intensity. It has notes of citrus but mainly just a clean freshness.

\$7.99 / 22 oz.

## TOP 5 ROSES FOR THANKSGIVING

### Couly Dutheil Chinon 2011

#### Loire Valley, France

This 100% Cabernet Franc

My first Chinon Rose reminded me why I'm in the wine business. All the elegance and power of a great Cab Franc are wrapped in a crispy clean, pink bow. Cranberry, black fruits, and a floral note are backed by pepper and anise. The light citrusy note makes it a perfect ham or turkey pairing--and is magical with oyster stuffing (or just oysters)! Super limited

**\$18.99**

### Domaine de Malavielle Charmille 2011

#### Coteaux du Languedoc, France

50% Syrah, 25% Cinsault, 15% Mourvedre, 10% Grenache Organic AND Biodynamic, these grapes form a soft, juicy wine of strawberries with a black pepper spicy structure at the end. A balance of structure and depth--and solid proof that some Roses DO get better with age.

**\$25.99**

**Special this month = \$15.99**

### Turkey Flat 2013

81% Grenache, 10% Shiraz, 6% Cabernet, 3% Dolcetto Firm, hefty, and, of course, dry! Cherry, red raspberry, and a touch of cranberry on the palate really show off the Grenache. The red berry fruit is enhanced by a slippery texture. Big and juicy, it's a great match for a holiday spread.

**\$19.99**

### Trois Amis 2011

#### Vin du Pays du Gard, France

80% Grenache, 20% Syrah

It's back! A huge hit from this summer is also great for the holiday season. With excellent brightness with a fresh finish, its notes of orange and strawberry make it an excellent match for your bird and cranberry sauce. We bought all that's left--ever--so stock up!

**\$14.99**

**Special this month = \$11.99**

### Cave de Pomerols Beauvignac 2012

#### Languedoc, France

100% Syrah

Deep, juicy cherry and pomegranate fruit are lush and smooth, with a mineral backbone that keeps it from being sweet. The heftier side of Rose. Lean and robust, it's good for you red drinkers.

Super limited.

**\$13.99**

**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

A cornucopia of vegetables, herbs and spices await you, ready to nourish and warm you from the inside. This Garden Sampler holds a variety of Numi's delicious and satisfying Savory Teas. The box contains two bags of each of the new flavors: Tomato Mint, Carrot Curry, Fennel Spice, Spinach Chive, Beet Cabbage and Broccoli Cilantro.

These teas are the best things in the world for when:

- you're sick or have allergies
- you want a quick snack midday
- you want to make soup without stock

Numi has blurred the line between soup and tea with these vegetable-infused herbal creations. I found them to be awesome midday when I was hungry but couldn't leave work, or when I got the sniffles, or just wanted something to drink that was healthy. They're like a really lovely consomme, and I love a cup of one of them with a grilled cheese sandwich. Substitute them for broth with soup or noodles, or poach fish in it. I promise they sound weird, but they're strangely delicious!

### LEFTOVER MASHED POTATO SOUP

- 1 Tablespoon butter
- 1 onion, roughly chopped
- 6 cups mashed potatoes
- 2 cups steeped Numi savory tea
- 1/2 cup milk or cream
- salt and pepper to taste

In a pan on low, melt the butter and add onions. Cook about 8 minutes until onions are soft and browned. Add potatoes and stir until onions are mixed in well. Slowly add tea until blended and hot. Stir in milk and salt and pepper; heat well. Serve with any leftover fresh herbs and cheese sprinkled on top.



What's the one thing I can't do without at Thanksgiving? Sparkling Shiraz!!

**Featured this year: Shingleback Black Bubbles  
McLaren Vale, Australia**

Ripe, fruity, and chilled, this is the perfect accompaniment to any holiday meal, be it brunch, snacks, or turkey and dressing. And it's also excellent with pumpkin, pecan, or chocolate pie. So impress your friends with this secret weapon I keep in my arsenal!

**\$22.99**

**special this month = \$18.99**

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**WINE BLOG:** shirazathens.blogspot.com

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