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

Want to be a part of the in crowd?? Wine Club members get first dibs on any limited wines that we get in the store. We also occasionally have wine club-only tastings, special prices for events, or early admission for dinners and tastings. Plus Wine Club members get extra special glasses whenever they taste

Cru level has even more perks than wine club, so if you're a member and want more information, just ask

#### **UPCOMING EVENTS**

#### THURDAY, DECEMBER 5 & FRIDAY, DECEMBER 6 SHIRAZ'S 9TH ANNUAL HOLIDAY OPEN HOUSE

2 days of wine tastings, food samples, holiday shopping, and general merriment!

#### SATURDAY, DCEMBER 7

December's tasting of wine club wines 1-5 p.m. (with some extra excitement built in!)

**DETAILS ON THE OPEN HOUSE INSIDE--CHECK OUT THE ENTIRE SCHEDULE OF EVENTS!** 

**HOLIDAY HOURS:** 

SHIRAZ WILL BE OPEN ON MONDAYS IN DECEMBER! WE WILL CLOSE FOR CHRISTMAS DECEMBER 25 AND 26, AND REOPEN DECEMBER 27.

WE WILL CLOSE FOR INVENTORY AND CLEANING JANUARY 2 - 11, AND WILL REOPEN WITH NORMAL HOURS AND FOR WINE CLUB PICK UP ON **JANUARY 14.** 

#### **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.

#### 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.

# This Month's Feature: This month instead of wine club having one feature, we will have dozens of wines on sale! Every

Wine Club is the best deal in town!

This month, our wine club gets \$62 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

#### **DECEMBER**

**Couly Dutheil Chinon** Rouge les Gravieres 2012 Loire Valley, France

If you had my top Rose pick last month, you know why I'm so excited about this wine: gorgeous Cabernet Franc with no rough edges. Aging the wine in stainless steel gives the king of red arapes some refinement. Citrus and dried herbs lighten up the dark fruit on the plate, and the result is balanced and smooth, with just a touch of strength. Try it with any hearty dishes you serve this winter.

\$18.99

www.shirazathens.com

#### **Chateau Coutinel Tradition 2010** Cotes de Frontonnais, France Negrette, Gamay, Syrah, Fer Servradou

A wine based from Negrette, a grape that acts like Pinot's big bad brother--grown on an estate owned by the same family since 1920. Black hues and violets are backed with spicy vanilla and a rich texture. A great wine to pair with a cheese plate, or with game or roasted meats. Try it with blackened salmon for a special holiday meal. \$17.99

#### Clos des Justices Bordeaux Blanc 2011 **Graves**, France

100% Semillion

20

DECEMBER

Vines planted in 1929 give this wine a natural smoky, woodsy quality. The richness and viscosity inherent in Semillion is brightened by notes of blood oranges and gunpowder green tea. Muscle and an almost chewy texture manages to be peppery and clean on the finish. A revelation in white Bordeaux. Serve it with smoked fish or pasta with shrimp in a cream sauce.

\$18.99

having one feature, we will have dozens of wines on sale! Every day this month we will feature one of the sale wines--and we'll have at least one of them ready to taste each day!

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#### **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!

Le Cadeau Jolete Pinot Noir "Deux Annees"

#### Willamette Valley, Oregon 2009 & 2010

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A decidedly French take on winemaking from the Chehalem Mountains and Dundee Hills, with a blend of two interesting but different years. An elegant, old world style Pinot with earthy notes and firm structure. Black raspberry, dried fruits, and tea leaves are a less jammy side of Oregon Pinot. Dried black cherries and brown spices complete the wine. Only 441 cases made.

cru level deal of the month = \$25.99

#### Wine Club Cru Level WHITE!

#### **Domaine Thibert Pouilly Vinzelles 2011**

100% Chardonnay

The big brother of Macon Prisse, it is in the town next to Fuisse, another great area for white Burgundy. Super slick and elegant, it is positively laden with smooth cool slatey fruit. In addition to the crisp citrus, there are notes of blueberry and strawberry that an extra dimension of rich flavor. Put this with your seafood dishes, greens, or pasta with butter sauce.

\$27.99

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

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

This month, we're focusing on Belgian style beers--from all over!

#### **GOOSE ISLAND, CHICAGO, IL**

#### **Sofie Farmhouse Ale**

A delicate, elegant example of a Saison style. Peach, watermelon, white tea, and flowers are all present--but the finish is crisp, clean, and refreshing. \$10.99 / 4 pack

#### **Pepe Nero**

Saison with Peppercorns A very different kind of Saison, this one isn't spicy but it IS dark. Malty roasted coffee and toasted caramel equate a plump, rich brew. \$10.99

# PALM BROUWERIJ, LONDERZEEL, BELGIUM

#### **Estaminet Premium Pils**

Highest rated Lager in the world in 2011! Clean and fresh, it maintains a crisp character. Bright and intense. Apparently 250 years of brewing means you can make a great beer. \$9.99 / 6 pack

#### 3 TAVERNS, GEORGIA

#### A Night in Brussels IPA

This is a balanced India Pale Ale, something I don't see very often. Soft, full and refreshing, it is a nice cross of the Belgian style and a more hoppy beer.

\$9.99 / 4 pack

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

# SHIRAZ'S FOOD FOR **DECEMBER**

December's food item, as always, is your choice!

Each wine club member will receive a \$6 credit to use toward food in the store.

All foods on the shelves are game--just not the coolers. Enjoy!



#### FOLLOW US ON. . .

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

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

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

## **HOLIDAY OPEN HOUSE SCHEDULE!**

### **Thursday, December 5**

- 4-6 p.m. Leslie Maske will be showing off the 5 top wine varietals for the holidays--from various regions around the globe
- 5-7 p.m. Deserie Shockley will prove why "Cabernet is King" in California--with a selection of blends and 100% from Napa, Paso, and the like
- 6-8 p.m. James Murray will be pouring "magical" wines--ones that he and Emily have scoured the globe to bring you, from the far reaches
- 4-8 p.m. Taste Voges chocolate bars and caramels; Try BR Cohn specialty olive oils and vinegars; Taste Emily G's jam of love; try Willie's Hog Dust dusted snacks
- 6-8 p.m. Meet Tim and Alice of Mills Farm and taste their great Red Mule products

#### There will be special, day-of-only deals on food items on Thursday as well!

## Friday, December 6

- 4-6 p.m. Sonja Disante will show off French wines from Bordeaux, Burgundy, and the Rhone Valley from one of our favorite importers
- 5-7 p.m. Scott Parrish will showcase a selection of small Oregon wineries with different grapes (including, but not limited to Pinot Noir)
- 6-8 p.m. Rachel Howard has "Sauces and Shiraz"--pairings of Syrah worldwide with some of our favorite dressings, mustards, etc.
- 4-8 p.m. Taste Big Picture Farm Caramels; Try Rick's Picks Pickles; Experience Acetaia Malpighi Balsamics; have some Boyajian American olive oil; Taste Beautiful Briny Sea specialty salts

There will be special, day-of-only deals on food items on Friday as well!

### Saturday, December 7

1-5 p.m. Join us as we taste December's wine club wines! Only \$5, and free for wine club members

Steve Hoberg will be making wine cocktails with Altar, our new line of natural, organic mixers with really unusual and delicious flavors.