

PRSRT STD US POSTAGE PAID ATHENS GA PERMIT NO. 51

RETURN SERVICE REQUESTED

JOIN WINE CLUB!

Did you know that wine club even saves on daily purchases?? Our case discount is 10%; 15% off mixed cases for wine club members; and 20% off for cru level club members! That's in addition to any special pricing. Ask us about our most popular program!

UPCOMING EVENTS

SATURDAY, FEBRUARY 1-FRIDAY, FEBRUARY 14

Come Shop our Valentine's Gift Shoppe! We have lots of extra gifts for the one you love! Open upstairs

during regular operating hours.

FRIDAY, FEBRUARY 7 A NIGHT OF OYSTERS, CAVIAR, CHAMPAGNE **AND PEARLS!**

5-7 p.m. at Shiraz \$25 per person Eat, drink. . . and try on pearls from The Pearl Girls, an American Pearl Jewelry Company based in Athens, GA! (men welcome too, of course--to partake and to admire). Pokomoke oysters, smoked salmon, 3 kinds of caviar, balsamic "pearls" from Italy, "oysters millionaire", flavored balsamics, and 6 different sparkling wines! Also included are 10-minute massages from masseur Bill Coleman!

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, FEBRUARY 14

We will be offering our surf and turf special, plus caviar and oysters. Details inside newsletter

FEBRUARY'S TASTING WILL BE ON SATURDAY, FEBRUARY 8 FROM 1-5 PM. Also during the tasting time, meet Jaime Foster, the owner and founder of Naturalmond Butter! Jaime has 3 new flavors: Salt Free, Honey Roasted, and Maple Caramel. She'll be sampling some cool recipes using the almond butter.

THURSDAY, FEBRUARY 20

5-8 p.m. at Shiraz

A fiesta with owner Maria Jose of Chozas Carrascal! Join us for tapas, wines, and live music 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 \$65 worth of wine and food for only \$45! Plus, they save on each feature!

We broke the bank this month - but wine club members aren't charged any extra! Wine club is definitely the best deal in town.

EMILY'S WINE CLUB SELECTIONS FOR

FEBRUARY

Tami Frappato 2012 Sicily, Italy

100% Frappato

www.shirazathens.com

A zippy, peppery red with lots of character. Light, fruity, and dry, it has flavors of strawberry and black peppercorn, with undertones of blackberry and lemon. A current of dried herbs runs underneath it all. The clean and pretty finish is delicious with lighter dishes, seafood, roast chicken, and root vegetables.

\$23.99

this month = \$19.99

Altitud 1100 Tinto 2011 Almansa, Spain

100% Garnacha Tintorera

Such a unique grape--it is the only red wine where the color comes from the juice and not the skin. Lots of ripe fruit, from mulberry to plums; and there are notes of gravel and black pepper from the soil. A great balance of fruit and terroir, which should be no surprise from vines over 50 years old. Try it with Serrano ham, peppers, or beef.
\$12.99

200

FEBRUARY

Verso Rosso 2012 Salento, Italy

60% Negroamaro, 35% Primitivo, 15% Malvasia Medium-bodied, with good earthy balance and deep red fruit with dark structure. Basically, it is inky but elegant--a great combo in Italian wine. It is a liquid version of a dark chocolate-covered cherry without the sweetness. The tannins are ripe with no bitterness, completing the silky, deep wine. Cream-based pasta, tenderloin, or egaplant are ideal.

\$13.99

This Month's Feature:

2 great case deals this month:

Kilikanoon Athena GSM 2012

It's back! And here's a special deal for our best-selling wine last year: Wine Club members can get a full case of Athena for only \$200, tax included! that's only \$15.57 a bottle! (cash or check only, please)

Silver Webs Merlot 2005

This \$20 wine is still half off for wine club members, PLUS

We have extended last month's case deal for \$75, until the wine runs out!!

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!

Les Aigles d'Anthonic 2010 Moulis-en-Medoc, Bordeaux, France

84% Merlot, 16% Cabernet A blend aged in concrete and older oak means

that it is super smooth without being heavy or woodsy. Blue cool fruit lushness has flavors of currants and blood oranges adding depth, and the texture has elegance and generosity. A beautiful Bordeaux from the right bank--and you don't have to wait 20 years to drink it! \$28.99

cru level deal of the month = \$23.99

Wine Club Cru Level WHITE! +++++++++

Aberrant Cellars Phitrum 2012 Willamette Valley, Oregon

100% Pinot Noir Blanc

When you press Pinot Noir before fermenting the juice, it creates a full, rich white wine with a flavor one could pinpoint in the red or white camps. Full, rich, and smooth--it has flavors of apples, pears, and peaches with the skin still on. It's a great wine for pork, grilled veggies, or heavy fish (think salmon with blue cheese). Only 40 cases of this limited wine came to Georgia--enjoy it while it lasts!

\$32.99

cru level deal of the month = \$29.99

Beer Club's Picks for FEBRUARY

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

SCOURMONT ABBEY, BELGIUM

From the first Trappist brewery (there are now 10) is this beer sold to provide a living for the Monks and give money to charity. All the beers are refermented for 3 weeks in bottle before release, making them extra rich and yeasty. They are non-pasteurized.

Chimay Blanche Cing Cents

A tripel style, the color is a golden/ orange. Hazy color is misleading, and the flavors are extremely clean. The driest of Chimay's beers, it is bright and crisp. 8% \$18.99 / 4 pack

Chimay Rouge Premiere Dubbel

Dark brown color, with copper notes; the aroma is sweet and fruity, but the palate has fruit balanced perfectly with bitterness. Flavors of apricot and dark spices have hops at the finish. 7% 99 = ratebeer \$17.99 / 4 pack

GOOSE ISLAND, NEW YORK

Honker's Ale

This beer actually reminds me of an upscale cider. An apple-like fullness with rich flavors and a light caramel undertone have a nice malty balance. Smooth and easygoing, it's a beer for everyone. 4.2% \$9.99 / 6 pack

312 Urban Wheat Ale

An American wheat ale (as in, not sweet!), it has aromas of cinnamon and spiced oranges, but an amazingly crisp finish. A very refreshing style of beer.

\$9.99 / 6 pack

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

VALENTINES GIFT SHOPPE!

Special accessory items for your loved ones

Feb 1-8 Create a Wish List!

come browse in our special gift area have a complimentary glass of wine

Feb 11-14 Give a Gift She'll Love!

includes complimentary gift wrap call-ahead service available

Remember us for Valentines dinner as well:

complete surf and turf dinner for 2. 12 ounce USDA Prime NY Strip, 2-6 ounce Maine Lobster Tails, half a pound of asparagus, and garlic-cheese compound butter. Only \$50 for dinner for two.

-Kumomoto Oysters from Oregon \$18 per dozen
-Lobes of foie gras \$9 per portion
-caviar! ranging from \$10 - \$80 a jar.
-you can order steak and lobster a la carte as well.

Valentines Surf and Turf complete dinners available for pickup February 14

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.

SHIRAZ'S RECIPES FOR

FEBRUARY

This month's featured food item is BR Cohn Balsamic and Herb Dipping Oil & Marinade. It has all the garlic, herbs, and spices added to olive oil and balsamic vinegar so the work's already done for you. Whether you're dipping bread into it, drizzling it over portobello mushrooms with parmesan or bruschetta, or using as a marinade for meat or vegetables, dipping oil makes cooking easier if you just shake and serve! It is \$13.99 a bottle, and comes automatically in this month's wine club.

EASIEST TENDERLOIN EVER

6 pound beef tenderloin

1 bottle BR Cohn Balsamic and Herb Dipping Oil

Pour dipping oil over beef in the smallest dish that will hold it, reserving 6 Tablespoons. Marinate for 4-6 hours.

Then: Preheat oven to 350 F. Bake the tenderloin for 25 minutes, covered, basting halfway through. Remove from oven and let rest for 15 minutes before serving. Make balsamic onions with reserved oil (recipe below)

MEDITERRANEAN SEA BASS

- 1 pound Branzino or other sea bass
- 6 ounces olives, roughly chopped
- 6 ounces tomatoes, chopped
- 2 Tablespoons capers
- 3 Tablespoons BR Cohn Balsamic and Herb Dipping Oil

Polenta, cooked with package directions

Preheat oven to 400 F. Toss all ingredients except polenta together and pour into an ovenproof dish. Bake for 20 minutes. Ladle vegetables over polenta and top with fish.

BALSAMIC ONIONS

- 2 pounds cipollini or pearl onions
- 2 Tablespoons butter
- 6 Tablespoons BR Cohn Balsamic and Herb Dipping Oil
- 6 Tablespoons orange juice
- 2 Tablespoons water

Boil onions in a pot of water for 2 minutes, then drain and cool in icy water. Peel and cut off ends. Heat butter in a saucepan on medium and add onions; cook for 10 minutes until soft. Add orange juice, dipping oil, and water, and cook on medium-low for 5 minutes. Season with salt and pepper and serve. Serve with an Italian red and the easiest beef tenderloin ever.