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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

TUESDAY, MARCH 25 A WINE DINNER AT HEIRLOOM CAFE FEATURING **WOLF MOUNTAIN VINEYARDS**

We are so excited to announce Wolf Mountain's first ever dinner in Athens! Taste wines from our favorite Georgia winery with food pairings from a restaurant devoted to local fare! Limited to 40 seats.

Details to follow.

SATURDAY, APRIL 5

During our regular first Saturday wine tasting, sample our new Lonato del Garda Balsamic Vinegars. They are truly special! Just an extra perk of the tasting! (Tastings first Saturday are only \$5 per person, and are free for wine club members)

SATURDAY, APRIL 12 AN EVENT FOR THE BOYS!! **GRILL & CHILL AT SHIRAZ**

We will be grilling on Salt Rox, a cooking block that gives great flavor and tenderizes food naturally. They're truly amazing, and you can order yours at what size you want from Shiraz (to come in before Father's Day)

We will also be serving Terrapin Recreation ale and PBR. Come sample food from the Salt Rox, enjoy a beer, and hang out on our new patio seating! Only \$5; \$1 and \$2 beers all

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.

Wine Club is the best deal in town!

This month, our wine club gets \$70 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

MARCH

ww.shirazathens.com

Dante Robino Bonarda 2012 Mendoza, Argentina

Rich and intense, new world juiciness from Argentina's second-most popular grape. A buttered caramel nose with cinnamon, licorice, and blackberry behind it. Juicy, dark and very ripe. Try this with something a little spicy or chargrilled--how about steak with Saucy Llama? Only 37.5 cases for the U.S.! \$16.99

this month = \$13.99

Alvaro Castro DAC Red 2011 Dao, Portugal

30% Touriga Nacional, 30% Tinto Roriz, 20% Jaen, 20% Alfrocheiro. A vineyard since the 1500s with organic vines and and a high elevation. Bright and focused, with elements of watermelon and tomato salad. Grass and green tea on the finish keep it crisp The notes of currant and black cherry add to the graphite structure. Try this with game, summer squash...or just chips and salsa! \$16.99

Schloss Schonborn Estate Riesling Kabinett

Rheingau, Germany

20

MARCH

This wine is declassified Spatlese--so take an extra step up in quality! Lime and orange with crushed pineapple, and pear sorbet with a hint of black currant at the end. Mouthfilling and round, with a long but dry finish--the perfect example of why we age Riesling. Drink it with... EVERYTHING. \$27.99

this month = \$17.99

This Month's Feature:

Pierre Rougon Plan de Dieu 2008 Cotes du Rhone Villages, France

Grenache, Mourvedre, Syrah
Very old world - for you lovers of the really
good CDRs... and super limited. Dark,
briary blackberry with some blueberry and dried red fruit notes. To me this wine is the marriage of cold stones and warm sunshine. Delicious--try it with some simple roast chicken or veggies on the grill.

\$18.99

wine club deal of the month = \$11.99

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!

+++++++++++++++ d'Arenberg Galvo Garage 2008 McLaren Vale, Australia

72% Cabernet, 13% Merlot, 9% Cab Franc, 6% Petit Verdot. Foot trod, unfined, unfiltered, basket pressed... no wonder it is a long-lived wine! Dark and chewy, but refined. Chicory, dried currants, and spicy cedar have some serious tannin that needs air to soften. Try it with steak. Really. "a very commendable wine with years on its side." - James Halliday in 2013. 93 points. \$25.99

Wine Club Cru Level WHITE!

Chateau K Blanc 2012 Bergerac, France

30% Semillon, 30% Sauvignon Blanc, 30% Sauvignon Gris, 10% Muscadelle Biodynamic and super small production. A great example of structure vs. fruit. It is clean, fresh, and firm all at the same time--masculine in texture, with apple, pear, fig, and honeydew melon. A wine you want to sit and savor. To pair this with simple poached chicken would make it an event.

\$25.99

cru white deal of the month = \$21.99

Beer Club's Picks for MARCH

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

2 BEERS FROM COLOGNE, GERMANY.

Jever Pilsener

More like a Helles--it's pure and clean. Traces of grass and citrus keep it interesting. Likely from the famous water it's made from. Delightfully refreshing.

\$9.99 / 6 pack

Gaffel Kolsch

This is the perfect spring beer, made to be served ICE cold. It has a clean, criap and bright character--very floral. Serve it in a tumbler. It's meant to cleanse your palate! (wine, anyone?) \$11.99 / 6 pack

2 FROM NORTH CAROLINA HIGHLAND BREWING

Oatmeal Porter

The North Carolina standard in craft beer. It's got some grip to it and a coffee note on the back--but it isn't too heavy. Very malty and rich, overall. I love the idea of this beer with barbecue.

\$8.99 / 6 pack

Gaelic Ale

Amber American Ale. Ceilidh approved! It's got a great bitter/hoppy/almost garlic bite to it that makes me want to have this with spicy food! A great crisp finish makes this an American original with firm Scottish roots. \$8.99 / 6 pack

OOPS! WE WENT UNDER BUDGET, BEER CLUB! THIS MONTH, ADD A BOX OF GERALDINE'S CHEESE STRAWS TO YOUR MIXED 12 PACK!

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

NEW GLASSWARE AT SHIRAZ!

Special accessory items for your loved ones The ultimate stemware for casual entertaining and everyday sipping, these beautiful, extremely durable glasses will maintain their sparkling clarity through years of daily use. Schott Zwiesel, a German company known for glassware innovation since 1872, creates the break-, chip- and scratch-resistant stemware using patented Tritan titanium technology. Each glass features a varietal-specific bowl designed to showcase the bouquet and flavor of wines. Graceful stems are proportioned for optimal stability. Made in Germany, this lead-free crystal glassware is favored by premier restaurants and hotels around the globe. Dishwasher safe.

New Schott Zweisel glasses are only \$11.99 a stem! These will also be our glasses for wine club to use in all tastings.

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

MARCH

This month's featured food item is Saucy Llama Roasted Red Pepper Salsa. It is great for simply eating with chips, or can become an easy and delicious component to a meal. Top a grilled steak; make tacos; serve with grilled asparagus; put with goat cheese for an easy crostini; or try one of our recipes below.

Saucy Llama is only \$7.99 a jar, and is automatically included in this month's wine club.

SAUCY EGGS

- 1 Tablespoon butter
- 4 eggs
- 2 Tablespoons water
- 3 Tablespoons Saucy Llama Salsa
- 2 Tablespoons hard cheese of your choice
- 2 tortillas

optional: more tortillas and fillings, like black beans, sausage, hot sauce, extra salsa, onions, and cilantro

Heat oven to 350 F. Toast tortillas while preparing other ingredients, until crispy. Beat eggs with water. Heat a nonstick fry pan on medium and melt the butter. Add beaten eggs and stir constantly until soft but cooked through. Top tortillas with scrambled eggs, salsa, and grated cheese. For another type of breakfast, simply warm tortillas and stuff with eggs, salsa, and whatever ingredients that make you happy.

serves 2

SALMON DOLLY

Dolly Cream Sauce

2 Tbsp Butter

1 Shallot, chopped Fine

½ c Saucy Llama Salsa

1/4 c heavy cream or Qimiq

 $\frac{1}{2}$ c dry white wine

In a sauté pan melt the butter and cook the shallots until soft, about 4 minutes. Add the wine and bring the mixture to a boil. Let all liquid cook away. Add the Saucy Llama and heavy cream or Qimiq. Cook until slightly thickened and then salt and pepper to taste. Keep warm in pan.

1 pound Salmon (or Steelhead)

3 Tbsp Willie's Hog Dust

4 Tbsp melted butter

½ Cup Chopped cilantro

Put butter in a shallow bowl and coat each fish in it. Cover each fish in the spice powder and let sit as you heat the stove. Heat a heavy skillet on medium, high for 4 minutes. Place half of remaining oil in pan and carefully place fish in the pan. Cook until lightly browned about 2 minutes and then turn the fish over. Pour remaining oil over fish and cook until just about cooked through (2-3 Minutes depending on size; fish will continue to cook off heat).

Remove from the heat and top with the red Dolly sauce, sprinkle parsley over the filets and hit with a squeeze of lemon juice.

serves 4