Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

DID YOU KNOW...

Emily's Blog is Back!!

shirazathens.blogspot.com
has notes from all her travels in the past year to find the best wines for wine club, making her own blend, and other great tidbits she can pass along to you!

We're currently updating the blog weekly.

JOIN BEER CLUB!

Each month, we will select 2 beers each from two different breweries. Members will receive 3 bottles each of the 4 featured bottles for a great mixed 12 pack every month. Beer club is only $25 per month. There is no signup fee and no contract. And just like wine club, you can pick up at your convenience any time after the first of the month!

Beer club is a great way to start enjoying beer, and is also for the experienced beer drinker to enjoy seasonals from some local and/or obscure makers. The styles will vary every month to showcase all types. Included will be some high gravity, microbrews, and small productions. See us to sign up!

UPCOMING EVENTS

SATURDAY, AUGUST 16
WINEMAKER RANDALL GRAHM & BBQ = WHAT A PAIR!
Our favorite Rhone Ranger from California, Randall Grahm, will be in full force to taste his Rhone blends, along with a spread from Pulaski Heights BBQ.
3-5 p.m. Wine club early admission at 2 includes our fave cider, Querry.
$25 per person. Please RSVP

TUESDAY, SEPTEMBER 9
A TASTING WITH WINEMAKER PABLO FRANCO OF ARMAS DE GUERRA AT SHIRAZ
6-8 p.m. 5 p.m. wine club early admission
5 wines for $5

SATURDAY, SEPTEMBER 20
SUMMER OF RIESLING OYSTER ROAST AND WRAP PARTY!
5 - 8 p.m. in the parking lot at Shiraz
$35 per person, all you can eat and drink
12 great DRY Rieslings by the glass, draft beer, specialty oysters both roasted and raw on the half shell from 3 different coves, saltines 2 ways, all the fixins, and lots of great sides too! This event will sell out again--get your tickets now, since there will not be extras at the door!

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.

MONDAY, SEPTEMBER 22
A PARTY FOR PATRICK MATA OF OLE IMPORTS AT THE FOUNDRY
A focus on the liquid geography and regional grape varietals from the best wine producing country in the world.
Patrick, one of the utmost authorities on Spanish wine in the U.S., will lead a detailed wine seminar and tasting of 6 wines. Then we will meet, greet, drink, and eat: 6 more wines, paired with a special menu from the Melting Point and enhanced with live music.
6-9 p.m. in the Foundry Ballroom; party in the Foundry Gallery
$45 per person
*Want more? VIP tickets also include 6 wines that are highly rated, older vintages, and extremely allocated. $15 more per person (or free for cru level wine club members!)

SUMMER OF RIESLING CONTINUES:
We serve 5 different Rieslings by the glass every day, case discounts with 3 bottle purchases, $5 cheese plates Friday from 1-8 p.m., and free button or sticker with a flight.

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.

Shiraz
FINE WINE & GOURMET

www.shirazathens.com

AUGUST 2014

Wine Club is the best deal in town!
This month, our wine club gets $60 worth of wine and food for only $45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR
AUGUST

Maxwell Where's Molly? Rose
McLaren Vale, Australia
100% Grenache
Bold, fruit-forward, and vibrant--all raspberry, pomegranate, and strawberry. Creamy and spicy on the finish, with a backbone of cranberry and orange, & vibrant acid to cut through the massive red fruit. Named after the winery's former greeter, it has a picture of OUR greeter on the label! Try it with zucchini or tuna marinated in orange juice and scallion oil.
$21.99
our price = $19.99

Muros Antigos Loureiro 2012
Minho DOC, Portugal
100% Loureiro
Forget what you THOUGHT you knew about Vinho Verde... this firm, deep white sees 5 months in stainless steel to add just a touch of waxy, rich weight to the dark orange and roasted pineapple flavors on the generous palate. Heft and elegance duke it out with silky smooth ripeness. Poached fish, blackened shellfish, cheeses... sky's the limit.
$15.99

Legado del Moncayo 2013
Campo de Borja, Spain
100% Garnacha
This is flat-out old school, mineral-laden Spanish Grenache. Dry, bright, fruit-forward, and gravelly. Flavors of blackberry, black cherry, and leather with a bold, juicy texture create balance and freshness. Loads of black fruit finish with a clean, crisp finish. Try steak, duck, or vegetables cooked in scallion oil--enjoy!
$13.99

This Month's FEATURE:

Nardone Aglianico 2011
A dark, brambly mouthful of chewy fruit. There are notes of rose, thyme, and barnyard on the nose--with well-balanced, leathery tannin on the finish. Smoky bacon flavors and a creamy undertone complete the complex structure. Pork chops, mushrooms, game, and root veggies are natural pairings.
$23.99
wine club deal of the month = $16.99

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!

Redortier Gigondas 2007
Rhone Valley, France
60% Grenache, 40% Syrah
The age does this right! And the fact that it's aged in all concrete gives it structure, stuffing, and elegance that's incredibly charming. Cinnammon, gravel, and minerals on the nose lead to black fruit and coffee notes on the palate. Altogether rich yet refined. Fine and pretty. And it's amazing with anything with scallion olive oil!
$39.99
Cru level deal of the month = $24.99!
***limited**

Wine Club Cru Level WHITE!

Bruna Le Russeghine 2010
Liguria, Italy
100% Pigato
Super rich with roasted nuts, beef, and tannin. However, there's an undercurrent of saline zipping right through this, with clean, lemon freshness in the flavor. Full, spicy and long on the finish; this wine is a lesson in structure versus freshness. As delicious as it is interesting. Cod with scallion oil? Yes. Shrimp? Absolutely.
$27.99
Cru level deal of the month = $18.99!
***limited**

Beer Club's Picks for AUGUST

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

STONE BREWING COMPANY NORTH COUNTY SAN DIEGO, CALIFORNIA

This month beer club receives 4 special beers from one of our favorites, Stone. Every beer in the box has a 97 or higher from both Beer Advocate AND Rate Beer.

INDIA PALE ALE
A fresh and bracing style IPA that makes no bones about hop intensity. Gunpowder and peppercorn balance it out. Super bold and bright. Lovely with shellfish and hard cheese.
Rate Beer = 100
$9.99 / 6 pack

RUINATION IPA
An intense tropical, peppery beer. Passionfruit, grass, and lots and lots and lots of hops. Despite being a hophead's dream, it's actually quite balanced and full. It makes me crave simple roast chicken.
$16.99 / 6 pack

SUBLIMELY SELF-RIGHTEOUS BLACK IPA
Originally made as the 11th Anniversary Ale (Stone celebrates its 18th this month), it returned as a limited offering. Delightfully clean and balanced, the freshness comes through despite the caramelly hops. Barbecued salmon, meet your match!
$17.99 / 6 pack

ARROGANT BASTARD ALE
Described as "aggressive" and "confrontational." This is a big beer, with toasted bread and a woodsy caramel undertone. Of course, being Stone, the hops aren't missing either! Bold, yet fresh, I love it with goat cheese or ribs.
$16.99 / 6 pack

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

SOR CONTINUES!

JUNE 21-SEPTEMBER 21, 2014
7TH ANNUAL SUMMER OF RIESLING!!

5 wines by the glass daily; special cheese plates on Fridays;
giveaways with purchases on Fridays;
early RSVPs to wrap party with wine flight purchase...
Join us for our favorite yearly promotion!

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What is it?
A love affair with the world's greatest grape expressed in full Technicolor.

Why?
Because the glory of Riesling is in its multiplicity of styles…
and the problem of Riesling is in its multiplicity of styles.

Where?
Every corner of the globe where wine is available.

When?
From June 21st to September 21st
(we ain't kidding when we call it the Summer of Riesling!).

How?
By bringing everyone together and handing them a glass of Riesling and engaging them in conversation, with the thrust of the dialogue centering on:
Balance...of bone-crushing acidity and potential sweetness
Complexity...like a conversation with Rust Cohle about M-Theory
Delicacy...as if Lionel Messi was shimmying through the Real Madrid defense
Longevity...suffice it to say, a sword of Valyrian steel does not last as long
Sense of Place...even Bigfoot's footprint cannot encapsulate all the terroir that Riesling contains

Do I get anything?
Of course you do... we will plaster your body in tattoos,
dress you in a cool SoR 2014 t-shirt, cover you with retro pins,
and apply stickers over all available surfaces.

FOLLOW US ON TWITTER IF:

- you want to see what tastings Emily does through the month
- you'd like ideas of what to do with food items, fish, and meat
- you are interested in what industry folk we keep up with
- clips of wineries we travel to interest you
- you like Emily's sense of humor

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 **AUGUST**

This month's featured food item is Boyajian Scallion Olive Oil. With scallions macerated in extra virgin Italian olive oil, it's sure to be one of the most loved items in your kitchen this summer. Make the best mashed potatoes ever; mix with equal parts good vinegar for a delicious, easy dressing; drizzle over a roast or pork loin. Or try any of our recipes below. Scallion olive oil is only $7.99 a bottle, and is automatically included in this month's wine club.

FISH CONFIT

1 pound fish--cod or tuna would be perfect
6 Tablespoons Boyajian scallion olive oil
2 garlic cloves, chopped
1 tomato, chopped
1/2 cup dry white wine
1/2 cup parsley or other fresh herbs
1/2 cup capers
zest and juice of 1 lemon

Heat oil and wine in a small pan on medium high until it is at a simmer. Add fish and cook for 5 minutes on each side. Remove fish from heat and add garlic, tomato, lemon and capers to the oil. Cook for 5 minutes and add parsley. Spoon the tomatoes and herbs over the fish and serve

SCALLION-CITRUS STEAK MARINADE

2 pounds steak, cut into portions
2 cups orange juice
1 Tablespoon black pepper
2 cloves garlic
1/4 cup scallion olive oil
1/4 cup soy sauce

Combine all ingredients and pour over steak for 30 minutes to marinate. Cook 3-5 minutes for medium rare. For extra flair, top with orange relish.

ORANGE STEAK RELISH

1 orange, sectioned and chopped
1 Tablespoon orange zest
1 Tablespoon lemon juice
3 Tablespoons scallion olive oil
salt & pepper to taste

Combine all ingredients and let rest for at least 10 minutes. Put on top of steak, pork, or vegetables.

THREE SQUASH TIAN

1 1/4 pounds assorted squash, zucchini, etc, sliced 1/8 inch thick
3 medium plum tomatoes (1 lb.), sliced 1/8 inch thick
3 Tablespoons scallion olive oil
5 Tablespoons stock
salt and pepper to taste
2 Tablespoons fresh thyme
1 cup bread crumbs
2 Tablespoons butter, melted

Heat oven to 350 F. In a 10-inch gratin dish, arrange squash and tomatoes in an overlapping pattern to fill the dish. Drizzle with olive oil and stock, and then sprinkle with 1 T. thyme, salt, and pepper. In a bowl, combine bread crumbs with butter, remaining thyme, and salt & pepper. Put bread crumbs on top of veggies and bake, covered, for 50 minutes.