

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

DID YOU KNOW...

Emily's Blog is Back starting September 1!!

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.

Let's make our Facebook page more interactive!!

Are you a fan yet? Find us: Shiraz Athens. (and like us!!)

Post pictures of your food you cook from our weekly deliveries;

Show off pics of you enjoying yourself at a wine tasting;

Tag us when you come in and find a great bottle; We hope to spend more time with you virtually!!

UPCOMING EVENTS



WE TURN 9 SEPTEMBER 25!! COME CELEBRATE WITH US AT ONE OR MORE OF THESE FABULOUS EVENTS!

**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
24! 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!
Featuring:
Prince Edward Island, Virginia and Mid-Atlantic oysters
With: drawn Butter, Fresh lemons, cocktail sauce, Hot sauce, and Saltines 2 ways
Includes: Corn on the cob with PHBBQ seasoning, Homemade cornbread, Collard greens with spicy vinegar, and Banana pudding

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.

Only \$35 per person, all-inclusive at Shiraz - in the parking lot!
get your tickets to this fantastic event now before we sell out!--we will not have tickets at the door!

**MONDAY, SEPTEMBER 22
A PARTY FOR PATRICK MATA OF OLE IMPORTS AT THE FOUNDRY**

Help us welcome one of my heroes in the wine business, Patrick Mata, on his first trip to Georgia in 5 years! Before the age of 30, Patrick was named one of Robert Parker's wine personalities of the year. We will be tasting a dozen great wines from Ole, and then a celebration to meet, greet, drink, dance, and eat! Ole Imports has been responsible for the largest number of wines in the Shiraz wine club over our history. *SEE INSIDE THE NEWSLETTER FOR MORE INFO ON PATRICK AND OLE*

A focus on the liquid geography and regional grape varietals from the best wine producing country in the world.
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!)

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

SEPTEMBER 2014

Wine Club is the best deal in town!

This month, our wine club gets \$53 worth of wine and food for only \$45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR
SEPTEMBER

**Chateau de Monasegur 2011
Bordeaux, France**

100% Merlot
Mothy and musky on the nose, with soft deep fruit on the palate: flavors of dark cherry, currant, and cassis are balanced with a light spice and a nice dose of tannin. A remarkable value in Bordeaux! Rich dishes and meat-based meals are great, so try it with something off the grill, beef stroganoff, or pork with kimchi.
\$12.99

**Faillenc Sainte Marie
Escapade 2011
Languedoc, France**

100% Cinsault
A deliciously slatey, lean and masculine wine with mere undercurrents of fruit and earth. The primary note here is gravel--it's like the winemaker added crushed stones! Super drying, with a slick core of spiced cherry cola in the center. Rare to see alone; see why it's worth seeking out. For a classic pairing, try it with lamb, or put it with Kimchi stew.
\$17.99

**Yalumba Vermentino 2011
South Australia**

A great Australian take on an indigenous Italian white: this wine is bright and brisk, with lemon, lime, and white peach. The backbone has some classic floral woody character, and the finish is fresh, dry, and bold. Try it with seafood, goat cheese, or our turkey kimchi reuben.
\$11.99

This Month's FEATURE:

**Lorenz Symphony Red 2010
Rheinhessen, Germany**

90% Dornfelder, 10% Cabernet
Super smooth, with soft fruit, we have deemed this wine "gulpable." Black raspberry nuttiness is balanced with strawberry fruit. Plums and cocoa on the finish make it slick and juicy. It's great with foods with a hint of spice or on its own. The only drawback? It's extremely limited.

**\$12.99
wine club deal of the month = \$7.99**

CRU LEVEL WINES

For club members who 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!

**Patrick Jasmin Cote Rotie 2005
Rhone Valley, France**

100% Syrah
Dusky and deep, this is a lean, mineral example of aged Syrah. Fleshes out beautifully after decanting: clean and pure, with dry black cherry and black raspberry fruit on the finish. Cool and stony on the finish. This is the perfect match for game, whether it's quail, venison, etc. And also beautiful with hard cheeses.

**\$64.99
Cru level deal of the month = \$32.50!**

Wine Club Cru Level WHITE!

**Amestoi Hijo de Rubentis Txakolina 2012
Basque, Spain**

If we refer to Rose Txakoli as a unicorn, you can only imagine how rare true sparkling from the Basque region is! Imagine all the beautiful flavor of the Rubentis, with Methode Champenoise. Extremely floral, with lilac and strawberry flower, it is crisp, clean, and super minerally. Perfect with oysters, shellfish, or Sunday brunch.
15 cases for the entire state...

**\$32.99
Cru level deal of the month = \$29.99!**

Beer Club's Picks for SEPTEMBER



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

ABITA NEW ORLEANS, LA

LEMON WHEAT

A super fresh and refreshing beer made with real lemon instead of soda for a pretty, zesty flavor. The lemon peel makes it super easy to drink but the Centennial hops come out on the finish for balance. NOT a Shandy but if you like them you'll love this!
\$8.99 / 6 pack

JOCKAMO IPA

Full of balanced Willamette and Columbus hops, this also has a lot more malt than the average IPA. Big but even, it is nice and dry on the finish, with notes of caramel and lemon peel. An IPA for those who don't want kick-you-in-the-face hoppiness.
\$8.99 / 6 pack

RESTORATION ALE

A fresh pale ale with just a touch of bite, I love the texture of this with good clean citrus and a rich mouthfeel. I can imagine it with a creamy artichoke sauce on meaty fish. The proceeds have raised over \$500,000 for hurricane victims in New Orleans.
\$8.99 / 6 pack

TURBODOG

My personal fave in the Abita arsenal of beers, and I don't think it gets enough attention. A dark brown ale brewed with pale, caramel, and chocolate malts and Willamette hops. It has all the classic features of a pale ale, plus chocolate and toffee on the finish.
\$8.99 / 6 pack

This month, beer club will receive 3 bottles each of the 4 featured beers, plus an Abita pint glass and an Abita beer coozie!

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

"Ole stands for value."

This was at the front of my very first Ole Imports catalog. I've gone through about 8 more books since then, taking notes on bottles, estates, and producers; I've used the maps and pictures to educate; I've even written for the publication. But the one thing that has been a constant is that Ole still stands for value.

Why Spanish wines? French and Italian sales have pretty much evened out over the past 13 years, while Spanish numbers have climbed consistently. Champagne sales are down; Cava is way up. As consumers clamor for more bang for their buck, Spain continues to overdeliver.

Spain has more land under vine than any country—the region of La Mancha alone produces more than all of Australia. But with a 95% rate of dry farming, low yields mean greater complexity. Coupled with the diversity of over 600 indigenous varieties and the value that comes with cheaper land and labor, Spain has put itself on the map as a dynamic leader in the wine industry.

Leading this revolution is the young winemaker, with passion, energy, and no fear of risk. Other countries have an older generation in charge; Espana has a large contingent of leaders under 40. While the rest of the world is incorporating organic practices, 95% here already is. "Organic" labels are uncommon, as the locals take it for granted. Where does Ole Imports fit into this exciting new infusion of wines into the U.S. market?

These wines are among my favorites from this motivated company. While none of their wines are household names, readers should seek them out as they represent sensational values from viticultural regions throughout Spain.

—Robert Parker, *The Wine Advocate*

Patrick and Ole are, quite simply, the most dynamic duo in one of the hottest areas for wine in the world. This rock star of the wine industry is as selfless and giving as anyone I have ever met. He will be in Athens for one night this month to showcase some of our favorites from the current selection. Have you seen the wines at Shiraz? Odds are good! The largest contingent of wines in wine club over our 9-year history have been from this small grouping of diverse and interesting wines worth far more than the asking price. Don't believe us? Come taste!

**Ole turns 15 this year! Shiraz turns 9!
Let's celebrate! Ole!!**

**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 SEPTEMBER

This month's featured food item is Mama O's Kimchi Paste. This makes homemade kimchi in a snap with any veggies you have on hand (napa cabbage is traditional, but it's great with regular cabbage, cucumbers, brussels sprouts, radishes, or bok choy... whatever you have laying around your house will work too! Try it on burgers or hot dogs, in a tuna salad, or in an omelet. It's great in a reuben instead of sauerkraut, with grilled veggies over rice, with any meat... or try one of our recipes below.

Mama O's is only \$9.99 a jar, and is automatically included in this month's wine club.

SPICY SUMMER SOUP

Courtesy Mama O's Founder Kheedim Oh

I call this the "End(s) of Summer Soup," because it's what I do with leftover grilled vegetables that I don't know what else to do with. You know them well: the couple veggie kabobs that didn't get eaten, the slices of grilled eggplant that you forgot on the grill...they all go perfectly in this soup, with a little extra spice from my Mama O's Kimchi Paste. And it's vegan to boot. Here's how I do it -- it's barely a recipe:

1. In a medium pot, combine 2 cups of water and 2 to 3 heaping tablespoons of Mama O's Premium Vegan Kimchi Paste. Then add about a cup of leftover vegetables from the grill; if they are large -- like long strips of eggplant -- cut them into bite-size pieces.
2. Bring everything to a boil, and cook for a few minutes so that the flavors can meld. Add bit of watercress or a few sprouts if you have them on hand, then serve alongside rice, or just by itself.
3. Feel free to add some fresh fish, a few bits of leftover cooked hamburger, some steak kabob pieces -- I do not, however, recommend leftover hot dogs.

TURKEY KIMCHI "REUBEN"

- 1 teaspoon butter
- 2 tablespoons kimchi, squeezed, drained and coarsely chopped
- 2 slices rye, lightly toasted
- 1/2 cup cheese, shredded and at room temperature
- 1-2 slices roast turkey
- 1/2 an apple, cut into slivers

Heat a non-stick pan over medium heat. Butter the outside of each slice of bread, sprinkle the cheese on the inside of one slice of bread, top with the turkey, kimchi, apple, and finally the other slice of bread. Add the sandwich and grill until golden brown and the cheese has melted, about 2-4 minutes per side.

Makes 1 sandwich

KIMCHI FRIED RICE

- 2 Tbsp olive oil
- 1 cup kimchi, prepared
- 1 tsp hot sauce
- 2 cups cooked rice
- 2 cups bok choy, cabbage, spinach, or other greens
- 4 green onions, cut into 1 inch pieces
- 2 tsp soy sauce
- 2 eggs, beaten

Heat a cast iron pan or wok on medium high. Add oil for 2 minutes, and add kimchi and hot sauce. After 1 minute, add rice and stir in to heat for 2 minutes. Add greens, onion, and soy. After 2 minutes, push rice and vegetables to the side and pour egg into the pan. Scramble eggs and mix into the rice.
serves 2

KOREAN QUESADILLAS

- 1 tsp olive oil
- 4 Tbsp kimchi
- 1/2 cup shredded Asiago or other cheese
- 1 avocado, cut into slices and drizzled with lime juice
- 2 tortilla rounds
- 2 Tbsp yogurt, fromage blanc, or quark

Heat a non-stick pan over medium heat. Fill the quesadilla: layer a tortilla, cheese, half of the kimchi, and then avocado and top with another tortilla. Heat for 5 minutes on each side until good and melty! Serve with yogurt mixed with 2 Tbsp kimchi and enjoy.
makes 1 quesadilla

Each jar of Mama O's Kimchi Paste makes enough Kimchi for 6 pounds of cabbage! Simply mix an ounce with a head of cabbage or a pound of any other vegetable and enjoy! www.kimchirules.com features a video demonstration.