

DID YOU KNOW...

Right now, "Grapier Wit" is focusing on Emily's experience making her first wine. Join her as she blends, racks, and scrubs at Kilikanoon!

Next up: Cahors in France

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



**HOLIDAY OPEN HOUSE
DECEMBER 12 & 13 AT SHIRAZ**

Friday, December 12 4:30 - 8:00 p.m.

Saturday, December 13 12:30-8:00 p.m.

As always, these 2 days will be filled with wine, beer, and food tastings. And all but 1 event is free. (Please RSVP for the exclusive Ole tasting). Come eat, drink, be merry... and get your Christmas shopping done!!

Details on the inside of the newsletter

CHRISTMAS HOURS

Shiraz will have normal hours through December 23

Open Christmas Eve from 11 a.m. until 6 p.m.

Closed December 25 & 26

Reopen Saturday, December 27 at 11 a.m.

NEW YEARS HOURS

Shiraz will have normal hours through December 31

Open New Years Day from 11-8

we will have a hangover brunch New Years Day

Closed January 3 - 12 for inventory and cleaning

Shiraz will reopen for 2015 on January 13.

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.

www.shirazathens.com

DECEMBER 2014

Wine Club is the best deal in town!

This month, our wine club gets \$74 worth of wine and food for only \$45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR
DECEMBER

**Cockfighter's Ghost Semillon 2006
Hunter Valley, Australia**

Well-made Semillon with age is all about structure, not fruit. Waxy orange peel and honeycomb are rich and weighty, with just a hint of spice. Lemon and hints of dried herbs are silky smooth, dry, and firm. Perfect with smoked fish, roasted fowl, or creamy pasta dishes with mushrooms.

\$24.99

this month, while it lasts = \$11.99

**Sentinel de Massiac Minervois 2013
Rhone Valley, France**

I love Minervois, but sometimes it's a little gritty--this wine has all the depth with none of the funk. Blackberry, ash, and loads of dark fruit with delicate tannin and a quaffable nature for the style. Dried sage & thyme balance black currants and a gravelly finish. Wonderful with game, root vegetables, or a roast.

\$15.99

**Altarocca Librato 2013
Umbria, Italy**

70% Cabernet Franc, 30% Canaiolo
A wine made from grapes in volcanic soil and sans oak is zesty and lively for the grandfather of bold grapes. Clean, bright, and minerally, it reminds me of Chinon (from Italy, no less!) Violets, ash, and ink collide with a super long finish. A fresh approach for a first course red with antipasti, pork, chicken, or greens. *limited*

\$22.99

This Month's FEATURE:

**Maryhill Zinfandel 2008
Columbia Valley, Washington**

All the raisined, plummy notes you love about Zin, with a lush, juicy texture and slick, licorice-laced fruit--but this wine is from a cooler climate so it is more refined and smooth to go with the chocolatey, ripe fruit and sweet tannin. The ripeness is there. It's just more elegant. Korean ribs, Berbere chili, or curried veggies are ideal.

\$22.99

Wine Club deal of the month = \$15.99

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!

**Ciona Le Diacce Supertuscan 2007
Chianti Classico, Italy**

90% Merlot, 10% Alicante Bouschet
Super earthy and deep, the very dark fruit is remarkably refined. The fruit is black and brambly, with a slight smokiness. The finish is super long, with elegant, red, clean fruit and just a hint of barn. Feminine, smooth, and fantastic with food. Butternut squash lasagna, marinated pork chops, or grilled vegetables are perfect. Super limited--only 200 cases made.

\$34.99

Wine Club Cru Level WHITE!

**Eveningland Bourgogne Blanc
France**

A beautiful example of rich, refined Chardonnay from its homeland. Smooth yellow fruit with apples, quince, and pear. Good acidity for a Chard, with notes of wet hay and baking spice. This beauty will work with roast chicken, smoked salmon, potato or cauliflower gratin, or mushroom soup.

\$24.99

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?

HEAVY SEAS, BALTIMORE, MARYLAND

Winter Storm Category 5 Ale

Imperial Extra Special Bitter

English style, with a nice dark color and plenty of hop aroma and flavor. Classified as a "winter warmer" for its generous use of hops and malts, as well as fullness of flavor and alcohol, it's pleasant and full, with a pleasant bite to the finish. Great with hard cheeses or a rich and hearty stew.

\$9.99 / 6 pack

Red Sky at Night, Saison Ale

A Belgian farmhouse-style beer, this is a delicious, quaffable beer--and our last chance to get it until spring. Citrus and spice with some underlying earthy notes, it's clean and tart, and perfect with holiday meals or to drink at the end of a long day. Try it with ripened cheeses for something special.

\$9.99 / 6 pack

CREATURE COMFORTS, ATHENS, GEORGIA

Athena, Berliner Weissbier

A pleasant and refreshing take on a wheat beer--they call it the Sauv Blanc of beers, in fact. I find it easy to drink and cleansing on the palate. The ultimate session - you finish one pint thirsty for another. Try it with shrimp, oysters, or goat cheese.

\$9.99 / pack

Tropicalia, IPA

Definitely hoppy, but there's a lot of tropical fruit to balance out the bitterness and make this incredibly easy to drink given its 6.5% (not high, but this goes down super easy). Bold, crisp, and still refreshing. Perfect with a pork chop topped with pineapple salsa.

\$9.99 / 6 pack

This month, beer club will receive 3 of each of the featured beers--plus our new Torres potato chips!! \$28 value

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

HOLIDAY OPEN HOUSE!

DECEMBER 12 & 13 AT SHIRAZ

FRIDAY, DECEMBER 12

4:30-6:30 Southern California - Paso Robles & Santa Barbara with Rachel Howard

5:00-7:00 Greek wines - explore Crete with Ryan Thayer

6:00-8:00 High-class Italian wines on a budget with James Murray

5:00-8:00 High end Spanish wines with David Kemmerer of Ole Imports. This is a very special tasting, with superior wines and special holiday appetizers. \$20 per person. Please RSVP. Drop in, 5-8.

More details to follow on our website.

PLUS TRY THESE FOODS ON FRIDAY:

-Naturalmond Almond Butter and new Grinders Peanut Butter--both made in Georgia! (new flavors available in Almond Butter!)

-Emily G's Jam of Love jams

-Boyajian oils and vinegars

-Taza chocolates

-BR Cohn oils and vinegars

-WooHoo snack mix

SATURDAY, DECEMBER 13

12:30-2:30 Wines that pair with Christmas with Sonja Disante

1:00-3:00 Wine and cheese pairings with Brittany Hodges

featuring farmstead specialty cheeses from Global Foods International

2:00-4:00 French wine on a dime with Allen Rogers

3:00-5:00 Belgian Beers for the winter with Drew Brown and Unibroue

4:00-6:00 Fun wines from Australia with our own Mary Larocca

5:00-7:00 Wines of the Rhone Valley with Philip Stice

-New York Delhi nuts and snacks

-Lonata del Garda squeezable balsamics

-Tumbador chocolates

-Terrapin Ridge Farms dressings and sauces

-Beautiful Briny Sea salts

-Savory Saltine Seasoning

GIFT CERTIFICATES!

GET YOUR GIFT CERTIFICATES!

They are available in any denomination and never expire. What a great way to give people what they really want.

GIVE THE GIFT OF A CLUB!

You can give the gift of wine, beer, or cheese club for Christmas! A minimum of a 3-month gift will give your loved ones all the benefits of wine club. A delicious way to show you care.

CHRISTMAS DECORATIONS!

Don't forget--all of our beautiful Christmas decor in the store is actually for sale! Let us help you make your house even more lovely for the holidays.

**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 DECEMBER

This month's food item for our wine club is \$10 toward your food purchase in December.

This credit can be used toward any food in the store except the weekly fresh delivery of seafood, meat, and bread. Here are some of our favorite recipes from the past year:

USES FOR MENGAZZOLI BALSAMIC PEARLS

- Scatter them over smoked salmon and sour cream on rye bread with a few herbs
- Sprinkle over vanilla ice cream and sliced strawberries
- Spoon a dollop of balsamic pearls onto a chilled gazpacho or vichyssoise soup
- Slice some avocados and mozzarella cheese. Drizzle over extra virgin olive oil, Balsamic Pearls and shredded mint
- Add a few Balsamic Pearls to your favourite Spicy Bloody Mary
- Scatter over tomato and basil bruschetta

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.

BALSAMIC ONIONS

2 pounds cipollini or pearl onions

2 Tablespoons butter

6 Tablespoons BR Cohn Balsamic & 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.

EASIEST TENDERLOIN EVER

6 pound beef tenderloin

1 bottle BR Cohn Balsamic & 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.

SWEET AND SOUR BEET SALAD

2 cups Rick's Picks Phat Beets, sliced

2 Tangerines or Pygmy Oranges, sectioned

1 Tablespoon Honey

3 Tablespoons shredded coconut

2 Tablespoons fresh mint, roughly chopped

Divide beets among 4 plates. Toss oranges in honey and serve on top of beets. Sprinkle with coconut and mint and serve

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.