

OUR WEBSITE JUST KEEPS GETTING BETTER!

IT'S NEWLY UPDATED, WITH CURRENT RECIPES INCLUDING MARCH 2015

HAVE YOU SEEN OUR SEARCH FEATURE? SIMPLY TELL US WHAT YOU'RE DRINKING AND WE'LL GIVE YOU RECIPE SUGGESTIONS; TO SEARCH BY FOOD ITEM, USE THE NEWSLETTER ARCHIVE BUTTON.

DID YOU KNOW...

- We have 8 wines by the glass every day
- We now have beer available in cold singles too
- \$5 Cheese plates ready to eat every Friday
- You can sit upstairs and enjoy your drinks
- Or sit outside on our new patio furniture!

UPCOMING EVENTS



SATURDAY, APRIL 4
MONTHLY TASTING OF WINE CLUB WINES
1-5 p.m.
Shiraz tasting room

MONDAY, APRIL 27
BORDEAUX CLASS WITH EMILY
5:30-8:00 in the Shiraz tasting room
Full seminar with 10 wines ranging from \$20-60
limited seating; RSVPs essential

FRIDAY, MAY 29
GREEK WINES WITH SOUTHERN FARE
4:30-7:30 p.m.
A tasting of indigenous varietals paired with classic Georgia cuisine. Save the Date!!

THURSDAY, JUNE 11
LEARN ABOUT REAL MARSALA
4:30-7:30 p.m.
A cooking demo and tasting with Marsala and other wines with Lisa Sanders of Columbo. Save the Date!!

Shiraz will be closed for the summer holiday June 30-July 4; we will reopen Tuesday, July 7

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.

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.

www.shirazathens.com

APRIL 2015

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 **APRIL**

Domaine R de la Grange "Gravieres" 2013 Muscadet Sevre et Maine, Loire Valley, France

An eighth generation father and son team spearheads this fabulous Melon de Bourgogne with lees aging in a super clean, elegant, balanced wine. A unique juxtaposition of root vegetables (beet, carrot, sweet potato) and stone fruit (apple, pear, nectarine)...crisp and fresh. Perfect with oysters and sunshine!
\$13.99

Cuvelier Cuvée del Maule 2011 Cauquenes, Chile

42% Cabernet, 32% Carignane, 8% Pais (Monastrell), 7% Carmenere, 7% Cinsault, 4% Merlot
Lovely natural winemaking from a French expat--with a style that's a combination of Bordeaux and Beaujolais sensibility. Easy to drink, with notes of cinnamon, red fruit and violets. The finish is both floral and smoky. Try slow cooker pork or a turkey burker with Goan Coconut simmer sauce.
90 = Robert Parker's Wine Advocate
\$19.99
Our Price = \$17.99

Oveja Negra Estate Carignan 2011 Single Vineyard, Maule Valley, Chile

Dark, deep, chocolatey and rich. Hefty and ripe, with mulberry, cherry, and boysenberry fruit. The bramble and generous, inky fruit balance out through the bold, herbaceous, crisp finish. A great example of what the intense Carignan grape can be when it's handled well. Try it with stuffed peppers or beef with Goan Coconut simmer sauce.
\$18.99
Our Price = \$16.99

This Month's FEATURE:

Tuck Beckstoffer The 75 Cabernet 2012 Napa Valley, California

Lovely firm, spicy Cab from a family rich in Cali winegrowing history. Dark fruit like currant and blackberry manage to still have a crisp backbone and finish. Fresh, with clean tannins, it smooths out into a ripe, even, deep wine as it opens. Try it with chicken and sweet potatoes in Goan Coconut simmer sauce or a roast beef sandwich to elevate it.
\$22.99

Wine Club deal of the month = \$18.99

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!

John Duval Shiraz 2012 Barossa Valley, Australia

Rich and ripe Shiraz fruit balanced out by dried black cherries and leather. Once it has time to open up, fleshy blackberry and smooth currant makes a super long, deep palate balanced out with notes of sage and savory herbs. Meat and game vs. rounded fruit has a finish almost like butter with some brine, with depth and beauty.
\$49.99
Cru Red deal of the month = \$34.99!

Wine Club Cru Level WHITE!

Greywacke Sauvignon Blanc 2014 Marlborough, New Zealand

Winemaker Kevin Judd of Cloudy Bay has established this as the next hot new winery; unfortunately, there is almost none to go around! A nice minerality on the nose and refined, delicate, French-like subtlety are hallmarks of this classic and clean springtime quencher. All the citrus you crave, with none of the bite.
\$28.99
Cru Level deal of the month = \$23.99

Beer Club's Picks for APRIL



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

ORPHEUS BREWING, ATLANTA, GA

A new, sustainable brewery that utilizes Atlanta artists known for streetwork and tattoos for the labels.

Lyric Ale Saison

3 different hops (New Zealand was used) provided a diverse background for crisp Saison yeast: fresh and bright, with notes of lemon peel and a clean, crisp finish. A great Saison for the spring with a lovely freshness to the flavor. Try with seafood or a back porch.
\$10.99 / 6 pack

Atlanta Tart Plum Saison

Made from Saison yeast, sour mash, fresh plums, and plum juice: a wonderful mix of a juicy saison and a slightly sour beer. You can really taste the plums - but it's a fresh, tart flavor that is very pleasant on the dry finish. The perfect beer for Asian or Indian dishes.
\$11.99 / 6 pack

WILD HEAVEN, ATHENS, GA

Let There Be Light American Pale Ale

This delightful pale ale uses Sorachi Ace hops and both barley and wheat for layers of flavor... brewed with orange zest, it is clean and sessionable (only 4.5%) with a bite on the finish. Try it with fried foods or with seafood in simmer sauce.
\$9.99 / 6 pack

Ode To Mercy Imperial Brown Ale

Brewed with vast amounts of our favorite, 1000 Faces coffee. Though it has roasty, coffee, malt-filled flavor, it is not a heavy brown ale at all, proving that color does not dictate weight of a beer. Beautiful with curry or with BBQ.
\$8.99 / 4 pack

LE CREUSET "SUPPER CLUB"

Starting in February 2015, we will draw a name of a wine club member in good standing as the winner of our Le Creuset "supper club" for that month! The winning member can pick up our 5 1/2 quart enameled cast iron french oven for the loan of 3 weeks when they pick up their wine club, the first day of the month that we are open. During those 3 weeks we encourage you to cook to your heart's content!

On week four, we ask that you return the (clean) pot to the store, along with the recipe for your favorite dish you cooked in it that month--and we'll publish it in the next month's newsletter for everyone to enjoy! If you decide to keep the french oven, simply let us know and we'll charge your card on file--AND give you a 10% discount on your new Le Creuset.



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 APRIL

This month's featured food item is Maya Kaimal Goan Coconut Indian Simmer Sauce. It has flavors of coconut, ginger, and tomato, along with tamarind. Super easy to use, simply add it to vegetables and/or meat and serve over rice, grains, or noodles. Slow-cook pork in it in the crock pot with onions and peppers; Mix it in with ground turkey for a burger; Stuff peppers with ground beef, sauce, and tomatoes and then bake; Stew clams or shrimp in sauce and white wine; Top meatloaf; or try one of our recipes below. Goan Coconut is only \$6.99, and is automatically included in this month's wine club.

GOAN COCONUT VEGETABLE CURRY

Serves 4
2 tablespoons vegetable oil
1 cup cauliflower florets
1 cup carrot, cut into sticks
1/2 cup small diced potato
1 container Maya Kaimal Goan Coconut
1/2 cup peas
1/4 cup cilantro leaves (optional)

In a medium-sized covered skillet or Dutch oven, heat the vegetable oil over medium. Add the cauliflower, carrots, and potatoes and sauté until browned lightly. Add the Goan Coconut sauce. Simmer 10 minutes over low heat until vegetables are cooked through. If sauce becomes too thick, add water to thin. Add the peas and simmer a few minutes until hot. Garnish with cilantro. Serve over rice or other grain.

Courtesy Maya Kaimal

INDIAN CHICKEN WITH SWEET POTATOES

1 Tablespoon olive oil
1 pound chicken, cut into strips
1 jar Maya Kaimal Goan Coconut
1 sweet potato, cut into cubes
1 jalapeno pepper, chopped with seeds removed

In a cast iron pan on medium heat, heat oil and then add chicken for about 5 minutes until slightly browned. Add sweet potato, jalapeno, and simmer sauce, and then cook for 30 minutes on medium-low until sweet potatoes are tender. Serve over grains or roasted vegetables.

LE CREUSET RECIPE OF THE MONTH FROM GARY JANUCHOWSKI: EARL GREY-CRUSTED PORK LOIN WITH FENNEL AND APPLES

SERVES 6 TO 8
3 Tablespoons finely ground Earl Grey tea
Salt & Pepper to taste
3 1/2lb boneless pork loin
3 Fennel bulbs, trimmed and cut through the core into 1 inch wedges
3 firm apples such as gala, quartered lengthwise and cored
2 Tablespoons extra-virgin olive oil
1 Tablespoon thyme
3 Garlic cloves chopped
1 Tablespoon fresh Rosemary

In a small bowl, whisk the tea with 1 tablespoon of salt and 1 teaspoon of pepper. Rub all over the pork and set the meat fat side up on a large rimmed baking sheet. Let stand at room temperature for 45 minutes. Preheat the oven to 450 degrees. Roast the pork for 20 minutes, until lightly browned. Meanwhile, in a large bowl, toss the fennel and apple wedges with the olive oil, thyme, chopped garlic, fresh rosemary and season with salt and pepper. Reduce the oven temperature to 400 degrees. Scatter the fennel and apple wedges around the pork. Roast for about 35 minutes longer, until the thickest part of the meat registers 135 degrees on a thermometer. Transfer the pork to a carving board and let rest for 15 minutes. Thinly slice the pork and serve with the fennel and apples.

EGG SALAD SANDWICHES

6 eggs, hard boiled
1/8 cup mayonnaise
2 Tablespoons Maya Kaimal Goan Coconut
1 rib celery, diced
salt and pepper to taste
8 slices bread of your choice
8 slices green leaf lettuce

Mix mayo and goan coconut simmer sauce in a small bowl. Dice eggs and add them, celery, and salt and pepper to the mixture. Divide lettuce among 4 bread slices, top with egg salad mixture, and final slice of bread. Makes 4 sandwiches



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