

OUR BLOG IS NOW UPDATED WEEKLY!

**HAVE YOU CHECKED OUT OUR BLOG,
GRAPIER WIT?**

We are currently covering Cahors, France (the home of Malbec), and next we will talk about Emily's recent trip to Spain and Portugal to look at wineries and recent vintages.

She will talk about Ribero del Duero, Bierzo, Rias Baixas, Terra Alta--and much more! You can follow our blog for regular updates or click links from the newsletter or website.

The posts will be new each week--but they will always be fun and informative!

UPCOMING EVENTS



SATURDAY, JUNE 6
MONTHLY TASTING OF WINE CLUB WINES
1-5 p.m. Shiraz tasting room

THURSDAY, JUNE 11
LEARN ABOUT REAL MARSALA
4:30 - 7:30 P.M.

Drop in; at Shiraz
A cooking demo and tasting with Marsala and other wine with Lisa Sanders of Columbo. Great food and wine to match!

MENU:
Marsala pork tenderloin
Steak and blue cheese crostini
Almond cake with Marsala dates

WINES:
Each of the dishes will be paired with both a red and white wine, featuring Sauvignon Blanc, Chianti, Cotes du Rhone, Dry Riesling, Moscato, and Marsala. Please RSVP to make sure we have enough food!
Only \$10 per person!!

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, JUNE 22
LOIRE VALLEY CLASS WITH EMILY
5:30 - 8:00 in the Shiraz tasting room
Full seminar with 10 wines ranging from \$20-60
\$30 per person; limited seating; RSVPs essential

**SHIRAZ WILL BE CLOSED JUNE 30-JULY 4;
WE WILL REOPEN TUESDAY, JULY 7**

SAVE THE DATE:
WEDNESDAY, JULY 15
Josh Morrison will be guiding 2 tastings! Josh is cellar master for one of our favorite wineries in the Willamette Valley of Oregon, Joe Dobbles
Drop-in tasting, 4:30-6:30 at Shiraz
5 wines from Jovino and Wine by Joe, only \$5 per person
VIP tasting, 6:30-8:00 in the Shiraz tasting room
5 limited wines from the Dobbles label, \$30 per person includes a ticket to the drop-in tasting

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

JUNE 2015

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
JUNE

Les Vignerons du Mont Ventoux Viognier 2014
Cotes du Ventoux, France

Juicy, spicy, and robust. It has notes of roasted pineapple that make it stand out from the crowd, with clay and chalk that show it's from the Rhone Valley. Fresh, steely, and clean--perfect for a porch in the summer. Have it with Italian shrimp, veggies & white bean dip, or anything out of the ocean.
\$16.99

The Lackey Shiraz 2012
South Australia

The hardest worker in the Kilikanoon portfolio, it's the best value I've found in Shiraz under \$20. Juicy and ripe, but with that elegance of cool climate fruit. Plums, blackberry, and smoky black cherry have hints of dark spice and toasty oak. Perfect with lamb crostini - but burgers, pizza, or anything on the grill will work too!
\$13.99

Nortico Dry Rose 2014
Minho, Portugal

40% Alvarelhao, 40% Pedral, 20% Vinhao
Made in a Provencal style from 40-year vines, this is a clean and fresh wine for the summer. Zippy minerality from granite soil has flavors of strawberry flower, orange peel, and pine nuts. Add a salty, stony undertone and you've got my favorite Rose for hot summer days--while it lasts! Try it with ANY light cuisine or alone.
\$14.99

This Month's FEATURE:

Chateau Pelaquie Cotes du Rhone 2012
Rhone Valley, France

Grenache, Syrah
A masculine, gripping, dark wine with sweet tannins on the finish that keep it from being too huge. Dark fruit and lots of minerals have both richness and intensity, with smooth mulberry and blackberry when the wine has some time out of the bottle. Decant it and release the magic! Put this with lamb crostini, blackened zucchini and tomatoes, or a big steak served with a salad topped with white bean vinaigrette.

\$18.99
Wine Club deal of the month = \$13.99

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!

Raul Perez Ultra St Jacques 2012
Bierzo, Spain

100% Mencia
Organically grown 125-year old vines from Spain's top winemaker. Roasty toasty warm scents of chestnut, walnut, and ripe red fruits are accentuated by soft lavender and violet. Smoked ham and lamb have plenty of bright acid to balance the flavors. With air, the lushness and spice evolves, and black fruit and mineral come to the forefront. Drink it now, or age for 10 years. Super limited: only 900 cases made!
92+ Robert Parker
\$29.99

Wine Club Cru Level WHITE!

Costa Lahnhof Pinot Grigio 2013
Sudtirol, Alto Adige, Italy

A firm, dry, focused wine full of the minerals of Northeast Italy. Brisk and bright, it has structure plus crispness. The gravelly pepper and melon notes come out as it opens, so resist the urge to gulp it on the porch and pair it with some fresh seafood, cucumbers, risotto, or tuna salad and artichokes.
\$29.99

Beer Club's Picks for JUNE



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

ESTRELLA, GALICIA, SPAIN

1906 Reserva Especial

A delicious lager, with just a hint of caramel on the finish to balance out the lemon crispness on the palate. It is mild and flavorful, with some tropical notes. Since it's brewed in a Marzen style, the color is amber but the taste is clean. \$8.99 / 6 pack

Blackberry Cider

Refreshing, clean, and crisp. This is the Goldilocks of ciders, fruity yet clean, zippy but not full of perfume. It tastes like crushed blackberries and a hint of pear and strawberry. Light and cool, it's perfect for a summer day.

\$11.99 / 6 pack

SECOND SELF, ATLANTA, GEORGIA

Thai Wheat

Oh, my Ginger! Tons of ground ginger and fresh lemongrass set the tone for this fresh, clean beer with flowers, perfume, and spice. Summery beer that is great to drink alone or with almost any food. \$9.99 / 6 pack

Red Hop Rye

More pungent of a beer than it's wheat cousin, the Rye is a rich Amber with a dark, smooth, nutty palate. Great bite on the end = that's the ==rye! Try its intensity with rich dishes to cut through the heaviness.

\$10.99 / 6 pack

This month, beer club gets 3 bottles each of the featured beers plus a bag of Torres black truffle potato chips!

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 JUNE

This month's featured food item is Classy Delites Italian White Bean Dip. Enjoy it with chips or raw vegetables, or drizzle a bowl of it with olive oil and serve it with fresh bread instead of butter. Mix it into tuna or chicken salad instead of mayonnaise, use as a sandwich spread, or make a bean and cheese quesadilla. Or try one of our ideas below. Italian White Bean Dip is only \$6.99 a jar, and is automatically included in this month's wine club.

ITALIAN SHRIMP

1 jar Classy Delites Italian White Bean Dip
2 Tablespoons olive oil
3 cloves garlic, minced
1 cup crushed tomatoes
1 pound shrimp, peeled and deveined
1 teaspoon smoked paprika
Parsley to garnish
Bread, if wanted, to serve on the side

Divide white bean dip among 4 bowls, set aside, and set the oven to broil. Heat a large frying pan on medium, add olive oil until warm, and add garlic, cooking for 1 minute. Add tomatoes and cook for 5 minutes. Spoon the tomatoes over the beans and return the pan to heat. Add one more Tablespoon olive oil if needed, add shrimp and paprika, toss until coated, and divide them among the bean mixture. Broil for 3 minutes, until the shrimp are opaque. Sprinkle with parsley and serve. Serves 4

HEALTHY CALIFORNIA CLUB

8 slices multigrain bread
Classy Delites Italian White Bean Dip
2 turkey breasts (in 1/2) or 8 deli slices
4 slices bacon, cooked
1 avocado, in slices
1 cup bean sprouts
1 tomato, sliced

Toast bread lightly. Put a heaping Tablespoon of white bean dip on each slice of bread (this will keep the bread from getting soggy) and assemble the sandwiches: on 4 slices, stack sliced turkey breast or deli slices, 1 slice bacon, 1/4 avocado, and then divide sprouts and tomato. Top with second slice of bread, cut in half, and serve. Serves 4

LE CREUSET RECIPE OF THE MONTH FROM JIMMY AND KITTYE NIVENS: COUNTRY CHICKEN CHOWDER

2 T butter
1 1/2 lbs. chicken breasts (4-6 boneless) cooked and shredded
2 small onions, chopped
2 small carrots, sliced
2 ribs celery, sliced
2 cups frozen corn
2 10 3/4 oz cans cream of potato soup
1 1/2 cups chicken broth
1 tsp dill weed
Optional: 1/2 cup half-n-half

Melt butter in skillet. Add chicken breasts and cook until brown on both sides. Shred chicken and add to slow cooker with onion, celery, carrots, corn, potato soup, chicken broth and dill weed. Cover and cook on low 3 to 4 hours. Serve hot. For creamy soup: Turn off heat, stir in half-n-half, cover and let stand 5 to 10 minutes. Serve with cornbread. Serves 8

LAMB CROSTINI

1 Tablespoon olive oil
2 cloves garlic, minced
1 pound ground lamb
1 teaspoon salt
2 Tablespoons black pepper
1 Tablespoon oregano
1 Tablespoon lemon juice
1 loaf baguette or ciabatta
Good olive oil
Classy Delites Italian White Bean Dip
Queso fresco

Heat olive oil in a pan on medium. Toast garlic for 1-2 minutes and then add lamb, oregano, salt, and pepper. Sauté until no longer pink, about 8 minutes, drain excess grease, and then add lemon juice. While the lamb is cooking, cut the bread into 3/4 inch slices, brush or drizzle with olive oil, and grill or broil until golden brown. To assemble, spread toasts with white bean dip, sprinkle with cheese, and then top with lamb.

SWEET POTATO CHIPS

Slice sweet potatoes into 1/5 inch slices, spray with olive oil, and bake in a preheated oven for an hour at 275 F. Serve with Italian white bean dip.

GREEK PIZZA

1 pizza crust, baked
1 cup Classy Delites Italian White Bean Dip
1/2 cucumber, cut into thin slices
1 small tomato, diced
1 cucumber, diced
1/2 red onion, minced
2 cups arugula
1 Tablespoon lemon juice
1 Tablespoon olive oil
1 tablespoon vinegar
Salt and pepper to taste

Optional: queso fresco or feta cheese

Spread white bean dip on the pizza crust. Combine all other ingredients through salt and pepper, toss, and spread salad over the pizza. If wanted, crumble cheese and sprinkle over the top.

WHITE BEAN SALAD DRESSING

1/3 cup orange juice
2 Tablespoons Classy Delites Italian White Bean Dip
2 Tablespoons olive oil
Combine all ingredients with salt and pepper to taste.

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