

## UPCOMING EVENTS



**THURSDAY, AUGUST 23**

### A WINE DINNER AT MAISON BLEU

Christopher Pappe of Stacole Fine Wines is back by popular demand. This time around at Maison Bleu we will be exploring the world of Burgundy with 6 wines new to Georgia. Taste these wonderful examples of French wine with 6 courses designed to pair with them.

Reception at 6 p.m.; First seated course at 6:30. \$55 all-inclusive.

See us for more details as we develop the menu for this special event.

Space is limited!

**Call us for reservations at 208-0010.**

**And drop in any Saturday between 1:00 and 5:00 p.m. for our theme wine and food samplings.\***

*\*Our wine samplings are for educational purposes only.*

**Shiraz**  
FINE WINES & GOURMET  
675 PULASKI ST  
SUITE 400  
ATHENS GA 30601

RETURN SERVICE REQUESTED

### JOIN OUR WINE CLUB!

Each month, Emily and the staff here at Shiraz select 3 wines we think are special and that you are sure to enjoy. All wines that we pick come complete with tasting notes and serving suggestions. Though all of the wines may be purchased separately, members receive a substantial discount on their package every month. This package consists of the three wine picks and one of our gourmet items selected for your sampling pleasure. The cost of the wine club package each month is \$45 (the cost separately is \$50-60); this month the value is \$55—save \$10 this month alone! If you are a member of our wine club, you'll also get the first peek at special items here in the store, as well as a guarantee that you'll receive the 3 wines each month (sometimes they do run out!) Please ask us if you'd like more information or to join—it's the best deal in town! This month, the featured gourmet item is Sombrero Man Gazpacho Andaluz All you have to do is pour. . . it's delicious!

**COMING IN OCTOBER**

### A Dinner with Gruet

Sparkling wines from New Mexico made by a Champagne family. Dinner catered by Shiraz with special Guest Tyler Young of Gruet.



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# Shiraz

FINE WINE & GOURMET

"If you need to stump somebody in a game of "Trivial Pursuit," this is the wine to know... don't call my office asking for the correct pronunciation."

- Robert Parker

www.shirazathens.com

AUGUST 2007

**T**xakoli. Such a strange little word. But when you are in the Basque region of Spain, you get used to things being a little different. The culture is its own; the language is unique; even the scenery is particular to this patch of country.

And the wines are no exception to this. Just north of flat land filled with bush vines of Tempranillo, the Basque area is a world of steep hillsides with those slopes trellised mostly in a local grape variety called Hondarribi Zuri. Never heard of it? Well, it is truly different. And it is the primary varietal used in Txakoli, pronounced Cha-ko-lee.

The Hondarribi Zuri grape itself is slightly effervescent, low in alcohol, and remarkably fresh in flavor. It is THE choice wine for seafood—including anchovies and shellfish—and also for hard-to-pair vegetables like asparagus, tomatoes, and chickpeas.

Of course, like anything unique, Txakoli has its own set of distinctive challenges. The region has high levels of rainfall and low temperatures that are drastic and uncommon. While this weather makes wines driven by acidity, there is a chance for rot and mildew. And these vigorous vines, with their super small, compact clusters with thick skins, need work to keep the yields down—both for quality and airflow.

One of the secrets is planting crops in between the rows. Grass takes water and nutrients out of the soil and fights erosion at the same time. This can present its own issues, as the combo of rain and cover crops is a recipe for mildew. However, the wind coming from the ocean helps dry out the vines; sandy soil there also offsets moisture. And the canopy needs lots of pruning—removing leaves helps air ventilation.

Steep slopes accelerate the growing season and intensify ripeness. This fruit must be preserved, and it is of utmost importance that the grapes get to the winery as quickly as possible. Wineries also employ tank "jackets" filled with icy cold water to regulate temperature inside the stainless steel.

It takes an incredible amount of work to make this delightful wine possible. One breathless climb up the cool slopes is enough to fully appreciate the time and toil that factor into the price of a bottle of Txakoli—or just do our favorite taste test with it—it's practically inconceivable not to open a second one!





ASK US ABOUT WINE CLUB!  
706-208-0010 OR  
EMILY@SHIRAZATHENS.COM  
EMILY'S WINE CLUB SELECTIONS FOR  
**AUGUST**

**Talai Berri Oreka 2006**  
**Chacoli de Guetaria, Spain**  
**100% Hondarribi Zuri**

Founded by a 4th-generation winemaker, Talai Berri is one of the first wineries in the Basque region. Our importer picks a favorite of all the tanks for the Oreka--and it is a harlot! Intense aromas include honeysuckle, grapefruit, honeycomb, and violets; in-your-face flavors are lime, passionfruit, and a stoniness that structures the huge fruit. The winery closes the canopy 2 days before harvest, adding some CO2 and providing a little spritz; the finish lasts forever. As the Wine Advocate declared of the '05, "this is irresistible." Have it with ANYTHING—but we recommend your first bottle with a bowl of cold gazpacho or chickpea & spinach dip.  
**\$20.99**

**Falset Rosé 2006**  
**Montsant, Spain**  
**100% 100 year old Garnacha**

A group of vineyard owners got together in 1913 to have access to more acres of quality vineyards—and Falset was the result. The old vines provide an intense color, heady aroma, and hefty mouthfeel. Good tannin and a lightly chalky backbone are enriched by cranberry, raspberry, and rhubarb flavors. Remarkably fresh, with great balance and length, making for a great red wine alternative in the dog days of summer. And rosé is delicious with everything—from seafood dishes to grilled meats. I love it with barbecue salmon or chicken salad with fresh fruit.  
**\$10.99**

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**TASTE WHAT THE WINE CLUB ALREADY KNOWS--  
OUR PICKS ARE DELICIOUS!**  
**THE FIRST SATURDAY OF EACH MONTH, THE WINE  
SAMPLING WILL STAR THE WINE CLUB PICKS!**  
**JOIN US ANYTIME BETWEEN 1 AND 5 P.M.**

**Domaine Les Aphillanthes Vin de Pays 2006**  
**Vaucluse, Southern Rhone, France**  
**50% Syrah, 30% Merlot, 20% Grenache**  
**Unfiltered, Biodynamic**

This domaine sells a third of their grapes and keep the best for their own cuvees; a combination of concrete tanks and French oak keeps this wine fruit-forward but structured. The fruity nose is deep and dark, with smooth, soft tannins. There is a light amount of jammy flavor with blackberries and black cherry, and there is a lingering, peppery finish that keeps it all together. If you are looking for a medium-bodied red to drink this summer, this certainly fits the bill—and is wonderful with a wide variety of foods, including whatever you want to throw on the grill.  
**\$12.99**

**This Month's Featured Wine:**

**Castano Solanera 2002**  
**Yecla, Spain**  
**65% Monastrell, 35% Cabernet**  
**Old Vine, Unfined & Unfiltered**

This is a custom cuvee developed by the importer from one of the regions best known for Monastrell. The nose on this monster is full of earth, barnyard, and spice. The scorched earth and roasted meats upon opening develop into smoke, coffee, and bitter chocolate with some time. Dark raspberry and black currant are accompanied by earth, cocoa, white pepper, and dried herbs. The finish is inky and tannic, with a huge acid burst at the end. Altogether, a balance of acid, dirt, and black fruit.  
90 = Robert Parker's Wine Advocate  
Regularly \$16.99.

**This month only \$14.99**  
**Wine Club Deal of the Month = \$11.99 each!**  
**Plus case discounts apply!**



## SHIRAZ'S RECIPES FOR **AUGUST**

Gazpacho, a traditional cold Spanish soup, has become synonymous with summer in hot areas all over the world. Though you can make it yourself at home, Sombrero Man makes the real deal—just like a famous vegetable chef in Navarra I begged for a recipe. All you have to do is pour and serve. Add bread and a salad and you have dinner! Sombrero Man Gazpacho Andaluz is only \$9.99, and is automatically included in wine club.

### TRADITIONAL GAZPACHO

1 jar Sombrero Man Gazpacho Andaluz, chilled  
1 Egg, hard boiled, diced  
1/2 Cucumber, diced  
1/2 Green Pepper, diced  
1 Tomato, diced

Serve soup in bowls, and place diced garnishes in small individual bowls in the center of the table. Guests may garnish their soup as they desire.  
Serves 4.



### LEMON & GARLIC CHICKPEA SUMMER SALAD

1 Seedless Cucumber, diced  
1/2 c. Feta Cheese, crumbled (try our local goat feta)  
1 jar Bella Cucina Chickpea Antipasti, including liquid  
1 lg. Handful of Baby Arugula  
1/2 Lemon—zest and juice  
Salt and Pepper to taste

Combine ingredients and toss to mix  
Serves 2 as an entree or 4 as a salad course.



### INDIAN-STYLE "DAL" PASTA

1 jar Sombrero Man Espinacas dip  
1 t. Cumin  
1 t. Cinnamon  
3 Plum Tomatoes  
2 t. Olive Oil  
4 Servings of pasta of your choice

Boil water and add pasta. Heat oil in a saucepan. Add plum tomatoes and sautee until they start to soften, about 2 minutes. Add the jar of Spinach-Chickpea dip and warm. Serve hot mixture over pasta.  
Serves 4.

