

UPCOMING EVENTS



THURSDAY, DECEMBER 6

- Taste the entire line of Bittersweet Herb Farm! 11 a.m. - 8 p.m.
- Get the first peek at our Holiday Chocolates! 2 p.m. - 8 p.m.
- Taste Port and other dessert wines to pair with chocolate and sweets! 5 - 7 p.m. special guest Rose Adams talks about sweets to finish your meal.
- Let it Show! demonstrations - 2, 4, and 6 p.m.

FRIDAY, DECEMBER 7

- Taste Italian fare from our shelves! Including oil and vinegar, pesto, and sauces. 11 a.m. - 8 p.m.
- Taste Mike VanHassel's unique line of infused Extra Virgin Olive Oils--great oils with organic ingredients and reused materials. 2 - 4 p.m.
- Try Spanish wines from one of my very favorite importers! Hostess Erica Ware guides us through some great Spanish vino from Ole. 3 - 5:30 p.m.
- Meet Al DeChicchis of DeChicchis Caponata. . 5 - 7 p.m.

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 \$58--save \$13 just this month!! 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 \$10 toward any food item in the store! (excluding holiday packaged items, of course!) Choose your favorite from this year, or try something new!

- Try great Australian wines with one of our favorite Kiwis, Sarah Webb. Sarah will have some fun wines from Oz for your holiday. 6 - 8 p.m.
- Let it Snow! demonstrations - 2, 4, and 6 p.m.

SATURDAY, DECEMBER 8

- Wild Thymes makes some fantastic chutneys, vinaigrettes, etc. 11 a.m. - 8 p.m.
- Taste Standing Stone wines from the Finger Lakes in New York with guest Natalie Donner--these wines are brand new to Georgia, so be among the first to try them! As always, 1 - 5 p.m.
- See examples of Jessica Engel's work! Talk with the artist about personalized orders in time for the holidays. 2 - 6 p.m.
- Free consultations with massage therapist Bill Coleman of Classic Hair and Spa 3:30-5:30 p.m.
- Try Stirrings fantastic cocktail mixers! 4 - 6 p.m.

- Take 20% off Holiday Themed Chocolate Gift Boxes this weekend only!

- Save 10% on gift baskets over \$50!

- Make a \$20 bucket grill only \$10 when you make it a gift basket.

See the front of the newsletter for more information on the events throughout the open house, or call us for more information.

PRSRT STD
US POSTAGE PAID
ATHENS GA
PERMIT NO. 51



"What contemptible scoundrel has stolen the cork to my lunch?"

- W.C. Fields

Features of Our Holiday Open House, December 6-8.

(See Upcoming Events for schedule)

Bittersweet Herb Farm features delicious Finishing Sauces, Herbal Oils, Infused Balsamic Vinegars, and Spice Packets.

"Exotic spices and fragrant herbs fill our shelves. From the tranquil mountains of the Berkshires the Wallace family continues to create fine dining traditions. Our commitment is to harvest the earth-fresh flavors of the fields and combine them in enticing recipes for everyone who enjoys fine food."

From beautifully packaged truffles and filled chocolates to gingerbread houses and candied fruits, sample the best of the season with all our delicious holiday chocolates and candies. One of our favorites is **Lake Champlain Chocolates**.

"Lake Champlain Chocolates start with high quality Belgian chocolate. The finest all-natural ingredients are added, including local Vermont cream, sweet butter, maple syrup, honey, fruits, nuts, and other natural flavors. Crafted in small batches to ensure exceptional freshness, our chocolates are available in gift assortments, gift baskets, and as handcrafted novelties. There are no preservatives, extenders, or additives. Our products are also Kosher certified."

Try all 4 new types of the **De Chicchis** famous eggplant spread, with different incarnations of the style. Made with only real eggplant, onions, olives, celery, tomatoes, and wine..... as well as a very special family recipe handed down from two generations--Italian Food connoisseurs and Bruschetta lovers will search all over for a good Caponata. This it! Heated on special breads, spread over pasta, stuffed in meats, or just cold on crackers, the versatility of this product is endless! Plus...with only two carbs and no trans fats per serving, this product makes a very healthy appetizer or snack!

Wild Thymes is one of our favorites when it comes to premade foods! You can't beat something like this that's out of a jar!

"Our philosophy in developing the Wild Thymes line is to create products and recipes that are distinctive and sophisticated in their combinations of flavors, healthy and simple to use. We seek out traditional American farm-fresh ingredients and combine them with diverse flavors from around the world."

Celebrate **Stirrings**! From sodas to mixers to infused syrups, they are creative, delicious additions to any party. Stirrings super-premium cocktail mixers turn anyone into a seasoned mixologist. With only the finest ingredients like real fruit juice and cane sugar, they're a line of innovative and exotic drink mixes that have a way of making everything more interesting. They also have rimmer cocktail garnishes, herb-infused essence syrups, and crisp, bright sodas to bring more creativity to the cocktail (and culinary) craft.

Jessica Engel is an artist on the rise. She is also popular for her "Glass That Blings and Other Things." On Saturday, Jessica will be here to showcase her work and to talk to you about any individual design that you might have in mind. She does beautiful glasses, vases, oil cruets, and votives, among other things. Get your own personal touch for the holidays at Shiraz!

www.shirazathens.com

DECEMBER 2007

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

Vinos Pinol Sacra Natura 2006
Terra Alta, Spain
35% Carinena, 20% Merlot, 20% Cabernet, 15% Syrah, 10% Tempranillo
Pinol is always exceptional--and this big brother of Ludovicus is a rich, vibrant mouthful of goodness. But Terra Alta is known to have even richer wines than Priorat-- let it breathe to get the best of it!! Butterscotch, silt, black currant, and wild berries are on the nose, balanced in their richness by dried flowers and an armful of dried herbs. Mint and flower notes are predominant, but blackberries, cassis, and lots of good minerals fill the palate as well. Chewy and concentrated, the spicy, long finish has lots of heat and is ultra-drying. Perfect with meals like our beef with olives and oranges-- or anything rich and hefty.
\$17.99

Reuscher-Haart Piesporter Goldtropfen Kabinett 2006
Mosel-Saar-Ruwer, Germany
100% Riesling
And 100% delicious! "Corpulent, leesy, and old-fashioned." Though described as not quite sweet enough by the importer, I love the stoniness that follows through all the way to the bottom of the glass. True depth of character with rocks / cream / salt is enough to match the incense-laced tropical fruits on the nose. The key lime and dried fruits on the finish are enough to keep me warm without a fire. This family winery holds tight to the traditional style of tart fruit and bracing minerality inherent in a land of ground so steep you wonder how they pick the fruit. And Riesling is my all-time favorite pairing wine--this bottle will go with anything and everything.
\$16.99

SHIRAZ HOLIDAY HOURS
Open Christmas Eve, Monday, December 24 from 11 a.m. to 4 p.m.
Closed December 25-26 for Christmas; reopen Thursday, December 27 at 11 a.m.
Closed Tuesday, January 1 for New Years; reopen Wednesday,

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.

Maison Guyot Coteaux du Lyonnais Rouge 2006, Cuvee Gregoire
Northern Rhone Valley, France
100% Gamay
Bordering on Beaujolais, this is the Northernmost Rhone and one of the newest appellations in France. The estate itself isn't necessarily new, however--they have been growing grapes since the '20s, and their 4th generation is making the wine. This old-school local table wine of Lyon is lean and soft upon opening, but fleshes out nicely with spice, black pepper, gravel, and black fruit. Once it gets some air, the dark fruit becomes full and rich. Lots of smoke and pepper are balanced by ripe blackberry and heady red fruit. This is the perfect bistro wine.
Try it with a multitude of appetizers--or our Peppered Lavender Beef recipe (check the website--December '06 newsletter recipe)
\$12.99

This Month's Feature:

This month the featured item is our wide array of Savannah Bee Company skin care!
These lotions & creams, soaps & scrubs are made with a medley of natural, skin-loving Southern oils. Utilizing proteins, vitamins, and, of course, honey and beeswax, these are a treat for your skin during these trying winter months. And they are gentle enough for dry and sensitive skin types. Check out our website under Gourmet - Skin and Bath for details on all these great things to keep you feeling great through the holidays!

Wine club will receive 20% off all of these products during the month of December!



(Also, we're extending our Barn d'Or special for wine club in December until we run out)

SHIRAZ'S RECIPES FOR DECEMBER

BEEF CARPACCIO WITH ORANGE-OLIVE SALSA

Salsa:
2 large oranges, sectioned and chopped
1/2 c. red onion, diced
1/2 c. pitted olives, diced
1/4 c. fresh parsley, chopped rough
2 T. DeCarlo Tangerine olive oil
1 clove garlic, minced
1/2 t. spanish paprika
1/2 t. ground cumin
1/8 t. cayenne pepper

Carpaccio:
2 t. black peppercorns
2 t. fennel seeds
1 t. white peppercorns
1 t. coarse kosher salt or sea salt
4 T. DeCarlo Tangerine olive oil
1 lb. beef tenderloin
2 c. fresh arugula
2 oz. Parmesan or other firm cheese, shaved (use a vegetable peeler)

Combine all ingredients for the salsa, cover, and chill for 2-4 hours.
Crush first 4 ingredients for the carpaccio. Rub 1 T. oil on the beef and then coat with the spice mixture. Let stand an hour at room temperature. Then heat remaining olive oil in a large skillet on high.
Add beef and sear on all sides, turning every 2 minutes, about 12 minutes total (should be rare in the center). Chill until cold, then wrap in plastic and freeze for 1 hour (this will make it easier to slice). Slice beef very thinly, and arrange in a fan shape on each plate and sprinkle with cheese. Toss arugula with salsa and mound in the center of the plate.

Serves 8



WINTER ORANGE SALAD

4 T. DeCarlo Tangerine olive oil
2 t. Edmond Fallot Sherry vinegar
6 T. candied cranberries (available at Shiraz as of 12/06)
6 c. mixed greens
3 oranges, sectioned
3/4 c. pecans, toasted

Whisk oil, vinegar, and cranberries together for dressing. Rinse and drain greens and toss with 2/3 dressing. Divide greens among plates and top with oranges and pecans, and serve with extra dressing.
Serves 4

Another twist on the salad:
Try the same dressing on 2 bunches of watercress. Serve with oranges, pine nuts, and red onions.

PEPPER JELLY ROLL

2 cans of crescent rolls
red pepper jelly
pine nuts, toasted
raisins
bacon, cooked & broken
cream cheese

Roll out crescents. Spread Cream cheese, then jelly on the rolls.
Sprinkle liberally with pine nuts, raisins, and bacon. Roll up tightly and freeze until ready to use, wrapping first with plastic wrap and then aluminum foil. When serving, slice rolls into circles and toast at 325 F until golden brown.

BRUSCHETTA VARIATIONS

To be made with La Favorita Salsa Bruschetta Riviera Sauce:

BLT Bruschetta: toss sauce with bacon, and fresh shredded lettuce

Basil Toscana: toss with sliced red peppers, parmesan, and fresh basil

Greek Bruschetta: mix with feta cheese, spinach, and mushrooms