

UPCOMING EVENTS



SHIRAZ HOLIDAY OPEN HOUSE DECEMBER 4-6

Three days of fun, food, and favorites for the holidays!

THURSDAY, DECEMBER 4

Taste tea, chocolate, and Spanish delicacies;
Enjoy an Italian wine tasting

FRIDAY, DECEMBER 5

Herbal oils and balsamics; chutneys and dressings;
2 wine tastings--bubbly and high end wines

SATURDAY, DECEMBER 6

Try Georgia's own Merilily Gardens; taste chocolates;
A "Gourmet Made Simple" book signing;
2 wine tastings--try French, Australian, Italian, etc...
Food items featured during the open house will have special pricing during the demos on days featured for the event
See the front page of the newsletter for the full schedule.

Call us for reservations at 706-208-0010.

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

**Our wine tastings 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); save money on the picks each month, plus a discount on each featured bottle purchased! 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!) Wine club gets you extra access to everything in the store, including events! Please ask us if you'd like more information or to join--it's the best deal in town! For even more savings and great wines at a different tier, take a look at our new Premier Cru wine club level! Details inside with the picks of the month. . .

THURSDAY, JANUARY 15

Girls Night Out! "A fresh start for the new year", featuring The Laundress products

A sophisticated, luxurious, and easy to use collection, The Laundress is actually extremely affordable for the amount of quality it provides and the commitment to the environment it involves. This is a line we picked up at the store because I couldn't find anything nicer for my own personal use. See why we're so excited about it!

7-9 p.m. at Shiraz

\$25 for hot tea & cava cocktails, tea sandwiches, samples, and a clean party favor

MONDAY, JANUARY 26

Emily will be teaching a cooking class at the Rolling Pin "Pairing Wine with Seafood"

6:30 to 8:30 p.m., demo also includes food and wine
Three courses of food and wines to match
\$65

visit www.athensrollingpin.com to register for this class with limited seating

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Shiraz
FINE WINE & GOURMET

*"A feast is made for laughter,
and wine maketh merry."*

-Ecclesiastes

HOLIDAY OPEN HOUSE 2008 SCHEDULE!

THURSDAY, DECEMBER 4

3-6 p.m. Flo from Fine Food Marketing will be here to taste all sorts of goodies!

-Sombrero Man: Imported by our friend Flo and her husband, the products are so delicious that they've been featured in wine club twice this year!

-Newtree Belgian chocolates: taste some of our favorite staple flavors, as well as their new Omega line.

-Republic of Tea: We will be featuring their sip for the cure green teas, be well reds, and travel gift sets.

-Sencha: our favorite (and sugar free) mints. We will be showing off a brand new flavor as well as their green tea snack bars.

4-6 p.m. tasting of Italian wines with Kristen of Vinifera Imports

An all-Italian importer with great wines, including this month's Premier Cru club pick. Try it and 5 others. And have your first pick of all the holiday chocolates at Shiraz! Our wide array of gift boxes will be available when the store opens at 11 a.m.

Great gift ideas, including ready-to-go gift baskets, will also be available when we open on Thursday.

FRIDAY, DECEMBER 5

2-4 p.m. try the great line from Wild Thymes—one of our staples for dipping sauces, marinades, and salad dressings

4-7 p.m. a cooking demonstration of Bittersweet Herb Farm products: Try seasonings, infused oils, finishing sauces, and balsamic vinegars

4-6 p.m. taste wines with Rose of Quality Wine & Spirits: What could make the holidays more special than sparkling wines? Try different types

6-8 p.m. taste high-end wines with Erika of Ultimate Distributors, including some hard-to-find wines from California and Australia and some of my favorites from Spain. *This tasting will cost \$10 for 5 great wines--\$5 for wine club & free for premier cru

SATURDAY, DECEMBER 6

1-3 p.m. Scott from Atlanta Wholesale wines will be pouring some highly sought-after, highly rated wines; We will have specials on these while supplies last.

2-4 p.m. Taste Lake Champlain, Belgian chocolates from Vermont. They have now also introduced a line of organic chocolates, hot cocoa, and truffles.

3-5 p.m. Merilee from Georgia's own Merilee Gardens will be sampling her handpicked pickled veggies and jams with southern flair.

4-6 p.m. a cookbook signing of "Gourmet Made Simple" by Athens' own Gena Knox, along with a sampling of tidbits from her recipes. We will also have new Fire & Flavor gift sets available!

5-7 p.m. Sarah Webb of Unique World Wines will be pouring five wines from Australia and France, including a special Kilikanoon release and this month's feature!

6:30 p.m. don't miss John Robert Thurmond's open house in suite 600 here in our building! His market will include specialty shops all around town selling their wares!

www.shirazathens.com

DECEMBER 2008

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

**Ecker Gruner Veltliner 2007 "von Stockstal",
Wagram, Austria**

Those of you who know me well wouldn't be surprised to hear I've been searching for this, the newest gem from importer Terry Theise. Well worth waiting for, it turns out--Ecker was the star of the last German/Austrian tasting. Prettily put together, full without being the slightest bit heavy, this beauty of a white wine has a buttery, rosy texture. The flowers are enhanced by a lean mineral note dancing through the midpalate. Clear, charming, and perfect with cold weather. "Best Of Show" as a GruVe value; "you realize she is as alive as you are, and you were a fool to think otherwise."

\$16.99

***honorable mention: also check out Ecker's entry-tier Gruner Veltliner! \$12.99 "textbook" GruVe.**

Exopto b.b. (Big Bang) 2007

**50% Garnacha, 40% Tempranillo, 10% Graciano
Rioja Alavesa, Spain**

"Really delicious." -Parker (90 points, 2006)

Back by popular demand, this is one of the most popular wines we've ever put in wine club. Exopto is from the coolest part of Rioja, giving the wines expressive aromas and concentrated, yet elegant, flavors. The color is straight-up purple, with intense floral and berry aromas. Flavors of vanilla, cherries, and cola are enriched even further with integrated, full, sweet tannins. A ripe mouthful of fruit, it is great with any of the rich foods eaten this time of year.

\$19.99

Vinos Jeromin Zestos 2007

**50% Tempranillo / 50% Garnacha
Madrid, Spain**

**"An exceptional value in red wine." -Parker
(88 points, 2005)**

Looking for a great wine by the case for the holidays? Zestos makes one of the best values on the market, with good quality grapes in all stainless steel to preserve their

**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.

fresh, fruit-forward qualities. It is zippy, clean, and light, it is a delicate and balanced red wine. Look for Pinot Noir-like qualities, such as soft tannins, raspberry and strawberry flavors, and a mineral, silky finish. Great on its own, it is also delicious with tapas-like appetizers.
\$9.99

This Month's Feature:

Engine Room Shiraz 2005

McLaren Vale, Australia

This is a great example of big, ripe, McLaren Vale Shiraz—earth, silt, blueberry, and cocoa combine to form a rich, toasty nose. The flavors are very extracted but manage not to be jammy; the profile turns buttery and smooth once it has time to open well. In fact, it becomes dusty, with hints of roses, roasted meats, black cherries, and other dark, ripe fruit. Acid balances out the richness too, with spice and butter. Try it with the bleu cheese burgers in "Gourmet Made Simple," or any other robust foods.

\$21.99

wine club deal of the month = \$16.99

(yes, case discounts apply too!)

Introducing Wine Club Premier Cru Level!



We are adding a new optional feature for Wine Club members! With the Premier Cru level, members will enjoy all the benefits of the Wine Club with even more added perks. For \$70 a month, you will receive the three wines and food item in the club, plus another special, allocated bottle priced between \$25 and \$35. We will, of course, add other specials for Premier Cru members as well, like extra perks during our Wine Club member-only holiday preview event in September! Premier Cru Level members will also get a 5% discount on any wines on that month's wine club, feature, or premier pick. (For case sales, an EXTRA 5% off selected wines) See us for any questions about becoming a PCWC member!

Premier Cru Level Pick

Icardi Cascina Bricco del Sole 1998

Piedmont, Italy

80% Barbera, 20% Cabernet

This is a reason to love Italian wine. The food-friendly Barbera is enriched here by hefty Cabernet in a style that is classic in style if irreverent in blend. A barny nose with deep earth and prune is followed by very deep purple plums, raisins, and lots of dirt, along with pretty hints of orange peel and dark chocolate. The finish is soft and refined, with hints of spice. Beautiful on its own, it is fantastic with grilled gourds or root vegetables and other simple earthy dishes.

\$37.99

**SHIRAZ'S RECIPES FOR
DECEMBER**

This month's food item is \$10 toward any food item at Shiraz.

PLANKED BLUE CHEESE BURGER

(courtesy of *Gourmet Made Simple* and Gena Knox)

1 1/2 pounds ground beef
3/4 cup blue cheese crumbles
1/2 jalapeno, minced (or more to taste)
salt & pepper
1 15-inch cedar grilling plank, soaked
4 hamburger buns

FIRST heat grill to high, combine ground beef with blue cheese and jalapeno; season with salt and pepper. Form 4 patties about 1-inch thick.

NEXT sear burgers 1 to 2 minutes per side; remove from grill. Place burgers on a plate and cover with aluminum foil. LAST lower heat to medium low and place plank on grill. Close lid and heat plank 3 minutes. Turn the plank over and place burgers on heated side; close the grill's lid and cook for 10 minutes (for medium well.) Remove plank and burgers from grill; serve with buns and additional toppings. NOTE to cook the burgers without a plank, preheat a grill or grill pan to medium-high heat; cook for 4 minutes per side for medium-rare, or until desired doneness.

EMILY'S TWIST ON THE BURGERS:

Substitute ground venison for beef, and top with tomato-mint puree.

TOMATO-MINT PUREE

2 stewed plum tomatoes
8 fresh mint leaves
4 fresh basil leaves
1 t. olive oil
1 clove garlic

Blend all ingredients together until emulsified. Top burgers and enjoy!

SOME OF OUR FAVORITE RECIPES FROM 2008:

CHILI CORN ON THE COB

4 ears corn, rid of all husks and silk
4 Tablespoons butter
2 Tablespoons Wild Thymes Chili Ginger Honey Marinade

In a small bowl, combine butter and marinade. Boil enough water to cover all of the ears. Add the corn and cook for 5 minutes. Transfer the corn to the grill, basting with the butter mixture. Cook about 5 more minutes, until the corn is tender and starting to brown. Serve with remaining chili butter.

RUSTIC MUSHROOM PASTA

2 servings of pasta, your choice
1 Tablespoon butter, unsalted
4 ounces wild mushrooms, such as portabello and shitake
2 Tablespoons Sombbrero Man tapenade
1 Tablespoon pine nuts
parmesan cheese to top, plus fresh herbs such as thyme or oregano to taste

Boil pasta according to directions. Meanwhile, heat butter over medium-low heat. Add mushrooms and cook for approximately 5 minutes until wilted and browned. Add tapenade and pine nuts and stir until heated and combined.

Add shaved cheese and fresh herbs, if desired, and turn off heat. Drain pasta and put into serving dishes, and then divide the mushroom mixture between them.

Serves 2

LOW COUNTRY GARLIC SHRIMP

1/4 cup olive oil
10 garlic cloves, sliced
2 pounds large shrimp, peeled and deveined
1/2 teaspoon salt
1 cup Low Country Artichoke Chow Chow
Rice for 4

Heat olive oil in a large, nonstick pan over medium-low. Stir in the garlic for about 1 minute; increase the heat to medium-high and add shrimp. Season with salt, stirring, about another minute, and add chow chow. Shrimp should only cook about 4 minutes. While shrimp is cooking, spoon rice into 4 serving bowls. Put shrimp in a serving bowl or placethe pan on a trivet for guests to serve themselves.

Serves 4

Fresh Fish at Shiraz on Thursdays!

Every Thursday, starting at 1 p.m., we will have 2 types of fresh (never frozen) fish delivered--the weekly email will inform customers as to what the catch of the week is; sales are first-come, first-serve, so come early if you can! We can, of course, advise you on wine selections to complement your fresh catch.