

UPCOMING EVENTS



WEDNESDAY, JANUARY 23 6:00 P.M.

ITALIAN TASTING AT LA DOLCE VITA

Taste a wide variety of wines from different regions of Italy paired with authentic cuisine!

Foods include prosciutto-wrapped grissini, grilled polenta with gorgonzola, classic antipasti, and a sampling of pasta dishes.

A dozen regional wines will be featured in an informal, casual setting.

\$35 per person, all-inclusive

Tickets available at Shiraz and at La Dolce Vita

THURSDAY, FEBRUARY 21 7:00 P.M.

SOUTH AFRICAN WINE SEMINAR

with special host Miss Jane Garvey of the Atlanta Wine School

Jane has traveled to South Africa--her most recent trip was in 2006, when she spent a month visiting wineries. She will share stories and her insights into the wine industry and the culture there.

Enjoy a slide show from her travels, light appetizers, some great imports--and Jane's expertise!

\$30 per person, all-inclusive

Seating is extremely 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 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); this month the value is \$58--save \$13 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 Bella Cucina Preserved Lemon Cream. It is a delicious ingredient in a myriad of recipes, or just on toast in the morning!

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Shiraz

FINE WINE & GOURMET

"Among the world's great reds, Rhones are the most untamed. . . Rhones are the wine equivalent of a primal scream."

-Karen MacNeil



The 22 Rhône Varieties and Their Characteristics

1. Grenache Noir: (*Gra-Nash No-our*) big bodied, supple, & rich / strawberry, raspberry, blackberry, black pepper
2. Grenache Gris: (*Gra-Nash Gree*) full-bodied, light in color, delicate / strawberry, cherry, rose petal
3. Syrah/Shiraz: (*C-rah*) (*She-raz*) highly colored, firmly structured and aromatic / plum, raspberry, blueberry, blackcurrant, violet, roasted meats, smoke, chocolate, pepper, anise
4. Viognier: (*Vee-ohn-yea*) big bodied, very aromatic, complex / apricot, musk, peaches, grapefruit, lichee, papaya, mango, tropical flowers
5. Mourvedre: (*More-ved*) tannic, deeply colored, aromatic / black currant, dark cherries, leather, smoke, earth
6. Roussanne: (*Roo-sahn*) firmly structured, powerful, very rich / apricot, honey, almond, nutmeg, honeysuckle, iris
7. Carignane Noir: (*Care-ig-non no-our*) tannic, solid acidity, good color / cherry, raspberry, pepper
8. Marsanne: (*Mar-san*) broad palette, soft & rich / peach, nectarine, stone fruits, tuberose, sweet nuts
9. Cinsault Noir: (*Sahn-so no-our*) elegant, soft & lightly aromatic / strawberry, raspberry, smoke, earth
10. Ugni Blanc: (*Ewn-yea blan*) delicate fruit, good acidity / pear, honey-dew melon, earth
11. Muscardin (*Mus-car-dan*) floral, aromatic, firmly structured / rose petal, banyard, earth
12. Picpoul Blanc: (*Peek-pool blan*) floral, soft, aromatic / pear, earth, lily, daisy, wildflowers
13. Picpoul Noir: (*Peek-pool no-our*) floral, elegant, aromatic / rose, violet, dark cherry
14. Bourboulenc: (*Burr-buh-lanc*) light bodied, delicately floral / peach, melon, earth
15. Camarese: (*Cam-are-ess*) firm, tannins, delicate aromatics / pepper, spice
16. Clairette Blanc: (*Claret blan*) big bodied, floral, aromatic / honeysuckle, tropical flowers, tropical fruits
17. Vaccarese: (*Vac-car-ess*) aromatic, firmly tannic, floral / pepper, spice, earth, smoke
18. Grenache Blanc: (*gra-nash blan*) big bodied, soft, delicate / peach, melon, pear
19. Terret Noir: (*tare-it no-our*) delicate, perfumed, bright acidity / rose petal, lavender, dark berries, spice
20. Muscat a Petits Grains: (*Mus-cat ah pet-ect-grahn*) elegant, aromatic, floral / musk, honey, honeysuckle, lily, stonefruit
21. Clairette Rose: (*Clare-et rose*) light aromatics, fruit notes, soft / strawberry, cherry, rose petal
22. Counoise Noir (*Coon-wahz no-our*) lively acidity, spice, richness / raspberry, cherry, cranberry

www.shirazathens.com

JANUARY 2008

Courtesy of Hospice du Rhone www.hospicedurhone.com

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

**Maison Guyot Crozes-Hermitage "Le Millepertuis"
Rouge 2005**
Northern Rhone, France
100% Syrah

This is another little gem from the maker of last month's Rhone Valley red. Round and soft, it is full of pretty red fruit, orange peel, and pineapple, fleshed out with smoke and spice. Big dried fruit comes through on the palate, and the finish has a judicious amount of tannin. It opens up nicely with a small amount of time--altogether soft citrus balanced by deep red fruit and cooking spice. Some dark red fruit, red raspberry and briar make for a pretty finish. Try it with heartier dishes, such as our lemon caper veal scaloppine or grilled root vegetables. Only 38 cases were imported in the U.S., so it won't last long!
\$18.99

Chateau Gravielle Lacoste Blanc 2006
Graves, Bordeaux, France
Semillon / Sauvignon Blanc, old vines, unfiltered
A great white with cool weather, this has richness and weight on the finish but is bone-dry. Ripe yellow apples and melons are balanced out by a mineral component (Graves means "gravel," after all), with the freshness met in the middle perfectly by acidity on the finish. Firm and fruity, lemon curd also factors into the flavors, which makes it a perfect match for lighter foods enhanced by Bella Cucina's preserved lemon cream. It is also perfect with ham and swiss sandwiches for an impromptu luncheon, or try it with roasted asparagus with lemon cream as a dipping sauce.
\$15.99

**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.

Vina Robles Red 4 2005
Huerhuero Vineyard, Paso Robles, CA
60% Syrah, 28% Petite Sirah,
9% Touriga Nacional, 3% Tannat
This is only the second blend from our friends at Vina Robles; their goal in the blends is to make them more delicious than the sum of their parts, and this definitely succeeds. A deep purple, inky, garnet color is almost black; the flavor is big, spicy, and tannic as well. It is a mouthful, with ripe, lush, and firm fruit--almost like biting into a mulberry. There are hints of roasted nuts, tart berry, black fruit, and hints of dark chocolate as well. The silky but dry finish lasts forever.
Try it with cheeses, white meat, or vegetable dishes. Or try it with preserved lemon butter atop a grilled steak!
\$14.99

This Month's Feature:

Lolonis Petros 2001
Redwood Valley, Mendocino, CA
This wine is fantastic--that's almost all we need to say. Lolonis's crowning achievement, it is a blend comprised mostly of their hefty, iron-rich Merlot, with small amounts of Petite Sirah and Cabernet blended in (the Merlot is so big that the Cab is used to soften it up a bit). Finesse is the word they use, and I think it says it best: a sincerely elegant but full, balanced and complex bottle of organic, well-made wine full of deep currant, cassis, and roasted cherries with a silky palate. (Petros is the Greek word for stone, and it is also the name of the winery's founder) Only 500 6-packs of this were made, and we were very lucky to grab what we did. See us soon before this phenomenal deal goes away!
\$39.99
Wine club deal of the month = \$24.99!



**SHIRAZ'S RECIPES FOR
JANUARY**

Our featured gourmet item this month is Bella Cucina preserved lemon cream. Add it to a dessert; top meat or seafood with it; or mix it with dried herbs for a dip. I love it mixed in with mushrooms, shrimp, and English peas on a cold pasta salad. Preserved lemon cream is only \$7.99, and comes automatically with wine club. Try these recipes for some delicious ideas:

LEMON NUT COUSCOUS

1 c. couscous
1/4 c. toasted pine nuts (or pecans, walnuts, etc.)
2 T. extra virgin olive oil
1 t. lemon zest
1 T. Bella Cucina preserved lemon cream
Cook couscous according to package directions. Then add all other ingredients and gently stir until combined.
Serves 4

SHELLFISH WITH HERBED LEMON CREAM

3 lbs. shrimp, scallops, clams, etc.
1 T. chopped shallots
1 T. extra virgin olive oil
1/4 c. white wine
4 T. preserved lemon butter
2 T. chopped fresh chives or basil

Heat oil over medium in a large saucepan with a lid, and add shallots. Stir until soft and add white wine. Cook another minute; add seafood and cover. Cook until done, 3 to 4 mins., stirring while cooking. Remove seafood from heat and spoon them and their juices into 4 dishes. Top each with 1 T. of preserved lemon butter, top with herbs, and serve.



PRESERVED LEMON BUTTER

8 T. unsalted butter, softened
4 T. Bella Cucina preserved lemon cream
Combine the 2 ingredients, and form into a roll and roll into parchment paper. Wrap ends like a candy wrapper. Refrigerate up to 1 week. (Keep leftovers in freezer)

LEMON CAPER VEAL SCALOPPINE

1 T. extra virgin olive oil
1 T. unsalted butter
4 veal scaloppine
1/4 c. chicken stock
1 T. salted capers, rinsed
2 T. Bella Cucina preserved lemon cream

Heat oil and butter on medium high in a saute pan until almost smoking. Add meat and cook on both sides until browned, about 2 mins. each side. Remove meat from pan and set aside. Add chicken stock to the pan and cook, stirring and scraping up the bits of meat from the pan. Add the white wine and capers. Cook until sauce thickens, about 1 min. Whisk in the preserved lemon cream. Return meat to the pan to warm and serve immediately.

Serves 4

courtesy Bella Cucina
variation: try with chicken

LEMON WHIP

1 1/2 c. heavy cream
1/2 c. Bella Cucina preserved lemon cream
Beat the cream until whipped, and fold in lemon cream gently.
Serve over fruit, pound cake, or waffles.
Tops 4 as a garnish or 2 as a side