

**SHIRAZ WILL BE AT THE JUNIOR LEAGUE HOLIDAY MARKETPLACE THIS YEAR!**

**NOVEMBER 14-16 AT THE CLASSIC CENTER**

Please tell your friends who are shopping to visit the Shiraz booth

**SHIRAZ HOLIDAY OPEN HOUSE  
DECEMBER 4-6**

Three days of fun, food, and favorites for the holidays!  
Here are just a few things you'll find here:

**THURSDAY, DECEMBER 4**

A book signing of "Gourmet Made Simple" by Gena Knox of Athens' own Fire and Flavor  
Newtree chocolates and the Republic of Tea for a yummy tasting

**FRIDAY, DECEMBER 5**

Join us for a cooking demonstration with chef Randy of Bittersweet Herb Farm  
4-6 p.m. tasting with our friend Rose from Quality Wine & Spirits  
- taste some great holiday wines

**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.*

**SATURDAY, DECEMBER 6**

3-5 p.m. Merilily Farms from Woodstock GA - tasting of pickled foods and jams

5-7 p.m. Tasting with our friend Sarah from Unique World Wines - try a selection of their wonderful juice

**An extra perk for wine club members this month!**

In addition to this month's wines and food item, wine club gets a discount card for 237 Prince Woodfire Grille! Buy one entree, get one half off all during the month of November. Consider it a thank-you gift.

**Early birds get the sauce!**

The first 30 wine club members to pick up their goods this month will also receive a free jar of wild thymes cranberry sauce. We have 2 delicious flavors to choose from, and they are great with your Thanksgiving dinner--or with this month's wines.

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**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 \$62--save \$17 this month alone, plus \$3 off each featured bottle! 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. . .

*Grape growers in Connecticut report that a major source of vine damage comes from wild turkeys*

**Common Wine Blunders, Pt. 2**

**5. Inexpensive wines are so good, it must not be worth spending much money on a bottle.**

The converse of the previous argument is also untrue. If you are comparing apples to apples, wines that cost more have a good reason. Qualities such as smaller crops, hand picking, basket pressing, aging wine in oak, and aging wine longer cost the wineries money. If the wine costs more it should mean that there's a special quality—or two or ten—that translate into the higher cost. These wines are certainly worth seeking out, as they can be special experiences of their own.

**4. All pink wines are sweet, right?**

Absolutely not. Once again, we like to make things our own in the U.S., even if that means cheapening it. White Zinfandel was actually a mistake that has turned into a great financial success; true old-school rosè, however, is very dry and ultra-drinkable. The best two things about these wines are they go with a multitude of foods and they get red drinkers through the hot summer months. Try one if you haven't already.

**3. All Rieslings are sweet, right?**

No way! Riesling, the king of white grapes, has probably garnered more respect in my industry than any other. The ultimate food wine, it goes with anything--and more true to its terroir than any other. Too many people had their first experience with something disgustingly sweet and have superimposed this on every other German wine. Some of the best experiences of my wine career have been with Kabinett, Spatlese, and Auslese. Get on board!

**2. Aren't screwcaps only for cheap wines?**

Not anymore. Cork shortages and the unreliability of this natural product has led winemakers to search for something better. As everything else does, wineries have to change with the times to accomodate new technology, and the cork did as well as it could for as long as it could. In another 200 years we might find something better than the stelvin, but it is simply better.

**1. You can't shop in a wine shop or order off a wine list unless you've had classes, etc.**

Come on, now, wine is supposed to be fun! Why shop in a store if they can't help you? What's the point in dining out if you can't ask the waiter for a suggestion? Be adventurous. Try new things and enjoy them--and then put a mental list together of what you liked the best. The next time you're in your favorite store of nightspot, share this--and they can help you find a new favorite.

www.shirazathens.com

NOVEMBER 2008

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

**Berger Blauer Zewigelt 2006  
Kremstal, Austria 1 Liter**

"Wines like this remind us of How Wine Should Be."  
-importer Terry Theise  
I agree with Terry that this may not be the most complicated or complex of wines, but it is just plain slurp-able. My notes say: "wow--fun!" Black cherry, strawberry, and blueberry are all there. In fact, you can feel the red berries as you drink it. Fresh and charming, with just a hint of integrated tannin and a nice finish, this may actually be THE Thanksgiving pick this year. Perfect with lighter meats and a wide array of vegetables, it finds its match with cranberry sauce.  
**\$16.99**

**Leitz "3" Eins Zwei Dry Riesling Trocken 2007  
Rheingau, Germany**

Leitz, rising star of the Rheingau, makes extremely aromatic wines, and has created the first vintage of "3" to be a dry wine with weight and a stony nature, full and crisp at the same time. It has light fruit with citrus all over, along with notes of pear, quince, and mint. Refreshing and thirst-quenching, it is a perfect foil for cooler weather. And a wine like Riesling that is good with everything is a natural when you need to pair it with a variety of dishes for something like Thanksgiving. Try it with any of our recipes, or just whatever's on the table. **\$19.99**  
This month only **\$16.99**

**Vina Magana Dignus 2004  
50% Tempranillo, 25% Merlot, 25% Cabernet  
Navarra, Spain  
89 points - Robert Parker "an excellent value"**

I love wines like this, deep and brooding on the nose, with spicy fruit and a firm finish--they are interesting, not overpowering, and remind us of why we started drinking wine in the first place. The aromas include rose petals, pomegranate, and cherry. The palate has a meaty texture but plenty of tropical and red fruit to balance it out. The finish is peppery and oaky, with

**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.**

hints of smoke and mineral. Altogether beautifully balanced, I think it would be superb with this month's peach-cherry barbecue, or with game or grilled veggies.  
**\$17.99**

**This Month's Feature:**

**Del Rio Vineyards Rose Jolee 2007  
90% Early Muscat, 5% Syrah, 5% Malbec**

This is a cool, fun, playful wine. The color is a rich, deep, red, blackish color, and it smells like a Brachetto! Yummy scents of orange curd, black plums, and raspberry curd make it seem that it will be sweet. However, the flavors themselves are far more easy-going, with layers of flavor. It is made in the frizzante style, so it combines 2 of my favorite things for Thanksgiving dinner--bubbles and pink. Flat-out delicious, everyone will love this, whether they like sweet or dry wines, and no matter what they are eating it with, from appetizers to dessert. Try it--you'll love it.  
**\$14.99**

**wine club deal of the month = \$11.99**

**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  
Bodegas Matarredonda Juan Rojo 2004  
100% Tempranillo, Toro, Spain  
91 points - Robert Parker**

This wine comes from the oldest vineyard in Toro, established in 1880. The 80-year-old vines provide lots of concentration for deep, dark, and elegant wine. Big and intense, it is full of cigar, allspice, currant, and cassis. The inky purple fruit makes for some awesome Tempranillo for the money--chewy and laced with smoke, clove, and vanilla. It is plump, with low acid and plenty of tannin, making it a great wine to age (Parker says it will drink best between 2014 and 2029--a lot of bang for \$25!) Try it with something on the grill for a treat this fall, and cellar some away for a special occasion later.

**\$24.99**

**SHIRAZ'S RECIPES FOR  
NOVEMBER**

This month's food item is Merrilily Farms Jammin' in Georgia. It is a locally made jam from peaches, pecans, and amaretto. Although it is wonderful just to smell, it is even better to taste. You can simply use it as a jam on biscuits, toast, or a bagel and cream cheese, but it is also versatile for a number of dishes in the kitchen. Dress up a leftover turkey and dressing sandwich, put a dollop alongside your plate for Thanksgiving, or serve it on top of bleu cheese or brie. It is also great for a glaze on skewers of root vegetables, slices of tofu, or roast pork, or try any of our recipes below. Jammin' in Georgia is only \$6.99 a jar, and comes automatically in wine club.

**BAKED PEACH CAMEMBERT EN CROUTE**

1 small wheel (about half a pound) of camembert  
1 sheet frozen puff pastry  
1/3 cup Merrilily Farms Jammin' in Georgia  
1 egg, beaten  
crackers and fruit for serving

Preheat oven to 375 F. Defrost pastry for 15 minutes or so, unfold, and lay on a flat surface. Place the brie in the center of the pastry and top with the jam. Gather the edges, pressing around the cheese and gathering at the top. Trim the excess or tie with kitchen twine. Brush the crust with the beaten egg and place it on a cookie sheet. Bake 20 minutes or until golden brown. Serve with crackers and assorted fruit.

**PEACH-CHERRY BARBECUE**

4 Chicken Breasts  
Dried Cherry BBQ Sauce (below)  
2 Tablespoons Extra Virgin Olive Oil  
Jammin' Bread Pudding (below)  
2 cups kale or other fresh greens  
2 cloves garlic, sliced thinly

Heat a nonstick pan with 1 1/2 T. olive oil over medium to med-high heat. Add chicken breasts and cook on one side. Turn over and baste with dried cherry bbq sauce. Finish cooking and serve with bread pudding and kale cooked with 1/2 T. oil and garlic. Serve an extra dollop of bbq sauce on the side.  
Serves 4

**DRIED CHERRY BBQ SAUCE  
COURTESY OF 237 PRINCE WOODFIRE GRILLE**

1 cup dried cherries  
1/2 cup water  
1/2 cup white wine vinegar  
1 shallot, minced  
1 clove garlic, minced  
salt, pepper, cayenne, and nutmeg to taste

Sauté shallots in olive oil on low heat until light brown; add garlic and sauté for 15 seconds. Add water and vinegar, bring to a simmer, and add cherries. Simmer on low for 2 minutes, puree, add spices, and chill.

**JAMMIN' BREAD PUDDING**

3 cups bread cubes (day-old, preferably)  
3 eggs  
1 1/2 cup milk (or for a richer pudding, 1 cup milk and 1/2 cup half and half)  
1/8 cup honey  
1 Tablespoon cayenne pepper (optional)  
1/2 teaspoon vanilla  
1 jar Merrilily Farms Jammin' in Georgia  
2 Tablespoons brown sugar

Preheat oven to 350 F. Spread bread into a greased 9-inch square pan. Beat eggs, milk, honey, cayenne, and vanilla together. Stir in jam; pour mix over bread. Sprinkle brown sugar over the pudding. Bake 30-40 minutes until knife inserted in the center comes out clean.

**GEORGIAN SWEET POTATOES**

3 large sweet potatoes (or 3 pounds), peeled and quartered  
1/4 cup extra virgin olive oil  
1/4 cup Merrilily Farms Jammin' in Georgia

Preheat oven to 400 F. Line a baking pan with foil and toss the potatoes in olive oil. Roast 30 minutes and cool for 15. Toss in jam and serve warm or at room temperature.  
Serves 4

**Don't miss our holiday open house!**

Our fourth annual open house will be Thursday, December 4 through Saturday, December 6. Join us for three days of sampling food, wine tasting, demonstrations, guests, and, of course, THE BEST HOLIDAY SHOPPING EXPERIENCE OF THE YEAR. Look in "upcoming events" for details--and in the December newsletter for the full schedule.

**\*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.