

## UPCOMING EVENTS



### SUNDAY, AUGUST 13 A TRIP TO NORTH GEORGIA WINE COUNTRY! \$125 per person. All transportation, food, wine, taxes, tips--everything included! Charter bus departs from Shiraz at 9:30 a.m.

We've pulled out all the stops in this whirlwind tour, even adding a 5th stop. Itinerary:  
**WOLF MOUNTAIN** a full brunch overlooking the vineyard, complete with an artisanal local cheese station; tour of the winery and state-of-the-art winemaking facility; tasting of their wines, including 3 available only at the winery  
**FROGTOWN CELLARS** tasting including a lineup of Roussanne, Marsanne, and Viognier in the new timber-frame tasting room with a panoramic view of the N. Georgia mountains and their famous "cheese box" appetizer  
**HABERSHAM** a sampling of wines from Georgia's oldest winery and munchies from the Nacoochee Grill in beautiful Helen, plus a visit from the president of the Winegrowers Association of Georgia  
**TIGER MOUNTAIN** a tour of their estate vineyards and different specialized trellis practices, and a visit to the tasting room, including Touriga Nacional, Tannat, and the first vintage of Gros Manseng grown in Georgia, Burton Blanc  
**PERSIMMON CREEK** a tasting of their wines paired with a 3-course lasagna supper in the vineyard next to a bonfire, with a sneak preview of the new release of their red wines, plus their first ever late harvest dessert wine

We will taste over 30 wines during this tour! It would cost over \$250 for this tour normally---PLUS transportation!  
Wine Club Tickets are only \$100 per person!

**Shiraz**  
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 \$10.00 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!) Also, each month we will draw a name of a wine club member, and that person will receive his package free that month! 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 Savannah Bee Company Tupelo Honey. It is not just delicious---it's local!

### FRIDAY, AUGUST 25 6-8 P.M. Our own special "G-Day tasting"!

Vinos Sin-Ley (which means "wines without law") makes unconventional wines from young winemakers in different regions throughout Spain. Their G Series has just been released, with 100% Grenache grown in Montsant, Terra Alta, Carinena, Madrid, and Priorat. They have inspired comments from Parker such as "Run...don't walk to latch onto a few bottles of this beauty!" Taste all 5 G Series wines for only \$5--tickets available now at Shiraz. Wine Club Only tasting 5:30-6:30pm.

### THURSDAY, SEPTEMBER 14 A dinner with Four Vines Winery at the Porterhouse Grill

Billy Grant, "Lord of the Zin," is back by popular demand! You may remember that our first wine dinner for Shiraz was slated to be with Four Vines, but a fire destroyed all of their inventory. We are thrilled to have a chance to offer these fantastically different, delicious wines for you, paired with the talents of the Porterhouse kitchen.

Call us for reservations at 208-0010.

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

Tuesdays between 4:00 and 8:00pm, taste our featured wine of the day.

*\*Our tastings are for educational purposes only. All wine must be poured by Shiraz staff, with no more than 2 oz. per wine per person.*

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# Shiraz

FINE WINE & GOURMET

"Take wine away. . . and every other human joy is dead."  
-Euripides

www.shirazathens.com

AUGUST 2006

France has some of the best vineyards in the world, but people wanting to buy a bottle of wine are frequently confused by the French system of classification. The truth is, it's relatively easy to find what you are looking for if you know what the labels REALLY mean. Although no two regions have the same standards, or place emphasis on the same things, the soil in each place is the all-important component in classifying what is in the bottle. As opposed to the U.S. and some other nations newer to the wine scene, the French label the wine according to place--but that place alone will tell you what grapes are in the wine.

**BURGUNDY** The strictest of French wine regions, most of the wines consist of only one varietal. Whites are usually Chardonnay, with only occasional Aligote in the wine. Reds are generally Pinot Noir, but if it is labeled Beaujolais, it is comprised of Gamay. The classification system is quite complex, with villages, fields, and even corners of fields adding lots of ways to judge quality or add names onto the labels. Since there are over 100 appellations within Burgundy, here are a few key words to look for: Bourgogne simply means Burgundy, and is Pinot Noir from anywhere within the region (much like "California" Cabernet) If more specific, the region will be labeled on the bottle. Words like Beaune, Nuits, and Cote d'Or denote a specific area within Burgundy for red wine; Chablis and Macon are white examples. 1er Cru, meaning Premier Cru, means the second highest quality available, and the highest quality wines are labeled Grand Cru. Each additional notch up in quality tends to mean a little higher price. The word Domaine means the wine estate itself.

**BORDEAUX** There are two major subregions within Bordeaux, left bank and right bank. The left of the Garonne River is home to Graves and the Medoc, where the major grape in the wines is Cabernet. The right bank wines are predominately Merlot, and can come from St. Emilion, Pomerol, and Fronsac. Medoc is the premier region within Bordeaux, and contains St Estephe, Pauillac, St Julien, and Margaux. While not quite as strict as Burgundy, Bordeaux does have major rules, and is the largest wine growing region in France. Their classification system has been around so long that new terms have been added to recent wine labels. The old system is for first - fifth growths, a rating by the quality of the wine estate itself (a rating that was made in 1855) and a grading of the soil in that specific spot. First growth is the very finest the region has to offer, and down the line through number five. The next level of rating is Cru Bourgeois. Since the rating system applies to the Medoc alone, the words Premier Cru or Cru Classe mean the top quality from other areas within Bordeaux. Do not be fooled by the word "Superieur", as it only implies a higher alcohol content. White grapes that are grown in Bordeaux are Semillon and Sauvignon Blanc. Reds from the region are Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, and Petit Verdot. Wines from this region are almost always blends of three to four of these grapes. The word Chateau means the wine estate in Bordeaux.

**RHONE VALLEY** This region is known for its reds. Rhone wines are not only usually blends, they commonly have both red and white grapes in the same bottle! Rhone varietals also top the scale of the number produced in a region with 13. The biggest differentiation within the Rhone Valley is between the North and South. Northern terroir is comprised of cliffs and lots of fruit and nut trees, adding soft flavors to the stony, more elegant wines. The Southern Rhone is full of scrub trees and olive groves, and has flat vineyards full of stones. The wines there tend to be big, tannic, and dry fruit-filled in flavor. Some of the more famous grapes in these blends of 2 to 13 grapes include Grenache, Syrah, Mourvedre, Counoise, Viognier, Carignane, Roussanne, and even Picpoul. The Cotes du Rhone, the most commonly seen of the Rhone appellations, is in the South, and has 150 different communes that grow red, white, and rose. There are 17 specific villages within the CDR area, and the word "Villages" on the label means that all the grapes came from several of those, increasing the quality. If the grapes come from only one of those appellations, the name will be on the bottle. Examples include Chateauneuf-du-Pape, Gigondas, Rasteau, and Sablet. The northern Rhone is principally known for Viognier and Syrah / Viognier blends. Cote Rotie and Hermitage are common names for the reds from this area.

**LOIRE VALLEY** Where the Rhone is known principally for its red wine, the Loire is the best representative of French white viticulture. The rules are much looser in this region, so the key to understanding the wines is knowing what the American term for the grape is in deciphering the label, as they are rarely blended. Muscadet is Pinot Blanc; Vouvray is code for Chenin Blanc; and Sancerre, Quincy, Pouilly-Fume are actually Sauvignon Blanc. Reds are rarely seen, and the best from the region is Chinon, which is Cabernet Franc. Other reds include Bourgueil (mainly Cabernet Franc), Gamay, and Pinot Meunier.

**ALSACE** Alsace is unique in its Germanic flair, which makes sense, considering the fact that it is practically located IN Germany. Grapes grown there include Riesling, Gewurztraminer, Pinot Blanc, Pinot Gris, Sylvaner, and Muscat. Both single varietals and blends are common here. The key is to remember that the wines are white, age well, and are extremely aromatic and good true expressions of the grapes themselves. Three things to look for on the label are: Grand Cru means the grapes are the best from the region; Cuvee implies that the wine is indeed a blend; Reserve Exceptionelle only means that the alcohol content is higher than normal.

This is meant to be a quick guide to the most common grapes in the most famous regions. There are, as always, other places and other wines and grapes available, but the word "quick" would be forever lost in an attempt to be more thorough. We hope that this helps you navigate the wonderful wine world that is France!

ASK US ABOUT WINE CLUB!

706-208-0010 OR

EMILY@SHIRAZATHENS.COM

EMILY'S WINE CLUB SELECTIONS FOR

## AUGUST

**Roshambo Zinfandel "The Reverend" 2002**

**Dry Creek Valley, California**

**94 rating = Wine & Spirits;**

**"Year's Best Zinfandels"**

This is classic Zin. Mulling spices, fresh wild strawberries and melted licorice draw you in to the full, rich midpalate. Heavy fruit-blackberries, plums, and red raspberries are spicy but smooth. The finish has chocolate, ash, and custard, along with firm tannins. It is altogether ripe, full, and polished. Roshambo's tagline is "Wine for the People", and we love the idea that they are dedicated to making wine more fun. Try it with steak on the grill, portabella mushrooms, and tomato sauce covered pasta. Extra good with spaghetti and meatballs or pot roast. Just take the winery's advice: "put down the buying guide and trust your taste buds."

**\$18.99**

**Oyster Bay Chardonnay 2005**

**Marlborough, New Zealand**

Yep, that's right—I'm featuring a Chardonnay! New Zealand's largest family-owned winery has plenty of good juice to choose from to maintain their high standards—and they've been making wine since 1947, so they know what they are doing. Aromas of pear and apple keep the firm, solid notes fresh and soft. Round flavors of lime, mineral, and a bushel of pears, along with some tropical fruit and green apple maintain a crisp and lean backbone with great acid and a little bit of spice. The balance is amazing—assertive, yet elegant. The key is a lack of malolactic fermentation, which is the process that makes so many Chardonnays buttery. The pretty structure is perfect with food, and I think it is brilliant with all types of seafood. It can also handle richer foods, such as our mushroom appetizer.

**\$14.99**

**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.**

**Barahonda Tinto 2005**

**Yecla, Spain**

**100% Monastrell**

**90 Points = Robert Parker**

There is a very good reason that Monastrell is the second most widely planted grape in Yecla (behind Garnacha). This fantastic, ripe fruit is one of the grapes that many think of as French but actually hails from Spain. This wine, by the makers of Carro, is no exception in the extreme value category. I think this sums it up: "this is one of the top discoveries in all of our tastings." (Parker). We loved it too! I think it smells like earthy cherry pie, with raspberry, blueberry, and vanilla. Dense and lush, it has loads of spice, rich fruit, and firm tannins. It is altogether dark and dirty, with flavors of greek cherries and full-bodied, luscious berries. I have to agree with Bob--it is amazing. Great with anything with mushrooms, red meat, chicken, or Mexican food.

**\$10.99**

**This Months Featured Wine:**

**Thorn-Clarke Shoffire Ridge Cuvee 2004**

**Barossa Valley, Australia**

**(Cabernet, Cabernet Franc, Merlot,  
Petit Verdot, Malbec)**

Most people think of the Shoffire Ridge Shiraz when they remember how great Thorn-Clarke is, but I'm here to tell you--the Barossa Cuvee is spectacular. The elements of spice and licorice, along with rich, heavy fruit combine for a full, heavy offering with elegance balanced by power. The tannin holding it all together is firm, with ripe fruit in the backbone. Boysenberry, blackberry, and raspberry flavors seem to last forever in a beautiful mixture of spicy, dark fruit. The velvety tannin help the persistent nature of this intense and gorgeous wine, which finishes with hints of spicy oak along with the heavy, dry, fruit flavors.

**\$19.99**

**WINE CLUB DEAL OF THE MONTH:**

During the month of August, Wine Club saves an extra \$3 on each bottle of Shoffire Cuvee!

**That's only \$16.99 a bottle!**

## SHIRAZ'S RECIPES FOR

### AUGUST

We are featuring Savannah Bee Company's Tupelo Honey this month. It is delicious poured over biscuits, used in tea, or just spread on toast or a baguette. Here are some other ideas of ways to use it in your kitchen. Tupelo Honey is only \$9.99 at Shiraz—and it is automatically included in wine club.

#### HONEYED STUFFED MUSHROOMS

2 T. plus 2 t. olive oil

2 t. Tupelo honey

1 c. chopped onion

one 10 oz. Package frozen chopped spinach (thawed)

1/2 t. thyme

1/2 t. pepper

8 oz. Goat cheese (room temperature)

1/2 lb. Bacon, cooked and chopped

36 white mushrooms, stems removed

Preheat oven to 350.

Heat 2 t. olive oil over medium heat. Add the onion and cook until tender, about 6 minutes, and season with salt, pepper, and thyme. Transfer to a bowl and let cool. Add goat cheese, honey, and pepper and mix well.

Squeeze the spinach to drain, and add it and the bacon to the mixture.

Heat 2 T. olive oil and add half the mushrooms, seasoning lightly with salt and pepper. Cook until golden brown, around 4 minutes on each side. Transfer to a baking sheet, and repeat with the other half of the mushrooms.

Place a heaping teaspoon of the spinach filling in each mushroom cap. Bake until warm, 5 to 7 minutes. Serve warm.

(Both the filling and the caps can be cooked up to 2 days in advance and refrigerated until ready to assemble and bake)

#### HONEY MUSTARD VINAGRETTE

Juice of 2 limes

1 1/2 T. chopped fresh tarragon (or 1 T. dried)

1 1/2 T. chopped fresh chives (or 1/2 T. dried)

1 T. honey

1 1/2 t. Dijon mustard

1/4 t. coarse salt

Whisk all ingredients together. Works great as a dipping sauce or over a salad.

#### GREEN TEA SHERBET

1 1/2 c. green tea

2 T. tupelo honey

2 t. gelatin plus 1/4 c. cold water

1 c. simple syrup (1 c. each sugar and water)

2 egg whites

Brew tea and add honey while warm. Add water to gelatin until softened, about 5 minutes. Heat simple syrup, and remove from heat after sugar has dissolved. Cool. Transfer to a plastic container, and add tea / honey mixture. Beat 2 egg whites until stiff, and fold in to the liquid. Cover and refrigerate for at least 30 minutes. Follow the directions on an ice cream maker to finish the sherbet. Put in an airtight container, smooth the top, and freeze for at least 2 hours or overnight. (Our website has tips for making this if you don't have an ice cream maker)

#### TUPELOJITO

Makes about a gallon

12.5 oz. jar of Tupelo Honey

5 lb. ice

7 limes

Handful fresh mint sprigs

750 white rum (optional)

Combine of honey with 8 oz. of hot water. Stir until the honey has dissolved completely. Place ice into a pitcher, and pour the honey mixture in. Add four cups cold water. Add the juice of the fresh limes and the mint sprigs (these will add more flavor if you crush them). Stir, and add more honey, water, lime, or rum to taste. This is a delicious drink!

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PICNICS TO GO AVAILABLE FOR ALL HOME GAMES**

Picnic for 2, \$35 - Includes a bottle of red wine, cheese, salami, mustard, baguette, and crackers

Picnic for 6, \$75 - Includes a bottle each of red and white wine, bloody mary mix and rimmer, 2 cheeses, 2 salamis, mustard, 2 baguettes, snack mix, and crackers

Add a cake to any Picnic for only \$10! Add a wine key to any Picnic for \$5!

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Order Picnics for 6 for all 7 home games and receive \$25 credit for our new UGA merchandise; Order Picnics for 2 for all 7 and receive \$10 credit for UGA merchandise.