

**THURSDAY, SEPTEMBER 14
A DINNER WITH FOUR VINES WINERY
AT THE PORTERHOUSE GRILL**

Billy Grant, the owner of Four Vines, is back by popular demand for a fabulous dinner showcasing these rogue wines from four regions in California.

Entrance - The Maverick Zinfandel

Scallops with a Lobster Cream Sauce - Naked Chardonnay

Toasted Almonds, Grape Vinaigrette, & Asiago Crostini on Field Greens - Sophisticate Zinfandel

Duck in a Mushroom/Green Peppercorn Sauce with Baby Carrots and Potatoes Anarchy AND The Peasant – new and old world Rhone Blends

Chocolate Pot de crème - Zinfandel-Syrah Port

Only \$55 all-inclusive for four courses and six wines!

6 p.m. reception; 6:30 dinner. limited seating

**THURSDAY, SEPTEMBER 21
SHIRAZ'S FIRST BIRTHDAY PARTY!**

Join us for an evening of delicious Shiraz wine, food, and discounts! Party is 7-9 p.m!

(Wine Club party starts at 5 with extra wine tastings and even more specials!)

**THURSDAY, OCTOBER 5
AN EVENING WITH MARC LADERIERRE
OF VINA ROBLES WINERY!**

A seminar on Paso Robles and California, and French vs. U.S. winemaking. And, of course, a tasting of Vina Robles' French-influenced Paso Robles wines! Only \$20 per person. Meet at Shiraz at 6:30 p.m., seminar starts at 7

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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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 De La Vera Traditional Smoked Paprika. It will change what you think of this delicious, versatile spice!

www.shirazathens.com

SEPTEMBER 2006

"Bordeaux merchants in the 18th century blended Rhone Syrah in their own local wines to increase the Bordeaux's appeal and value." -The Star (Malaysia)

One of the most common questions we are asked here at Shiraz Fine Wine & Gourmet is why we named it such. The answer was laid out in our very first newsletter, but since many of you were not on the mailing list a year ago, we've yet again mapped out our thinking for our one year anniversary:

It is believed that the process of winemaking originated in Shiraz, a city in southwestern Iran (formerly Persia). The oldest record of wine dates back to 5,400 B.C., in the Shiraz region, and the oldest wine found was in a vase in Ajjii Firuz Tepe, also in Iran. Shiraz, located in the foothills of the Zagros Mountains, is at an elevation of about 5200 feet, boasting a moderate climate with warm / hot summers and mild winters. . . perfect for growing the Shiraz grape variety.

Of course, Shiraz, or Syrah, is a very vigorous grape that can be grown in almost any climate; today, Shiraz represents 40 percent of all red wines in Australia. It is a major player in the French world as well, with more than 86,000 planted acres, used in the production of wines such as Hermitage, Chateauneuf-du-Pape, and Coteaux du Languedoc. California now has over 14,000 planted acres of the Shiraz grape varietal, a huge increase from the 344 acres that existed in 1990. Not to mention Washington, Argentina, Italy, Greece. . . you name it.

So why is Shiraz so popular? For one thing, it is as powerful and age-worthy as a Cabernet and more silken in texture and gamey than a mature Pinot Noir, making it the "crown prince of the royal red family." We concentrate on Shiraz, as well as the other 21 Rhone varietals, because in addition to being extremely popular, they are an eclectic selection of vinifera grapes, ranging from bone-dry to sweet, from airy to viscous, from bright to downright chewy. They are tremendous food wines in general, with the old world style being some of the best and most diverse wines for food available. They happen to have many good values in the range, whether you are in the mood to spend nine dollars or ninety.

And, finally, they're just a lot of fun! Wine isn't supposed to be something you're tested on, it's something to enjoy. We've taken the theme of Shiraz with a salute to the birthplace of wine with décor from the Middle East, and added a tip of the hat to our friends down under, where Shiraz now reigns supreme, with our warm, comfortable atmosphere and an invitation to come in and relax with us! Our staff loves wine—and we are here to assist you in any way possible. Join us any Saturday from 1 to 5 p.m. To taste* interesting wines with us, or any day of the week to sit on an ottoman, chat about wine, or just read one of our wine publications.

Here at Shiraz, our one mission is to make your time at the dinner table a more enjoyable experience. To that end, we not only offer the widest selection available of food-friendly wines, and we also have gourmet selections including teas, olive oils, vinegars, artisan cheeses, honeys, and pestos. We also feature an impressive selection of accessories, such as picnic baskets, stoppers, preservation systems, decanters, and glasses, and offer gift baskets at all price ranges.

shi • raz



- 1. grape varietal
- 2. region in Iran
- 3. fantastic wine store in Athens, GA

ASK US ABOUT WINE CLUB!
706-208-0010 OR
EMILY@SHIRAZATHENS.COM

EMILY'S WINE CLUB SELECTIONS FOR **SEPTEMBER**

Pazo de Galegos Albarino 2005 Rias Baixas, Spain

Get this wine while you can! It is INTENSE with a nose full of almonds, cream, and guava notes, and is sincerely the best Albarino I've ever had. Plush, pretty bananas, tropical fruit, and nuts make for a concentrated expression of its terroir. The lushness of flavor continues through the midpalate and the finish, which actually seems to go on forever. You don't have to travel to Spain to try the Albarino out of a 16th century fountain on their property built for pilgrims to have a special experience—just try this wine with seafood, like the traditional Spanish fish dish featured opposite (Galicia is the Northwest corner of Spain, and contains the Rias Baixas region).

Regularly \$21.99
While it lasts \$19.99

Vizcarra Roble 2005 "Senda del Oro" 100% Tempranillo Ribera del Duero, Spain

Aromatics explode with lots and lots of dried cherry, loads of chocolate, and tons of deep, meaty, licorice- and vanillin-laden fruit. Crisp but more concentrated than most Tempranillos I've had, this one has deep dark berries, and is rich and heavy with some elegance to boot—smoky black raspberry, flowers, and deep spicy red fruit. The silty, silky finish makes it a great food wine. Try it with grilled veggies, any kind of spiced meat, or paella (see recipes).

\$16.99

**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.

Chateau Guiraud Cheval Blanc 2003 St. Emilion, France

Very earthy, with loads of heavy black fruit, this is a wine of richness, with tar and ash, along with blueberry and chocolate in the structure. The full, heavy flavors have some caramel and smoky tea notes, full, rich, and easy to pair with food. Known to many as THE wine of St. Emilion, the original Cheval is very pricy—but here we have found a classed-growth with great quality for your dollar. This is great with beef in a red wine sauce, beef stew, lamb, game birds...you get the idea. Great with Spanish or English cheese also.

\$13.99

This Month's Featured Wine: St. Cosme Little James Basket Press 2004

100% Grenache

Perennially one of my favorites, this is a wine that is good with anything at any time—the ultimate expression of Grenache from the Rhone Valley. Warm scents with mulled spices, the fruit-forward nature is nonetheless backed up with some lean characteristics toward the end, with minerals and stones to complement the black raspberry. While there are many different nuances, it is straightforward in its yummy nature. I love this wine with anything, but it is extra special with ribs or anything else that has a rich sauce to it, or try a salad I paired it with on a restaurant menu (see opposite).

\$11.99

**WINE CLUB DEAL OF THE
MONTH:** During the month of September,
Wine Club saves an extra \$2 on each bottle of
Little James!

That's only \$9.99 a bottle!

**AND DON'T FORGET!!
THURSDAY, SEPTEMBER 21
SHIRAZ'S FIRST BIRTHDAY PARTY!**

7-9 p.m.
(Wine Club party starts at 5 with extra wine tastings and even more specials!)

SHIRAZ'S RECIPES FOR **SEPTEMBER**

We are featuring De La Vera Smoked Paprika this month. Don't confuse it with what you see in the grocery store—it has a smoky, full flavor—in fact, you can substitute it for bacon in stews and sauces! I love it on potatoes too. Or try these traditional recipes from Spain utilizing one of our new favorite spices. De La Vera Paprika is only \$3.99 at Shiraz—and it is automatically included in wine club.

EASY PAELLA

Any meat can be substituted in this recipe, as long as the proportions remain the same.

2 cubes fish bouillon
2 cubes chicken bouillon
1/2 tsp. Saffron
1 tsp. Smoked Paprika
1/2 lg. Onion, chopped
1/2 Red Bell Pepper, chopped
1/2 Tomato, chopped
1/4 lb. Chorizo (or Serrano Ham), in 1/4 in. slices
1/4 c. chopped Parsley
4 T. chopped Garlic
6 oz. Roasted Piquillo Peppers
6 cloves of Garlic, peeled
2 c. Bomba rice or other short-grained rice
4 Chicken thighs or 2 breasts
1/4 lb. Shrimp, peeled (or Mussels, Clams, or Lobster)
Spanish Olive Oil

Preheat oven to 350. Fill a saucepan with 5 c. water at medium high. Add bouillon, saffron, and paprika. Chop the chicken into small pieces, salt, and rub with paprika. On medium-high in a pan that can go into the oven, brown the chicken and chorizo in olive oil, about 5-10 mins. Remove to a platter. Then cook the shrimp until just pink, about 3 mins., and remove also. Add onion, bell pepper, chopped garlic and parsley. Cook for another 5 mins., stirring occasionally. Add the rice, tomato, and piquillo peppers. Cook another 5 mins., until the rice starts to brown. Pour the broth into the pan, stirring, until it boils. Add the meat, burying the pieces in the rice. Scatter the cloves of garlic on the top. Bake for 30 mins., stirring every 10.
Serves 4-6

GALICIAN FISH AJADA

4 Potatoes
1/2 Onion, in quarters
2 Parsley sprigs
1/2 c. plus 1 T. Spanish Olive Oil
4 pieces Mahi, Halibut, or other white fish
2 Garlic cloves, sliced

1 T. Smoked Paprika
1 1/2 T. Vinegar

Peel, wash, and slice potatoes. Cook in a large pan covered with salted water with onion, parsley, and 1 T. oil for 10 min. Wash and drain fish. Season and add to the pot. When it comes back to a boil, cover and remove from heat for 10 min. Meanwhile, heat 1/2 c. olive oil in a pan, and cook garlic until brown. Add paprika, and remove the pan from heat, adding vinegar and a pinch of salt. Place the fish on plates next to potatoes, and pour the sauce over both.

Serves 4

GORGONZOLA A LA MILLE-FEUILLE

Thaw 1 package puff pastry and lay it out in a square (sprinkle flour on work surface first to prevent sticking). Cover with Gorgonzola cheese and sprinkle liberally with walnuts and dried figs or raisins. Brush the edges with egg white and roll tightly (short way), securing with more egg wash. Place, seam down, on a greased pan and bake at 400 in a preheated oven for 15-20 minutes, until browned. (Can prepare 1-2 days in advance) Let cool, and slice into 1-inch pieces. Place over field greens tossed lightly with vinaigrette and serve with Little James' Basket Press.

Serves 4-8 (1-2 pieces per plate)

Try our Las Brisas Olive Oil—made by a winery in Spain! **Only \$19.99 for a 750 ml., unfiltered and organic!**

**LET US HANDLE
YOUR TAILGATING FOR YOU!
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!

Save \$5 on a UGA stadium seat, cooler bag, or any other UGA merchandise. with any Picnic for 6 purchase!

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.