

UPCOMING EVENTS



MONDAY, FEBRUARY 19

6:30PM RECEPTION, 7PM DINNER

Christopher Pappe from Verget will enlighten and enthrall you with the whites of Burgundy and the reds of Southern France!

6 courses, 6 wines, \$45 all-inclusive

Chevre Souffle - Verget St. Veran Terroir Davaye 2004

Crab on Wonton w/ Caviar - Verget Terroirs de Fleys

Chablis 2004

Duck Breast - Verget du Sud "Au Fils du Temps" N.V.

New Zealand Lamb - Verget du Sud "Petite Syrah" 2005

Australian Filet - Chateau des Tourettes "Cabernet des Endes" 2004

WEDNESDAY, MARCH 7

An Orchid Ladies Seminar at Donderos' Kitchen

Appetizers by Donderos' with Wine

Selections by Shiraz

\$45 per person. 5:30-7:30 P.M.

Call Donderos' at 706-389-7955 to RSVP

MONDAY, MARCH 12

A Preview and Pre-Release Party for Tantara!

At Saddle Shoals, a new Equestrian-Friendly Community

Catering Provided by Compliments of the Chef

Sample Tantara's Finest Pinot Noir and Chardonnay with Food Pairings,

Along with a True Santa Maria Barbecue and Hank's Fault Line Red!

\$35 Per Person 6 P.M.

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 samplings.*

**Our wine samplings are for educational purposes only.*

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 \$62!--save \$17 just 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!) 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 Himalayan Salt, the only salt known for its health benefits. Use it everyday to cook with, or in a salt shaker.

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Drink this liquid Viagra...
-Robert Parker (about Kilikanoon!)

Parental Discretion should be advised
when drinking his wines.
-Dan

www.shirazathens.com

When I graduated from high school, one of my friends made tremendous fun of the fact that I was assigned a speech on "love." I didn't realize that I was that cynical! True, I have organized several anti-valentines day parties, but it doesn't mean I don't call my mother or tell single friends that they are special. I do think it is important to say "I love you," I just hate being told when to say it.

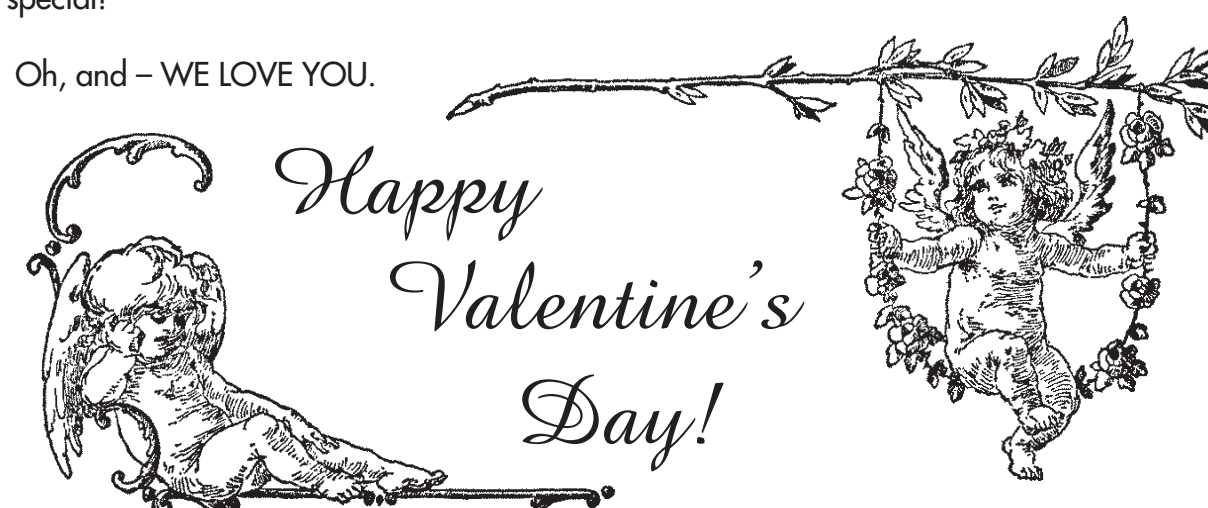
However, let's seize the moment. Maybe most of us do not, in fact, remember to thank people who are important to them on a regular basis. If so, shouldn't we take every opportunity handed to us with such an obvious purpose? For me, I know that some of the people who mean the most to me are the ones who supported me enough to make me start this business.

And so, cheesy as it may sound, we'd just like to send a word out to all of you who are special in our hearts (and mine)--you know who you are. It is because of you that we are alive and well as a store today, and your kind words and encouragement truly keep me going on a daily and weekly basis. Maybe I don't say it enough! But we love you. And because it just doesn't make sense to buy you all presents, we're doing what we do best as a valentine to you:

This month, we've beefed up our wine club even more to show we care. We're bringing in a new line of chocolate just in time for Heart Day, gift bags already put together for YOUR loved one, and we have delicious champagne wafers to pair with bubbly. We also are working hard to line up events with some of our favorites, so we can share our time with them: look for Verget, Tantara, Vinum Cellars. . . lots of other people we think the world of.

As always, we love to hear from you, if you have any special needs, requests, or suggestions. We are looking for even more ways to help you make your daily life more special!

Oh, and - WE LOVE YOU.



FEBRUARY 2007

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

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

Kilikanoon Killerman's Run Shiraz 2004 **Clare Valley, South Australia** **90=Robert Parker**

"Kilikanoon produces some of the world's finest value-priced, full-flavored, dry reds." -Parker If you don't know why this is my favorite winery, buckle your seat belts! True Aussie Shiraz, it is intense, unfiltered, and dense with color. Blackberry fruit, cassis, and blueberry jam are added to with notes of cigar smoke, charcoal, licorice, and earth. It is almost chewy, yet manages to restrain itself just before the point of being overblown. It is perfect with the salt-encrusted beef recipe, or with anything equally big, like steaks, blackened food on the grill, or even dark chocolate.

\$21.99

Perret du Cray Bourgogne Passetoutgrains 2003

Passetoutgrains, Cote d'Or, Burgundy **60% Gamay, 40% Pinot Noir**

This blend has a tan/ruby color to it. The silty cranberry and citrus peel aromas are soft and pretty, but develop more with some breathing time. The tight, gripping tannins with raspberry and earth fill out with hints of smoke, along with the dark raspberry, star anise, and minerals. Though hefty and filling, its muscle is balanced by some good acid. Passetoutgrains was once the daily red in Burgundy (this winery has been making it since the 1500s), until the locals decided to sell it and drink cheaper wine from other regions. It is a true food wine, as are most wines from the area, and is great with lighter meats, vegetables, and anything with provencal herbs.

\$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.

La Valentina Montepulciano d'Abruzzo 2003 **Abruzzi, Southern Italy**

A meaty nose with hints of lavender and heaps of earth develop into a rich, medium-bodied red. The floral notes round out into lots and lots of deep, dried fruit flavors, enriched with coffee and chocolate tones. The wine is hefty, powerful, and ripe, but cool fruit notes run throughout, keeping it pretty and easy to drink--the winery describes it as a kiss rather than a punch in the mouth. My favorite thing about Montepulciano is that it is literally good with any sort of dish (even seafood!), so try a bottle with a featured dish and keep another in the wine rack to make any meal special.

\$12.99

This Months Featured Wine:

Torremoron Tempranillo 2004 **Ribero del Duero, Spain**

88 = Robert Parker

The amount of fruit in this little wine explains why it's been compared to a Zinfandel—it has loads of dark berries, cherry candy, and raspberry, balanced with tar, flowers, and juicy tannins. Big and ripe, it has touches of vanillin oak, dark raspberry, and boysenberry, along with loads of spice on the finish. Clean at the end, it leaves your palate wanting more. Classified as "a naked expression of Ribera del Duero" with all fruit and no oak, it is a better value than most wines from the area since the vines are all at least 60 years old. It pairs well with a wide variety of dishes, and I especially like Spanish tapas and Mexican food.

\$12.99

Wine Club Deal of the Month = \$10.99
(A stupid! deal)

Try these wines with your Valentine:

- ♥ **Queen of Hearts Cabernet \$11.99**
- ♥ **Nittnaus "Turn Me Red" \$12.99**
- ♥ **Sweetie Late Harvest Wine \$22.99**

SHIRAZ'S RECIPES FOR **FEBRUARY**

Our gourmet item featured this month is Himalayana pink salt. As opposed to chemically refined common salt, Himalayan salt has all of the minerals intact, and is healthy for your body. It is the most pristine salt in the world, as the salt there is from the ocean before there was any pollution. Try this discovery of Alexander the Great sprinkled on anything for more flavor, and it can even be used in a salt shaker. We've enclosed a few ideas for delicious ways to experiment more with it, but it is better for your system on a daily basis.

LEMON PARSLEY FISH

3/4 c. minced fresh parsley
1 T. lemon zest
1-1/2 t. minced garlic
1/4 c. lemon juice
1 t. Himalayan salt
4 firm white fish fillets
lemon wedges

Combine first 5 ingredients (through salt) in a small bowl and season with pepper. Spoon half of mixture over fish in a shallow bowl and chill 1-3 hours, turning fish occasionally. Preheat broiler and cook fish about 3 minutes per side until opaque. Transfer to a platter, spoon remaining parsley sauce over, sprinkle with Himalayan salt, and garnish with lemons.

Recipe courtesy of Bon Appetit

TAMMY'S BEEF IN SALT CRUST

2 1/2 c. all purpose flour
1 1/2 c. kosher salt
1/2 c. minced assorted fresh herbs
2 T. ground black pepper
2 large egg whites
1/2 c. plus 4 T. water
2 T. olive oil
1 - 1 1/2 lb. Piece beef tenderloin, thick end, trimmed
Himalayan salt

Stir flour, kosher salt, 1/4 c. herbs, and black pepper in a large bowl. Beat egg whites in a medium bowl just until foamy. Gradually pour 1/2 c. plus 2 T. water, then egg whites, into flour mixture. Using a wooden spoon, stir until mixture starts to hold together. Knead in bowl, adding more water gradually until a firm moist dough forms. Turn out onto a floured surface and knead until smooth, about 4 minutes. Form into a ball. Cover with plastic wrap and let rest 4-24 hours at room temperature.

Preheat oven to 400 F. Heat oil in a heavy large skillet over medium-high. Add beef; brown on all sides, about 5 minutes. Transfer to a plate.

Roll out dough on floured surface to 13x10-inch rectangle. Place

beef in center of dough, and sprinkle 1/4 c. herbs all over beef. Wrap dough tightly around beef; pinch edges firmly to seal. Place seam side up on baking sheet.

Roast until thermometer inserted into the center registers 120 F for rare, about 25 minutes. Remove from oven; let stand at least 30 minutes and up to 1 hour (it will be medium-rare in 30 minutes). Cut crust to open, remove beef, and cut into thick slices. Arrange on a platter and sprinkle with Himalayan salt.

SALT AND VINEGAR POTATO SALAD

1 lg. red onion, in wedges and separated
1/2 c. plus 2 T. flavored vinegar (cider is good)
2 t. Himalayan salt
5 lb. medium Yukon Gold potatoes
2 t. Old Bay seasoning
1 1/4 t. sugar
3/4 c. olive oil

Toss onion, 2 T. vinegar, and 1/2 t. salt in a small bowl. Leave at room temperature about 45 minutes until slightly soft and pink, about 45 minutes. Cook potatoes in salted cold water (15-20 mins.). Meanwhile, whisk Old Bay with sugar and remaining vinegar and salt.

Drain potatoes in a colander, and when cool enough to handle, cut into wedges. Toss warm potatoes with vinegar mixture and onion mixture. Add more Old Bay to taste if desired. Serve warm, cold, or at room temperature.

LET US HELP YOU WITH VALENTINES DAY!

♥ **Kelly Bag with Assorted Pralines**

♥ **Gift Boxes of "Petals" of Dark
Chocolate**

♥ **4 Piece Tin of Locally Crafted Truffles**

♥ **9 Piece Artisan Chocolates in a
Handmade Red Box**

♥ **Raspberry Almond Champagne Wafers**

♥ **Champagne, othe Bubbly, and Wines
to Choose From**

♥ **Customized Gift Baskets Available!**