

Shiraz
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DO YOU WANT TO RECEIVE A PAPER NEWSLETTER?

We will continue to print, and mail, our newsletters in the new year.

If you would rather receive email updates only, please let us know and we will conserve our use of paper products.

If you want to continue with hard copies, we will be happy to send them to you!

Please contact us with any changes at

mailers@shirazathens.com

UPCOMING EVENTS



WEDNESDAY, SEPTEMBER 22

A Row 11 wine dinner at Big City Bread Cafe with special guest Sharon Marsowicz from Row 11 Join us for Big City's very first wine dinner, where they are pulling out ALL the stops! \$65 per person, all-inclusive 6 p.m. reception; 6:30 dinner

menu:
Stratton Lummis Chardonnay, Carneros on entrance
Late summer grilled tomato gazpacho
chipotle pepper and apple wood bacon wrapped Georgia coastal shrimp served with Row 11 Pinot Noir, Vinas 3 (Sonoma, Santa Barbara, Santa Maria)

Duck leg confit
North Georgia Jonathon apple chutney, pecan butter, fresh thyme and soft red mule polenta
served with Row 11 Pinot Noir, Russian River Valley

Savory Chevre cheese cake
Fresh herb mixed greens, Meyer lemon vinaigrette, raspberries and toasted spiced almonds
served with Row 11 Pinot Noir, Santa Maria Valley

THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

Pan seared Natures Harmony Farms' Rib Eye steak
pan drippings, wild mushroom reduction, roasted brussels sprouts with bacon lardons and truffle scented fried fingerling potatoes
served with Stratton Lummis Cabernet, Rutherford & Oakville

Lemon curd tartlets
fresh mixed berries and chantilly cream
served with Civello Pinot Gris/ Verdello/ Chardonnay/ Gewurztraminer blend

MONDAY, SEPTEMBER 27

Holiday Preview Night and 5 Year Anniversary Party 5:30-8:30
Exclusive to wine club--see front of newsletter for details

THURSDAY, NOVEMBER 4

A visit from Spain by winemaker Juanjo Galcera Pinol! Fiesta at the Foundry and wine tasting

FRIDAY, NOVEMBER 19

A winter white wine tasting
Exclusive to wine club--more details to follow

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.*

Shiraz
FINE WINE & GOURMET

CELEBRATE OUR 5 YEAR ANNIVERSARY

MONDAY, SEPTEMBER 27!!

www.shirazathens.com

Football season is upon us!! We have great tailgating options, whether you're going to the game or watching from home.

- We offer cheese, cracker and chutney platters every game day! Get something unique, yummy, and ready to go. Cheese and antipasti platters are only \$30!
- Make a tailgating party with this great bag of goodies: praline mustard glaze, cream cheese, and crackers; queso dip and flaxseed chips; chocolate covered sunflower seeds in red and black; and 6 bacon lollipops all for only \$25!
- Local, organic free-range chicken wings doused in your choice: mango pepper, southwest lime, or asian sesame only \$6.99 per dozen
- Vegetable spring rolls served with Thai dipping sauce only \$5.99 per dozen
- Each week we will offer either Kobe beef hot dogs or Kobe burgers--call for that week's selection!
- (please order any of these premade foods by Friday to guarantee availability)
- We also have delicious bloody mary mix, wine-based vodka, and local pickled dilly beans--buy the whole set for only \$20!
- Prosecco mixed with pureed peaches or blood oranges for \$13.99
- stainless steel cooler tubs are only \$25
- handmade red and black woven tailgating bags, assorted sizes for \$20-40
- red and black chocolate covered sunflower seeds for \$5-10
- Yuengling lager 12 pks for \$10.99, plus a huge selection of craft beers
- "Sofia" Blanc de Blancs sparkling by Coppola--4 single serve cans! for \$14.99

If you'd rather stay away from the crowds, Shiraz is a great place to spend a Saturday afternoon. It's the only place downtown where you can park! (just for customers)

Tastings will continue each Saturday, 1 to 5 p.m., every 20 minutes--we'll be pouring 3 wines and tasting a food item, free of charge

5 Year Anniversary Celebration - Wine Club Members Only!!

Monday, September 27, 5:30 - 8:30 p.m.

Join us for a Holiday Preview Night! A Very Special Party!

\$20 per ticket--only \$10 with a reservation by ! Includes:

- A special tasting and bottle signing with Chester Osborn, head winemaker (and fourth generation in charge) at d'Arenberg winery in McLaren Vale, Australia
- Catering by A Divine Event, with ideas for holiday entertaining
- Holiday decorating tips and flower arrangements by Jennie Evans of Fresh Urban Floral
- Great sales and specials on all things holiday! Preview our entire collection of things we're bringing in for the winter, and have first selection--at a discount!
- Plus, the entire space will be decorated for the holidays! You can take home your favorite ornaments, plates, and other elements (and save money at the same time!)

SEPTEMBER 2010

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

SEPTEMBER

Liberty School Cuvee 2007

Central Coast, California

Syrah, Petite Sirah, Grenache, Mourvedre, and Viognier

After 30 years, this is their first blend—a New World take on Old World wine. Nice and earthy, it has meaty overtones and great acid balance, a big peppery nature, and roasted dry black fruit. When it opens up, the blue and black fruit come out, as does the spice. Hints of licorice and leather round out the dark strawberry and cherry. Great with burgers, ribs, and pizza—try our flatbread.

\$14.99

d'Arenberg The Love Grass Shiraz 2004

McLaren Vale, Australia

85% Shiraz with 'bits and bogs' of Pinot Noir, Grenache, Cab Franc, Touriga Nacional, etc.

Fun, full and lush, it also has a backbone of dry acidity and a food-friendly mineral content. Big fruit and just a hint of heat, this wine shows how great '04 was in McLaren. Intense black Shiraz fruit is enhanced by "lifting spice" from the other varietals. Inky and spicy, with pepper and citrus; put it with veggie quesadillas or a steak sandwich.

\$19.99

this month = \$16.99

Argie Andes Torrentes 2008

Lujan de Cuyo, Mendoza, Argentina

Did you know Torrentes was originally found in Rioja? Now it is the quintessential Argentinian white, with its crisp floral character. This fresh, brisk, mineral bomb has a lot of great acidity. Flavors honeysuckle watermelon balance out the gardenia/ honeysuckle nose. Essences of nectarine and pear keep it from being a simple whiff of perfume. Try it with cheese, tofu, or fish.

\$13.99

This Month's Feature:

Vavasour Dashwood Pinot Noir 2004

Awatere Valley, Marlborough, New Zealand

Marlborough Pinot Noir is a classic but is usually a little cost-prohibitive, so I jump at a chance like this to give you a great deal! The wine is structured and complex, with plum, red berry, and currant flavors. The flavors are concentrated but the texture is still silky like what you'd expect from a Pinot. A little bit of French oak and light spice complete the picture for a very nice soft red. Give it a whirl—while it lasts!

\$24.99

wine club deal of the month = \$9.99!

Wine Club Premier Cru Level!



Bodegas Indiano El Brozal 2008

Rioja Alavesa, Spain

80% Tempranillo, 10% Graciano, 10% Garnacha

This is an amazing project from our friend David Sampedro (of Nuestro, Calma fame--and former winemaker of b.b.), this is one of the few single vineyard wines in Rioja. A field blend, it is tasting twice as delicious as when I ordered it a year ago--and even then it was outstanding! The goal was to communicate what was in the vineyard at harvest, and I think it does it well: Tons! of mineral, gravel, and slate notes, along with a little funky animalistic undertone, shows all the limestone in the soil. The palate has blueberry, blackberry, and raisin. It is almost fat, but the finish is clean with gravel and black pepper. And the wine evolves tremendously not only as it ages but in the glass as it is allowed to breathe. Only 15 barrels were made of this biodynamically farmed wine with a 92 rating from Parker, and we were lucky enough to get some--get a few more while we still have it!

\$29.99

This month's featured brews:



SOUTHAMPTON PUBLIC HOUSE, HAMPTONS, NY

Cuvee des Fleurs

brewed with chamomile, marigold, lavender, rose (and hops, of course)

So interesting, complex, and fresh! Roasty, toasty, and floral on the nose, it is soft, smooth, and creamy. Don't serve it too cold or you'll miss all the ginger and spice it offers.

\$9.99 / 750 ml.

Saison Deluxe Farmhouse Style Ale

A floral, wheat scent fills the nose of this crisp, refreshing style beer. Palate-cleansing, it has lemons and citrus zest and a meaty, dry bitter finish. The perfect finish to a long day.

\$9.99 / 750 ml.

STONE BREWERY, NORTH COUNTY, SAN DIEGO, CA

Beer Advocate's #1 brewery in the U.S.

Levitation Ale

More of an Amber/ ESB style, smooth on the palate with a brisk finish. Rich, roasty malts, plus black tea flavors. Complex, with hoppy citrus and peach and blood orange aromas, it's a wine-drinkers beer.

\$10.99 / 6 pk.

Oaked Arrogant Bastard

What the brewery describes as "the king kong of west coast beers", it drinks like big red wine. Caramel, carrot, and dark maple flavors are extra firm from the American oak. Dry and dark, there are sweet vegetal notes on the bold finish. Yummy!

\$16.99 / 6 pk.

This month, beer club gets one each 750 ml. and 2 each Stone beers. That's almost \$30 of beer for \$25!

SHIRAZ'S RECIPES FOR SEPTEMBER

This month's featured food item is Gracious Gourmet Roasted Vegetable Tapenade. All-natural and fresh, it makes a great bruschetta on its own, or have with cheese and crackers. Stuff button mushrooms with it and bake; use it instead of pesto on a hot or cold pasta; or use instead of mustard on a sandwich of grilled eggplant and zucchini. Gracious Gourmet is only \$7.99 a jar, and comes automatically in this month's wine club.

ROASTED VEGGIE QUESADILLAS

8 flour tortillas
2 cups shredded jack or other white cheese
½ jar Gracious Gourmet Roasted Vegetable Tapenade
½ jalapenos, chopped
1 cup Merrily Gardens Sweet Tomato Chutney

spray oil

Heat a pan on medium and spray with oil. Place a tortilla in the pan and add about 1 T. of tapenade and ¼ each of jalapenos and cheese. Add second tortilla and warm until cheese starts to melt, about 2 minutes. Heat until second side starts to brown, about 3 minutes. Remove to a plate and repeat with the other 3 quesadillas. Cut into fourths and serve with tomato chutney.

BEEF AND BRIE SANDWICH

1 loaf ciabatta
1 pound flank steak, cut into ½ inch thick slices
6 ounces brie
4 Tablespoons Gracious Gourmet Roasted Vegetable Tapenade
1 T. olive oil

Cut ciabatta lengthwise and then in quarters to make sandwich sized pieces. Cut brie into fourths and divide evenly on bottom half of bread. Heat a pan to medium high and then add olive oil. Sear steak for about a minute on each side. Place steak on top of cheese and top with a Tablespoon of tapenade on each sandwich. Put top half of bread on and serve.

serves 4 if served with salad or vegetables

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.

EASY CHEESY FLATBREAD

1 can premade pizza dough
2 ounces mozzarella cheese, roughly chopped
½ jar Gracious Gourmet Roasted Vegetable Tapenade
1 T. olive oil

Preheat oven to 400. Line a sheet pan with parchment paper or aluminum foil (or use a pizza stone). Roll out dough and form onto pan; brush with olive oil. Bake dough for about 10 minutes, until it starts to brown. Take out of oven and spread evenly with tapenade; sprinkle with cheese. Return to oven for another 12 minutes or until cheese has melted. Cut into wedges and serve. Optional: with tapenade and cheese, you can add other ingredients like pine nuts, olives, and prosciutto.

The Mouse Trap - Rani Bolton

Food greatly affects my mood and great food affects my mood greatly. So when I saw Pecorino Sfizio Crotonese on display, before I tasted it I smiled. For Sfizio is Italian for whim or whimsy; I was pulled in by the thought that a little fun was embodied in this wheel of goodness.

Pecorino Sfizio Crotonese is a Sheep's Milk from Lazio, Italy. Sheep are extremely hardy and are well established throughout the arid plains of Spain, southern Italy, Greece and the rest of the Mediterranean. With this cheese I envision the sheep are out and about teasing each other -- which I have seen in person!

Sfizio is an artisanal sheep's milk cheese aged in wicker baskets. This wheel is aged three months and is golden in color with purple and orange veins staining the rind. This hard cheese exhibits a truly distinctive flavor - it can be described as a cross between a Parmigiano and a Pecorino Romano. Delicious for eating as well as for shaving and grating

Rich and savory, sheep milk cheeses pair perfectly with fruity, smooth reds like Zinfandel or Syrah

Keeping with Sfizio here is a seasonal yet quirky recipe.

Crusty Charm Sandwich

Peaches

Pecorino Sfizio

Arugula

Crusty Bread

Aged Balsamic (optional)

Grill the peaches and bread -- form your sandwich with the arugula and cheese and drizzle balsamic.