

**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



### THURSDAY, NOVEMBER 4 A WINE EVENT WITH JUANJO GALCERA PINOL AND THE FOUNDRY PARK INN

A seven-course paired wine tasting with food prepared by chef Martin Smetana of the Melting Point. All wines rated 90 points or higher by Robert Parker, with a chance to get bottles signed by the 4th generation winemaker. Only \$30 per person, all-inclusive! 6:30-8:30 p.m. Special wine club early admission with vintage cava reception 6 p.m.

### FRIDAY, NOVEMBER 19

A winter whites tasting! For wine club members only; 2 seatings. First tasting 6-7:30 p.m., second tasting 7:30-9 p.m. Limit 20 people each seating. Try 12 wines ranging from \$21-45 each, along with cheese, bread, and Austrian Pumpkin Seed Oil. Here are some of the best white wines I've tasted all year—limited production, small allocations for the state—but you have the opportunity to taste them!

RSVPs essential.

\$20 per person

**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.*

### MARK YOUR CALENDARS!

For our 5th annual Holiday Open House, December 9, 10, & 11. We will have 3 days of food and wine tastings, specials, and general fun. Join us for the enjoyable alternative to shopping at the mall with crowds! December's newsletter will have a full schedule. One highlight will be our growers Champagne tasting on Saturday—RSVPs highly recommended.

### 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.

**Shiraz**  
FINE WINE & GOURMET

*"The wines have a great affinity for food—certainly the most versatile of all German wines—and yet they have an indefinable elegance."*

*-importer Terry Theise  
(on Pfalz wines)*

www.shirazathens.com

### The Mouse Trap - Rani Bolton

### St. Andre: A Triple Creme to Savor and Enjoy

The days of hustle and bustle are back. To insure that you take time for yourself we brought in St. Andre - for there is no way you can eat this luxurious cheese on the run.

St. André is a pasteurized cow's milk cheese, covered with a satiny, edible rind. Soft-ripened, the downy white outer layer offers a complex counterpoint to its rich and silky center. It is named after its producer and is described as a blend of the perfect brie mixed with equal parts of thick sour cream and whipped sweet cream. St. André is also fairly rare. Its "triple-creme" status means that this beauty has no less than 75% butterfat for every 100 grams of cheese--about 50% richer than the average Camembert. Let me repeat 75% butterfat - fat is flavor!

This cheese is crafted in Coutances, Normandy in northwest France. This cheese also reflects its environment. It has a nice saltiness derived from the ocean air blowing through the Normandy coast. As you are enjoying this cheese. let it take you to where it is produced, near the mystical island of Mont Saint-Michel.

I prefer a sparkling white with this cheese but it can easily be paired with a light, fruity rosé or ale. Enjoy!

### Phyllo-Wrapped Brie with Cherries

1/2 jar Gracious Gourmet Spiced Sour Cherry Spread  
1/2 cup blanched slivered almonds, toasted  
1 stick unsalted butter, melted  
12 phyllo pastry sheets, thawed  
1 small wheel of Brie  
Fresh herb sprigs (such as rosemary)  
Additional dried apricots and dried cherries  
Fresh baguettes, thinly sliced  
Thinly sliced apples

Brush heavy large baking sheet with butter; set aside. Unroll pastry. Layer sheets, brushing with butter between layers.

Place Brie in center of phyllo. Put fruit spread over cheese and top with almonds. Fold phyllo onto top of cheese. Brush folded pastry with butter. Place phyllo cutouts over any hole. Transfer wrapped cheese to prepared baking sheet. Chill 3 hours. (Can be made 1 day ahead. Cover with plastic; keep chilled.)

Position rack in center of oven and preheat to 400°F. Bake cheese on aluminum foil-lined sheet until pastry is deep golden brown. Cool cheese on sheet 45 minutes. Transfer warm cheese to large platter. Arrange herbs, dried fruit, baguette slices and apple slices around cheese. Cut cheese into wedges.



NOVEMBER 2010

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

## NOVEMBER

### The Chook Sparkling Red 2008 98% Shiraz 2% Viognier

Made in a solanera method, the base Shiraz goes back to the 1970s. It has gobs and gobs of black raspberry and boysenberry. The dark fruit has hints of eucalyptus and a rich black color. Very deep and inky, the tannin has hints of tobacco and lots of minerals with a big finish. Ultra dry and ultra pretty. Ideal for Thanksgiving dinner, earthy vegetables like brussels sprouts or balsamic onions—and awesome with fried stuffed olives or cheese.

**\$18.99**

### Vinos Jeromin El Posadero 2009 85% Tempranillo, 15% Syrah Arganda district, Madrid, Spain

Manuel Martinez (Zestos, G5) has done it again, with this intense, well-structured red. Scents of black pepper, ginger, and orange peel are full and flavorful. It has a huge hit of red fruit and tons of acid to follow it up. Black raspberry, vanilla custard, and cedar round it out. A lot of wine—great structure and heft that will make you forget its aged in stainless steel. Try this with root vegetables, cheese and olive plates, and pork chops or meatloaf.

**\$10.99**

### Darting Durkheimer Spielberg Scheurebe Spatlese 2009 Pfalz, Germany

A winery that dates back to 1780; Centuries of experience have taught the family that “every time you handle a wine, you diminish it.” This minimal winemaking of the aromatic and spicy Scheurebe is one of my favorites for a dinner this fall. I literally taste green apple, with scents of hard yellow cheese and a touch of heavy cream. Try this spicy-gingery, bracing white with creamy pasta, bisque, or Thanksgiving dinner. Great with sweet potatoes!

**\$18.99**

**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.**

### This Month's Feature:

### Armida Castelli-Knight Ranch Pinot Noir 2008 Russian River Valley, Sonoma County, California

A rich, pretty, full style Pinot, this boasts peat, blackberry, and minerals on the nose. Cassis, currant jelly, and a good bit of smooth, firm tannin make this a big style with a dry, long finish. This is a steal, but it's extremely limited, so act fast! Great with Thanksgiving dinner or something on the grill.

**\$44.99**

**Wine club deal of the month = \$24.99**

### Wine Club Premier Cru Level!



### Vinyes Domenech Furvus 2007

**65% Garnacha, 20% Merlot, 8% Cabernet, 7% Syrah  
Montsant, Spain**

**only 350 cases for the U.S. (6 packs)**

This organic beauty is the little brother of Teixar, a wine rated best of over 3,000 wines from Catalunya. “Furvus” means black, and the fruit is soft, beautiful, and a deep, black color with a purple rim. Dark but elegant, with supple fruit and pure, smooth flavors - Gorgeous wine! With all its complexity, I felt like importer Patrick Mata: “All I managed to write is one word: Purity.” A gorgeous wine with a wide variety of foods thanks to its Grenache component, I recommend this for any evening you want to make more special.

**\$37.99**

**this month = \$32.99**

### TOP 5 ROSES FOR THANKSGIVING

- 1. Turkey Flat, Barossa Valley, Australia  
Grenache. Cabernet, Dolcetto, Shiraz**  
last month's wine club contains a hidden jewel for turkey, dressing and such. Big and juicy.  
\$17.99—on sale for \$13.99
- 2. Toad Hollow, California  
Pinot Noir**  
cranberry, strawberry, and tea, with some oomph for a pinot noir “it's a run-by fruiting!”  
\$10.99
- 3. Tiger Mountain, Rabun County, Georgia  
Cabernet Franc and Viognier**  
fresh, creamy, and refreshing—fruity, not ultra-dry. Great for fruit salads, etc.  
\$15.99
- 4. Ecker Zweigelt, Wagram, Austria  
Zweigelt**  
Pretty, soft, silky, and salty, lively acid, violets, cassis. Extremely limited  
\$16.99
- 5. Fitapreta Sexy, Alentejano, Portugal  
Touriga Nacional, Aragonez**  
Cranberry, raspberry, sweet dried herbs, and cream—but it's dry! Yum.  
\$14.99

## SHIRAZ'S RECIPES FOR NOVEMBER

This month's featured food item is Gracie's Garden Cobb's Conserve. It is a delicious puree of Southern grown tomatoes with a little apple and citrus for a clean, yummy flavor. Pour over cream cheese, dip cheese straws in it, and use it to glaze a roast. Pour it over beans or other greens, put with meatballs over pasta, or use it in place of ketchup for a little more flair. Or try it in one of our recipes below, of course. Cobb's Conserve is \$7.99 per jar, and comes automatically in this month's wine club.

### NEW YEAR'S EVE DIP (ALL YEAR LONG!)

2 – 8 oz. blocks of Cream Cheese  
½ cup of Mayonnaise or Sour Cream  
½ cup Chopped Green Onion  
1 Tablespoon Worcestershire Sauce  
2 Cups Shredded Cheese  
½ Cup Crisp Bacon Bits  
2 Cans Blackeye Peas  
Gracie's Garden Cobb's Conserve

Combine the first seven (7) ingredients in mixing bowl. Pour into baking dish and bake at 400 degrees for 20 minutes or until bubbly. Remove from oven cool for 5 minutes and cover the top with Gracie's Garden Cobb's Conserve. Serve with crackers, chips, or sliced crusty bread.

courtesy Frank Foster, owner, Gracie's Garden

### SPECIAL THREE-MEAT LOAF

½ pound lean ground beef  
½ pound ground pork  
½ pound ground turkey  
¾ cup bread crumbs  
1 small onion  
4 egg whites  
¼ cup romano or pecorino cheese, grated  
¼ teaspoon thyme  
¼ teaspoon nutmeg  
1 cup crushed tomatoes  
1 jar Gracies Garden Cobb's Conserve  
2 cups ricotta cheese  
¼ cup fresh parsley, basil, and or tarragon, chopped

Mix all ingredients except the last 3 and pack into a loaf pan. (if you don't have a loaf pan, it can be formed and put over aluminum foil on a baking sheet) Make a large trench in the center of the loaf. Bake at 350 F for an hour. Add ricotta to trench and bake another 20 minutes; remove from oven and put on a serving dish. Pour Cobb's Conserve over the top and sprinkle with fresh herbs.

### FRIED STUFFED OLIVES

1. Roll feta-stuffed olives (available all this month at Shiraz) in egg white and then panko crumbs.
2. Pan-fry lightly in olive oil.
3. Blend mayonnaise with garlic, lemon juice and lime zest for a dipping sauce.
4. Open a bottle of cold Sparkling Shiraz and enjoy!

### This month's featured brews:



This month for beer club we've selected a duel of sorts—try a regular IPA next to a Belgian style; and a stout paired with a coffee stout. I hope you enjoy the comparisons as much as I did!

### BELL'S, MICHIGAN

Bell's has moved up to the 12th largest microbrewery in the United States.

#### Kalamazoo Stout

The label is from an artist who became famous for drawing homeless people—who's the man there? We don't know. . . Sasparilla, a hint of licorice, and a hint of a coffee/ chicory note. There is a toasty, roasty, smoky note to it as well. But it's a delicate style stout overall.  
6%  
\$10.99/ 4 pack

#### Java Stout

Smells like a coffee grinder! Smooth and a roasted coffee flavor, with bitter chocolate and burnt/ toasted bread. Even a hint of almonds. Big and robust.  
7.5%  
\$14.99/ 4 pack

### GREAT DIVIDE, COLORADO

Ranked 7th in Beer Advocate's 2009 “All-Time Top Breweries on Planet Earth.”

#### Titan IPA

Orange peel and malty flavors, along with a tight, lean structure and surprisingly ripe fruit for the dryness level. More of a strong style pale ale. Delicious with seafood.  
7.1%

#### Belgica Belgian-Style IPA

Citrus, pine, and candied fruit are all over the place on this one. It smells and tastes like spicy banana bread, but the finish has some bitterness. Great with spicy food.  
7.2%