



# Shiraz

FINE WINE & GOURMET

*"I love to cook with wine; sometimes I even put it in the food."*

-W.C. Fields

www.shirazathens.com

MARCH 2011

Cooking with wine enhances almost any dish and creates a more flavorful meal and better pairing with the wine you drink with it. And, just as importantly, cooking with wine is incredibly easy. If you haven't explored using wine in your everyday recipes, I highly encourage you to experiment in the kitchen this month.

We all know some recipes that involve wine, such as Boeuf Bourguignon, made famous by Julia Child and infamous by the recommended wine pairing: "1 bottle in the pot and 2 on the table". But there are few beef dishes that aren't better with a cup of red. Dark gravy is as simple as drippings, wine, and a little flour. Soups and stews can take a good dose of wine early on to cook out the alcohol and leave nothing but a rich, savory flavor. Or deglaze a pan: just pour a little wine in while scraping up bits of meat or vegetables stuck to the bottom of the pan.

A splash of red helps while preparing your favorite homemade sauces. My marinara is twice as good when I double the amount of red; Mushrooms simmered in wine bring out all the juicy goodness; Even bottled sauces are made more delicious with a little red wine mixed in. Try adding a Tablespoon to each cup of sauce while marinating or before serving. And let's not forget how good a wine reduction is alone as a sauce.

White wine is also easy to cook with. Poached fish is one of my favorites for a simple, chef-quality meal: Half wine and half good olive oil combine for a delicate liquid to simmer. I cook my vegetables in the leftovers so I don't waste any! Beurre Blanc is just wine, butter, and cream. Steaming mussels or any shellfish is as easy as mixing wine, fresh herbs, and shallots. Broth-based soups are better with some white thrown in, and cream sauce always tastes better with some wine.

If you're not sure what wine to use with a dish, think about what you are serving at the table. A citrusy seafood dish with cream sauce could use some of the Sauvignon Blanc you plan to drink alongside it; the Cabernet you enjoy alongside a roast will be perfect to make a delicious gravy.

Have a little wine left over at the end of your meal? Use this simple trick to save your wine for future use: Pour the rest of the bottle into ice cube trays, freeze, and transfer into a ziploc bag. Whenever you need a little oomph added to a dish, just throw in a cube!

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

## MARCH

### Cellar Cal Pla Black Slate 2007

#### Priorat, Spain

60% 60 year-old Garnacha, 40% 100 year-old Carinena  
Great value for Priorat, with all the stuffing you'd expect. Meaty, musky aromas entice into the inky midpalate. Blackberry jam and other blue fruit and spice are rich and pretty—deep and dark but elegant. Try with earthy dishes with onions and olives, or spicy meats and pastas. Drink it over the next 7 years.  
91 points, Robert Parker's Wine Advocate  
**\$20.99**

### Benziger Sauvignon Blanc 2009

#### 60% Sonoma Co., 40% Lake Co., California

Fresh, light, and vibrant Sauvignon Blanc, it has zippy acid and bright green fruit. Honeydew melon, light and fruity citrus, and just a hint of tropical fruit complete a crisp, delicious wine for springtime. Fantastic with French Onion soup, it also works wonders with chicken or fruit salad, poached fish with cucumbers, or pesto.  
**\$14.99**

### Le Lapin Multiplicity N.V.

#### Petite Sirah / Zinfandel / Cabernet / Syrah / Refosco

The Le Lapin's label sports bunny ears, as it's made by Rabbit Ridge. A quaffable, everyday wine—juicy, jammy, and pleasurable. Ripe cherry, black raspberry, and red fruits, it has some smoky chicory, vanilla, and tannin as well. Full and chewy, it's a great wine for drinking around a card table, a fire, or just a pizza.  
**\$8.99**

### This Month's Feature:

#### Cuvee Emile Willm Gewurztraminer Reserve 2007 Alsace, France

Alsace is on the border of France and Germany, and an interesting fusion of both. This Gewurz is rich and refined, with the intense floral notes subdued in favor of smoky black tea, asian spice, and apricots in honey. Pretty and full, with a little wax honeycomb and bacon fat in the weight of the midpalate. Fantastic with a wide variety of cheeses, and incredible with blackened fish served with pickled watermelon.  
**\$27.99**

**wine club deal of the month = \$12.99**

**TASTE WHAT THE WINE CLUB ALREADY KNOWS--  
OUR PICKS ARE DELICIOUS!**

**THE FIRST TASTING OF EACH MONTH WILL  
FEATURE WINE CLUB SELECTIONS**

**JOIN US ANYTIME BETWEEN 1 AND 5 P.M.**

### Wine Club Premier Cru Level!



#### CG di Arie Interlude 2008

##### Sierra Foothills, California

**40% Zinfandel, 25% Syrah, 22½% Petite Sirah,  
12½% Primitivo**

The family estate's flagship wine is an "interlude" between the fruitiness of new world wines and the earthy, savory, smoky quality of the old world. Though serious, it's still a crowd-pleaser, with pretty blueberry and blackberry fruit. Rich and refined, it has plump fruit and richness, with sweet oakey caramelized dark fruit on the finish. Wonderful with grilled vegetables and meats.

**\$24.99**

**Cru level deal of the month = \$21.99**

### This month's featured brews:



#### SOUTHERN TIER

##### LAKEFRONT, NEW YORK

Bringing back small batch brewing to an area steeped in a tradition of beer-making. Though known for their IPA, their greatest success has been with seasonal beers. We're featuring a seasonal and a limited edition.

#### BACK BURNER BARLEY WINE 9.6% alc.

Made from the first runnings of the mash with extra malt and hops. Reddish color with bread, vanilla and caramelly malt, the flavors are warm and rich. However, it's not too sweet and the brisk, crisp finish is surprisingly fresh for the alcohol.  
\$6.99 / 22 ounce

#### GEMINI IMPERIAL BLENDED ALE 9.0%

A blend of Unearthly (oak aged Imperial IPA) and Unfiltered Hoppe (minimalist Ale), this is the best of both worlds. Malts, pineapple citrus, and a touch of creaminess on the backbone make this infinitely drinkable and plump.  
\$6.99 / 22 ounce

#### FULL SAIL HOOD RIVER, OREGON

An employee-owned and earth and community-conscious brewery. Sessions recreate what American beers used to taste like. They're delicious and easy to drink, whether you're a draft at the ballpark sort, a beer snob, or both!

#### SESSION PREMIUM LAGER 5.1% alc.

"World's Best Premium Lager", it has a more fruit-forward, tropical flavor than most lagers. Crisp and clean, it fulfills the brewery's wish of a pre-prohibition, European-style American lager.  
\$14.99 / 12 pack

#### SESSION BLACK LAGER 5.4% alc.

4 gold medals, including GABF. Really refreshing for a black beer, or as the winery says, it "doesn't drink like a meal." Medium, bodied, and smooth, it has a roasted nut flavor on the finish that's compelling.  
\$14.99 / 12 pack

This month, beer club receives a mixed 12-pack of sessions, PLUS a 22 oz each of the featured high gravity beers. That's almost \$30 of beer for \$25!

# SHIRAZ'S RECIPES FOR MARCH

This month's food item is Cugino's Baked Burgundy French Onion Soup. I'm not always a fan of mixes, but this is extremely good. Just add an onion and water (maybe a splash of wine), and cook for 20 minutes. It is especially good topped with gruyere and croutons (we'll have Gruyere all this month). Add a salad or sandwich and, ta-da! a complete meal. Cugino's soup mix is only \$5.99, and comes automatically with this month's wine club.

## MY FAVORITE CAESAR SALAD

4 ounces white anchovies, without the oil  
2 t. lemon juice  
1 t. garlic, minced  
2 t. Dijon mustard  
2 t. Worcestershire sauce  
2 egg yolks  
¾ c. good olive oil  
1 c. Parmesan, grated  
2 heads Romaine lettuce, rinsed  
cracked pepper and homemade croutons

Combine anchovies, lemon, garlic, mustard, worcestershire, and eggs in a food processor with ¾ cup cheese until combined. Slowly add oil until dressing is emulsified. Chop or tear lettuce and toss in a salad bowl with croutons and dressing. Split onto plates and top with remaining parmesan. Serves 4.

## EMILY'S CROQUE MONSIEURS

2 T. butter  
2 pears, cut into thin slices  
12 slices of good bread, with crusts cut off  
1/8 c. whole-grain mustard  
4 ounces good quality ham  
4 ounces thinly sliced Gruyere

In a large skillet over medium heat, melt 1 Tablespoon of butter. Cook pear slices until lightly browned, 3-4 minutes each side. Assemble 6 sandwiches with: one slice bread, mustard, pear, ham, and cheese, second slice bread. Melt remaining butter in the skillet and cook sandwiches until the cheese is melted and the bread is browned, 1-2 minutes each side. Serve warm.  
Serves 6

## SERVING IDEAS FOR CUGINO'S FOUR CHEESE GARLIC SPREAD

-For the best garlic bread, simply spread on french bread and warm  
-Stuff mushrooms, top with bread crumbs and bake  
-Toss with raw vegetables, marinate, and serve together  
-Toss with pasta as a sauce and a topping all in one  
-Eat with crackers or chips for a delicious snack  
-Mix into tuna or chicken salad instead of mayonaise

## The Mouse Trap - Rani Bolton

Food and history are clearly intertwined when it comes to olives. The olive tree has been the subject of mythology, a sign of longevity, and a source of excellent wood. Olive oil was a precious commodity that was used anywhere from cooking, the anointing of kings, to making soap or polishing diamonds.

The olive itself has been eaten for centuries, ever since people learned how to tame the raw, inedible olive. There exists an enormous variety of olives and endless ways of curing, flavoring, and marinating them. The fat in olives is monounsaturated, or "good" fat, which may reduce blood cholesterol levels and heart-disease risk. In fact, researchers think Mediterranean countries have lower rates of heart disease because olives and olive oil are key parts of their diet.

Olives on a cheese plate make a connection between the current world and its past. People have enjoyed small meals consisting of fresh olives, meats, cheeses, and vegetables for centuries. They also add another level of flavor, color and texture that enhances the cheese just like wine does.

For Instance, when you pair Mahon with some olives it enhances the subtle olive flavor that occurs from rubbing it with olive oil. A classic wine olive and cheese pairing is mixed green and black olives with Parmigiano-Reggiano and Chardonnay. A crisp, smoky Chardonnay enhances and plays with the earthy greenness of the olives. Another classic way to enjoy olives is to pair cheeses and wines from the same lands from where the olives were grown. Come to Shiraz and we will pair some Spanish cheeses wines and olives for you so you can taste this for yourself.

Personally, I enjoy olives straight out of the jar – yes, fork to mouth (when no one is looking) as a quick snack. But I also enjoy using them as an ingredient cooking with them as well. Here is a simple recipe that's also a classic:

### Marinated Olives and Feta

- 1 cup Kalamatas or other brine-cured black olives
- 1 cup cracked green olives
- 1 cup extra-virgin olive oil
- 6 tablespoons fresh lemon juice
- 5 garlic cloves, thinly sliced
- 2 tablespoons chopped fresh parsley
- 2 teaspoons grated lemon peel
- 1 teaspoon dried oregano
- 1/8 teaspoon dried crushed red pepper
- 10 ounces feta cheese, cut into 1/2-inch-thick slices
- Pita bread, cut into wedges

Mix all olives, 3/4 cup oil, 3 tablespoons lemon juice, garlic, parsley, lemon peel, 1/2 teaspoon oregano and red pepper in resealable plastic bag. Chill overnight. Place feta on platter. Drizzle with 1/4 cup oil and 3 tablespoons lemon juice. Sprinkle with 1/2 teaspoon oregano and black pepper. Chill at least 2 hours or overnight.

Place olives and marinade in bowl. Serve olives and feta with pita bread.

Pair with a dry, aromatic Sauvignon Blanc

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P.S. You are our best marketing program! Please tell your friends, family, and colleagues about Shiraz.

## UPCOMING EVENTS



### THURSDAY, MARCH 24

#### AN ITALIAN WINE DINNER AT LA DOLCE VITA!

Featuring the wines of Piedmont with special guest Rose Adams

6:30 cocktail reception; 7:00 dinner

5 courses with 6 wines, carefully paired

\$55 per person, all-inclusive

### WEDNESDAY, APRIL 6

#### A WINE DINNER AT THE HILTON GARDEN INN

the Hilton has a new chef, and we are excited to team up with him in a dinner with American Estates wines. Special guest, Australian Nathan Eastaugh, will be here to talk about AE's Australian and New Zealand wineries featured here in Georgia.

### 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.

**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.*