

Shiraz

FINE WINE & GOURMET

"Things are rather simple here. In Bordeaux, wealthy people went there to make wine. Here, the people are farmers, and they were born here."

*-Marc Perrin,
Chateau de Beaucastel*

www.shirazathens.com

APRIL 2011

ALL ABOUT CHATEAUNEUF DU PAPE

The first appellation in France, it was established in 1923. 7,900 acres are planted with the 13 varietals of grapes, which can be blended in any combination. Out of the 300 growers in Chateauneuf, 180 or so bottle their own wine. Only 5 percent of the wine made there is sold as white, but the white grapes are often blended with the red.

Types of soil:

SAND Silky, perfumed, red fruit-dominated wines

LIMESTONE Bright acidity and strong minerality with lots of red fruit

ROLLED STONE (GALETS) Powerful, with dark fruit and grilled herb notes

CLAY Rich, racy, black fruit-dominated wines

Types of grapes:

GRENACHE (72% of plantings) The workhorse, it provides flesh; high-alcohol and low-yielding, with dynamic flavors of raspberry, blackberry, and currant, plus minerals and spice. Silky or ruggedly tannic, depending on terroir.

SYRAH (11%) Usually 10-15% of the blend, the earliest ripening Rhone varietal, and a star in cooler years. It adds dark color and dark flavors of plum and black cherry, plus violet aromas.

MOURVEDRE (6%) Provides meat and leather, with firm structure, pepper, and game. Late ripening and best in warmer years.

CINSAULT (3%) Provides forward, vivacious black fruit flavor.

COUNOISE (under 1%) Late ripening, it provides color and white pepper, as well as a tangy finish.

MUSCARDIN (under 1%) Only ripens well in warm years. Animal aromas and soft tannins.

VACCARESE (under 1%) Provides bright acidity and light red fruit flavors.

TERRET (under 1%) Light bodied and slightly earthy.

CLAIRETTE (3%) Provides acidity and bright citrus. It has clean, bright character.

ROUSSANNE (1%) The richest textured of Rhone whites, it has mango and almond flavors.

BOURBOULENC (1%) Provides weight and acidity and is neutral in flavor.

PICPOUL (under 1%) Light-bodied, providing acidity.

PICARDIN (under 1%) Light-bodied, with acid and not much fruit character.

GRENACHE BLANC (3%) not really a 14th grape, the white version also provides fat and body, with creamy texture, melon, and peach.

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

APRIL

Turkey Flat The Turk 2006

Barossa Valley, Australia

33% Cabernet, 25% Shiraz, 24% Mourvedre, 18% Grenache

Big, rich wine with coffee and chicory notes, it's dark, smooth, and dry. Dried fruit, roasted chestnuts, mulberry, and cherry are all there, along with big acid and intense tannin. With some time, the peppery spice of the Shiraz comes out, and the wine becomes much more elegant. Try it with blackened vegetables or steak served with fries and blueberry honey mustard.

\$19.99

Familia Zuccardi Santa Julia Malbec 2009

Mendoza, Argentina

This organic wine is a cleaner, unoaked style of the popular grape. Zippy and fruit-forward, it is full of red cherries and rhubarb, as well as freshness and acidity. Dry, light, and oh, so easy to drink, it has a creamy cocoa finish to round it out. Drink it all summer long by itself or with salads and picnic fare.

\$9.99

Daedalus Cellars Jezebel Blanc 2009

Oregon—1/3 each Pinot Gris, Covey Ridge Vineyard, Willamette; Riesling, Roca, Columbia; Gewurztraminer, Foris, Rogue

Pure and pretty, this is a wine that manages to showcase the delicate flavors of each grape while putting them together as one seamless wine. Yellow apple, pear, and red delicious are enhanced with jasmine flowers and lime zest. Soft and ripe, the acidity can handle richer foods with seafood or lighter sandwiches and salads.

\$16.99

This Month's Feature:

Marco Real Tempranillo 2007

Navarra, Spain

A winery established in the 1980s, they make mostly traditional blends but also some new-world solid varietals. Smooth and dark, the inky fruit is full of raspberry and blackberry. There's a little meat and a whole lot of minerality as well in the rustic wine. Altogether juicy and easy to drink, it has toasty hints of spice on the finish.

\$11.99

wine club deal of the month = \$8.99

**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!



Domaine de Cabasse Gigondas 2000

Gigondas, Rhone Valley, France

Grenache, Syrah, Mourvedre

Bright minerality and a perfumy, musky nose; Stones and minerals all the way through are the biggest characteristics; Food-oriented, it has black cherry, deep ripe fruit, and a rose petal sweetness. Really earthy, with pungent tobacco and a roasted chicory note. It opens up to an even more elegant palate where the roasted meat and red raspberry do a little dance. I don't know how long this will cellar, but enjoy it now!

\$32.99

This month for cru level wine club = \$17.99 on extra bottles

APRIL'S BEER CLUB!



BELL'S, KALAMAZOO, MICHIGAN

Bell's started making their unfiltered craft beer in a 15 gallon kettle. One of our first featured breweries, it's one of my faves.

OBERON AMERICAN PALE WHEAT ALE

Spicy, hoppy, and fruity, this is a refreshing summer ale but is nowhere near a Hefeweizen. A great malty character adds to the smooth mouthfeel. Oberon is almost 60% of the revenue for the year for Bell's even though it's a seasonal. Super-popular and limited.

\$8.99 / 6-pack

SPECIAL DOUBLE CREAM STOUT

Free of dairy, the name is for the creamy texture of the malty, espresso-like beer. Not too heavy or too sweet, it's more like drinking chocolate milk on a warm afternoon. Try it with a good 'ol fashioned barbecue or with creamy cheese--or anything on the smoker.

\$10.99 / 6-pack

LAGUNITAS, PETALUMA, CALIFORNIA

Another staple on the shelves, Lagunitas is funny, irreverent, and turns out consistently great beers.

LITTLE SUMPIN' SUMPIN

A former seasonal, Lagunitas now makes this year-round. I'm told the brewers love making it so they can eat the malts on their breakfast cereal. Smooth, with pineapple, grapefruit, and mango. Crispy wheat flavors are matched by a crisp, big profile with hops that are more reminiscent of a pale ale. Try it with seafood or semi-soft cheeses.

\$4.99 / 22 oz.

HOP STOOPID ALE

The average IPA has about 60 IBUs (bitter units), and this one ranks in with 102. Yes, it's very hoppy. With all kinds of floral character, green peppercorn and juniper notes. The finish grows on you as the beer warms up a little in the glass. The hop extract added makes it a good match for pimento cheese or a burger with pungent honey mustard.

\$10.99 / 6-pack

SHIRAZ'S RECIPES FOR

APRIL

This month's featured food item is Terrapin Ridge Farms Blueberry Honey Mustard Dip. Eat it straight out of the jar with a pretzel or use it as a spread on a ham or turkey sandwich; rub onto a pork loin, marinate for 24 hours and grill; pour onto brie and bake until bubbly; or try my ideas below. Blueberry Honey Mustard Dip is \$6.99, and comes automatically in this month's wine club.

CHEF SALAD FROM THE LIGHT SIDE

½ cup Blueberry Honey Mustard Dip
¼ cup white balsamic cream
2 Tablespoons olive oil
2 heads romaine lettuce, rinsed, trimmed, and roughly chopped
½ cup celery cut into small pieces
1 cup shredded rotisserie chicken
½ cup pecans or walnuts
8 ounces sliced fresh strawberries
½ cup dried cherries or raisins
4 ounces feta cheese, crumbled

Mix mustard, oil, and vinegar in a large bowl. Add lettuce and toss with next 5 ingredients in a bowl, and divide evenly among 4 plates. Top with feta. Serves 4

ALMOND CHEESE LOG

4 ounces fresh Chevre
2 ounces almonds, crushed or chopped
2 Tablespoons Blueberry Honey Mustard Dip

Form goat cheese into a log and roll in almond pieces. Place on a serving plate and drizzle liberally with honey mustard. Serve with gingersnaps or crackers, and fresh berries, if desired.

SWEET POTATO CHICKPEA BURGERS

1 medium sweet potato
1 (15.5 oz) can chickpeas, rinsed and drained
2 cloves garlic, minced
1 Tablespoon olive oil
1 teaspoon parsley
1 teaspoon lemon peel
1 teaspoon smoked paprika
1 teaspoon cumin
1 teaspoon chili pepper
2 large egg whites, beaten
4 hamburger buns
Blueberry honey mustard, radish shreds, bibb lettuce

Boil water in a saucepan, add potato, and cook 20 minutes. Cool and cut into large chunks in a bowl. Add chickpeas and garlic, and mash. Add all other ingredients through egg whites and mix well, then divide into 4 burgers (up to a day in advance). Heat an extra tablespoon olive oil in a large pan over medium heat, add patties, and cook 4 minutes on each side until browned and set. Serve on warm hamburger buns topped with honey mustard and other condiments.

The Mouse Trap - Rani Bolton

White Stiltons for Springtime

Stilton is traditionally a blue cheese with a strong aroma and dark veins, and should be produced in one of the three English counties of Derbyshire, Leicestershire, and Nottinghamshire.

The lesser known variety of White Stilton is young blue that has not been pierced to encourage mold. The result is a taste like sweet, creamy yogurt. But this mild cheese is rarely sold as is; most has dried fruit in it.

Today, we feature two varieties, blueberry and candied lemon stilton. These Whites have the texture of a soft blue with a taste reminiscent of cream cheese and a slight tang. The pairing of sweet fruits with creamy flavor and texture makes this a lovely dessert cheese for a bright Spring day.

These cheeses are crafted by Long Clawson Dairy, founded in 1911 when 12 farmers from Leicestershire formed a co-op. The company is supplied today by over 40 farms, all from within the counties designated to make stilton; thus, these are classic examples.

Suggestions:

Place inside of crepes or on top of hot gingerbread or blueberry pancakes

Pair with hot scones instead of butter

Serve on a platter drizzled with honey and pair it with a light sparkling wine or a fruity ale

Lemon Cheesecake

- 100g ginger snaps, crushed
- 40g butter, melted
- 1 large tin of condensed milk
- ½ pint heavy whipping cream, lightly whipped
- 150g White Stilton® with Lemon, crumbled
- zest and juice of 2 lemons

Crush the cookies until they resemble breadcrumbs. Melt the butter in a small saucepan, and mix with the crumbs.

Turn into a springform tin and press firmly using the back of a spoon. Chill.

Mix condensed milk, juice, and zest in a food processor. Add the Stilton and mix until smooth. Fold the cream into the cheese mix.

Pour mixture over the base, smooth and chill in the fridge until set or overnight.

Loosen the sides of the tin and lift the cheesecake onto a flat dish.

Garnish with lemon slices.

Serves 8

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

UPCOMING EVENTS



WEDNESDAY, APRIL 6
A WINE DINNER WITH CHEF MIKE JONES AT THE HILTON GARDEN INN DOWNTOWN

with special guest Nathan Eastaugh of American Estates imports
6:30 p.m.
\$45 per person, all-inclusive
(includes parking at the Hilton)

reception with mini Beef Wellingtons and fruit and cheese assortment
served with Butchers Block White blend

2 by 2 Oysters, Rockefeller and Bienville
served with Mount Difficulty Pinot Gris

Smothered Barbecued shrimp
served with Turkey Flat Rose

Veal Marchand de Vin Forestier
served with Pirie Estate Pinot Noir, Tasmania
AND Roaring Meg Pinot Noir, New Zealand

Duck in a kiwi shallot reduction
served with Butchers Block Red blend

New Orleans style bread pudding
served with Selaks Ice Wine



COMING LATER THIS SPRING:

a wine dinner at the National

a dog picnic at Stan Mullins' art studio complex

a beer and cheese tasting competition with Innis & Gunn and Terrapin

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.*