

Shiraz
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DO YOU WANT TO RECEIVE A COPY OF OUR NEWSLETTER IN YOUR MAILBOX?

We are trying to be more green at Shiraz!

If you would like to CONTINUE to receive our newsletter by snail mail, we will be happy to do so, as we will continue to print them for you. Just let us know before December 31 and we will put you on the new list!

However, if you would rather view them on our website Newsletter Archive or pick one up in the store, you can simply do nothing.

Once again: if you want this = call, email, or come by!
If you don't want it = do nothing.

Cheers!

UPCOMING EVENTS



THURSDAY, NOVEMBER 3

6 - 8:00 P.M.

A TASTING OF BELGIAN LAMBIC BEERS with importer Kelly Hughes of Latis! Taste 3 different Lambics from Boon in Brussels: Kriek, Framboise, and Geuze. Free of charge.

THURSDAY, NOVEMBER 17

A WINTER WHITES TASTING!!

Taste Emily's favorites from her trip to Germany and Austria this year. With special guest Kevin Pike of Skurnik Wines

3 seatings; 1st seating, cru level wine club only. First tasting 4:30-6 p.m., second tasting 6-7:30 p.m., third tasting 7:30-9 p.m. Limit 20 people each seating. Try 11 wines ranging from \$20-47 each. Try everything from Roter Veltliner (different grape!) to some vintage Rieslings never seen in the U.S. before. . . 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! This grouping of wines will be stellar—I went all the way to Germany and Austria to pick them out, and I'm really excited to share them!! Don't miss this opportunity to taste (and buy) what I thought were the best values of a trip where I had 700 wines to choose from! RSVPs essential. \$20 per person **NOTE = GET TICKETS, Y'ALL—KEVIN IS WHO I TRAVELED WITH TO FIND THESE WINES, SO YOU WON'T WANT TO MISS THIS!!**

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

FRIDAY, DECEMBER 2

A GROWERS CHAMPAGNE TASTING AT SHIRAZ

Don't know why growers is better? Need bubbly for the holidays? You need to be here!

5 P.M.; 6 P.M.; 7 P.M.

A Champagne Tasting with Michael MacNeill! Back by popular demand, we are doing three rounds in smaller tastings for more personal attention as you try the Growers' Champagnes Emily has selected for this holiday season. Taste 10 Champagnes with comments from Michael, alongside appetizer options great with bubbly and appropriate for festive occasions. Only \$35 per person. Limited seating, RSVPs necessary.

Includes appetizers with guest Rani Bolton of Inland Seafood. Appetizers may include cold smoked salmon, hard smoked salmon, lobster bisque, crab cakes, duck sous vide, smoked trout dip, tortas, and specialty cheeses.

SAVE THE DATE!

OUR HOLIDAY OPEN HOUSE WILL BE DECEMBER 8, 9, AND 10

See you there—I mean here!

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

www.shirazathens.com

NOVEMBER 2011

"Whoa!" "YUM." "Intriguing!"
"wow—delicious." "mmmm!"
"what more do you want??"

-Emily's tasting notes from the wines we're pouring at our Winter Whites tasting here at Shiraz November 17 (see upcoming events for details!)

Top Five Roses for Thanksgiving

1. Heidi Schrock Biscaya 2010, Burgenland, Austria
Reminiscent of the wines of Southern France, this combo of St. Laurent and Merlot has a pretty saltiness and brilliant acid. Blackberry and deep black cherry give it a backbone, in a "reasonably serious" way. I actually just want to bathe in this wine. Extremely limited!
\$19.99

2. Bastianich Refosco 2010, Friuli, Italy
A very dry, lighter and more austere wine. Ultra-crisp, with lots of baked red apples accented with fresh watermelon and orange peel. This is yummy with and without food to pair it with. Delicious with lentils, stuffing, and all of the herbs this season.
\$16.99

3. Sattler Zweigelt, Burgenland, Austria
Flowers and cream in a pure and deep pink expression. The wine reminds me of strawberry jam on buttered dark bread—a meal in itself. Viscous, super juicy, and extremely pleasurable. Like the final gift from the summer months. Extremely limited!
\$16.99

4. Bosman 27 2009, South Africa
From 27 grape varieties, this is officially the most diverse Rose on the planet. Bone dry, it is clean cut and full of strawberries. A light aroma of rose petals and a firm backbone make it delightfully pretty. A great aperitif.
\$10.99

5. Horse and Plow 2010, North Coast, California
Huge and juicy, with all the tannins and strength of a California red. Intense, it has loads of raspberry and boysenberry, with a serious backbone that can also handle stinky cheese and red meat, not to mention spicy food (fried turkey, anyone?) Limited!
\$17.99

Wine Club, this month take an extra 10% off any of the Top Five Roses for Thanksgiving! (that's 10% off bottles and an EXTRA 10% off when mixed in a case!) Also, we're extending our Cline Rose discount through Thanksgiving because it's good for Turkey Day as well.

*Honorable Mention:

Cline Mourvedre 2010, Contra Costa County, CA
Pomegranate, plum, and cherry are rounded out with aromas of anise, cranberry, and white pepper. A garden party in a glass! And it's great with the wide variety of dishes served at Thanksgiving, especially with cider and sage flavors.
\$14.99
wine club deal = \$9.99!

