

Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

RETURN SERVICE REQUESTED

HOLIDAY HOURS

open December 24! 12-6 p.m.
closed December 25, 26
reopen December 27

closed January 1-5
reopen Tuesday, January 8

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UPCOMING EVENTS



WEDNESDAY, DECEMBER 5

A CHAMPAGNE DINNER AT THE NATIONAL

with special guest Camille Cox of Laurent Perrier
4 champagnes, 5 courses
6:30 pm, \$75 per person
Reservations: 706-549-3450 or thenationalrestaurant@gmail.com

Laurent-Perrier Demi-Sec

Foie gras torchon, green tomato jam, preserved kumquat, frisee, pullman loaf

Laurent-Perrier Brut

Dungeness crab "pot au feu"

Laurent-Perrier Brut Millésimé (Vintage Brut), 2002

Seared mackerel, gribiche, marinated onion, popcorn

Laurent-Perrier Cuvée Rosé

Crispy duck confit, whipped parsnips, blood orange vinaigrette, salsify chips and chervil

Cruze buttermilk panna cotta, marcona almonds, tropical fruit

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.

**SAVE THE DATE: DECEMBER 7 - 8
HOLIDAY OPEN HOUSE AT SHIRAZ!**

Tastings, presells, sales, and specials. See inside the newsletter for a full schedule.

PREVIEW NIGHT DECEMBER 6

A SPUMANTE TASTING: 6 VINTAGES OF TREVISIOL

Released as a 20-year anniversary series, this beautiful VINO Spumante vertical was made when the estate's reins were being passed from father to son. This stunning vertical series of "Italian Champagne" from master Prosecco-maker Trevisiol has wonderfully lively bubbles that deliver a bouquet of earthy peaches, white truffles, and the pleasing saltiness of almonds. We will taste the entire series, 1985-1990, in the only tasting ever to see every vintage ever produced from the winery.

5, 6, and 7 p.m. seatings; 5 p.m. is cru level wine club only
6 and 7:00 seatings are open to everyone
\$25 per person - RSVP now!

Call us for reservations at 706-208-0010.

Our tastings on the first Saturday of the month are from 1 to 5 p.m. and run every 20 minutes. The tastings are \$5 per person; the fee is waived for wine club members in good standing.

www.shirazathens.com

DECEMBER 2012

Shiraz
FINE WINE & GOURMET

Wine Club is the best deal in town!

This month, our wine club gets \$60 worth of wine and food for only \$45! Plus, they save on each feature!

Ask us about cru level - even more bang for the buck!!

EMILY'S WINE CLUB SELECTIONS FOR

DECEMBER

**Hiedler Gruner Veltliner Löss 2011
Kamptal, Austria**

Ludwig Hiedler makes wines that are vivid substance, solid, strong, and drinkable. They have all the finesse of great Austrians with an added element of CHARM. Yellow apple, orange, peach, fresh grass and roasted meat; rich as a grand cru. Ample, approachable fruit; it has such extract from the natural yeast and smoothness from the acacia it's aged in that it's like a warm jacket. Still wakes your palate up though, with a spicy, creamy, texture.

\$19.99

**Domaine du Vieux Chene 2011
Cotes du Rhone Cuvée Capucines**

90% Grenache, 10% Syrah
A deep, dark and refined red with notes of rosemary, raspberry, and cassis. Mulberry and blueberry make a firm, lingering wine. There is a hefty amount of tannin, but it lasts forever without being sharp on the palate. This is the perfect wine for pepper-crusted steak, game, or a wide assortment of heavy hors d'oeuvres.

\$13.99

Podere Ciona Montegrossoli 2010

95% Sangiovese, 5% Alicante Bouschet
A table in their vineyard was so inspirational it actually gave birth to their importer. It's in the center of Chianti Classico, but it's a "baby SuperTuscan," with bright Chianti character and a long finish. Deep rich violets, espresso, and lavender tackle the senses immediately; the structure is lean like pencil lead. The finish is inky and full, with elements of barnyard--truly Italian.

\$15.99

**This Month's Feature:
Bodegas Carchelo 2010
Jumilla, Spain**

40% Monastrell, 40% Syrah, 20% Cabernet
A big mouthful of huge, juicy wine! Deep and briary, it is a tannin and fruit explosion. Spicy, smoky elements add to the black plum and currant flavors. Hints of tar accent the big, drying finish. Drink it with grilled foods, burgers, sausages, or hard Spanish cheeses.

89 = Stephen Tanzer
\$18.99
Wine club deal of the month=\$14.99

CRU LEVEL WINES

Members of wine club can get extra benefits from a cru level!

Wine Club Cru Level RED!



**D. Ventura VINO Caneiro 2010
Ribeira Sacra, Spain**

100% Mencia
The coolest climate vineyard in the area produces this firm, rich fruit. Raspberry and candied raisins on the nose lead to notes of vanilla, cherry, and chocolate. The pretty style of Mencia has an animalistic backbone that gives it an extra dimension. Try it with beer braised beef, gumbo, mushrooms on wild rice, or aged goat cheese. *Been missing Raul Perez? Game, set, match!
\$27.99

Wine Club Cru Level WHITE!



**Marc Tempe Pinot Blanc 2008
Alsace, France**

This hefty, nutty, dark fruit comes from a biodynamic property on the French-German border. All natural methods, including indigenous yeast and sur lie aging, impart a chewy texture that still maintains its underlying acidity. Yellow fruit, orange blossoms, and nectarines have a crisp finish of ginger and honey. Perfect with smoked fish, spicy shellfish, and cheese plates galore.
\$30.99

this month for cru white members only \$26.99

Beer Club's Picks for DECEMBER



Did you know wine club members who also join beer club get 10% off all beer purchases every day?

DOG FISH HEAD ANCIENT ALES

Midas Touch

A honey-based beer, they included barley and grapes also—it's like a cross between a mead, wine, and a beer. Saffron actually acts as the bittering agent since there are no hops. Rich and full, with a red grapey flavor, it's rich and mouth-filling. Fantastic with my favorite cheese, Bonne Bouche, it is also perfect with Brie or Swiss. \$11.99 / 4 pack

Sah-Tea

Brewed in the traditional sahti fashion of hot river rocks poured into the fermenting tank to boil the liquid. It's a fantastic and complex aromatic blend of chai tea, juniper berries, orange peel and strawberries. There's a German note of tropical fruit underlying it. "Living beer," you'll see some sediment from the extra yeast—just another dose of deliciousness. \$10.99 / 750 ml.

HEAVY SEAS

Winter Storm

This is in the style of an English E.S.B., with a dark and refined palate of caramelly roasted nuts and malt. Chocolate malt gives it a richer color and fullness. The bitterness is only on the finish, and is much milder than the average American ale. The alcohol, at 7.5%, is more American in style. Try this with hard cheeses or one of our recipes this month. \$9.99 / 6 pack

Small Craft Warning

A bigger style pilsner, with live yeast in the bottle to naturally carbonate the beer slightly. This double (uber) pils smells like black raspberry and yeast, and the palate has hints of bread and lemon peel. The brewery recommends this as THE beer to pair with crab! \$9.99 / 6 pk.

HOLIDAY OPEN HOUSE 2012



FRIDAY 12/07

4-8:00 P.M.

A Passion for Pinot: Rose Adams will you remind you why you love them

The Mighty Zin: Scott Parrish shows us California's unique grape

Heavy Seas Beer: Kit House explores an array for cooking—or drinking

Le Creuset: Rhonda Barlow demonstrates our favorite cookware

Sweet Shop USA: truffles from America's largest hand-made chocolatier

4-6:00 P.M.

Emily G's Jam of Love: Emily Myers shares a lovin' spoonful for the season

Naturalmond: Georgia-made and perfect with Emily's Georgia-made jams

SATURDAY 12/08

12-4:00 P.M.

Indigenous Italians: Steve Hoberg brings some grapes you might not know

Gracious Gourmet: taste all their specialty spreads, tapenades, and pestos

Flor de Sal: specialty Spanish salts with unique seasonings

12:30 P.M.

Bob Gardner and Carl Rapp will entertain us with live guitar and violin

12:30-8 P.M.

Try a glass of Champagne with hibiscus flowers

1-2:00 P.M.

Terrapin: Justin Gwin pours 2 hop-driven beers and 2 stouts

2-4:00 P.M.

Smoked fish: our fishmonger Rani Bolton shows holiday options and ideas

Il Boschetto: wonderfully fragrant olive oils including specialty herbs & spices

2-6:00 P.M.

Australian for 100 years: Mark Linn has d'Arenberg's new vintage

4-8:00 P.M.

The French Connection: James Murray explores why France is Wine 101

BR Cohn: great olive oils and vinegars—for entertaining or for giving

Willie's Hog Dust: taste the original, sauces, and snacks

special orders of Le Cadeaux and Le Creuset placed by the end of the open house will be delivered before Christmas and gift wrapped, if requested

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.

SHIRAZ'S RECIPES FOR DECEMBER

This month, wine club receives a \$10 credit towards any food in the store for their monthly food item. We are featuring this month recipes from Heavy Seas Brewery. Their beers are great to cook with and are a great accompaniment to food as well. Try the Pilsner with braised shortribs and caramelized onions, or Winter Storm with a vegetable stew or fish and chips. The recipes below are from www.hsbeer.com/recipes:

LOOSE CANNON MASHED POTATOES

1 head of garlic, roasted & smashed into a paste
1 teaspoon olive oil
Salt & pepper
5 pounds potatoes
1/2 cup butter, unsalted
1/2 cup heavy cream
3 tablespoons Loose Cannon

TO MAKE MASHED POTATOES: In a medium pan, add butter, cream and turn heat to medium. Bring the mixture to a boil, turning down to low and simmer for 10 minutes. Add roasted garlic paste and simmer another 3 minutes, using a whisk to stir and breakup the garlic. Season with salt and pepper. Turn off heat, then add Loose Cannon. (Hoppy beers will turn bitter the more they are exposed to heat.)

Prepare mashed potatoes as usual. Then add 1/2 cup of the garlic cream at a time to the mashed potatoes, folding in. Add more depending on how much flavor you want.

FOLLOW US ON. . .

TWITTER: for pics of our recipes and up-to-the-minute notes about tastings and events

FACEBOOK: for an exclusive weekly deal, pictures of events, and notices

YOUTUBE: every week, stay tuned for a recipe or cooking/ wine pairing tip

"CLASSIC" BEER BISCUITS

2 cups Bisquick
6 oz. Heavy Seas Marzen (1/2 bottle)
1 tablespoon melted butter
1/2 cup finely shredded cheddar cheese (optional)

Preheat oven to 375 degrees. Mix the first three ingredients just until blended. (Over-stirring can result in a tough biscuit.) Fold in cheese, if using. Drop dough on to a greased cookie sheet, two large spoonfuls per biscuit. Bake for 15 minutes while enjoying the other half of your beer.

GIVE CLUBS FOR CHRISTMAS!

WINE

3 bottles plus a food item every month, plus notes and recipes! Our most popular, year after year. A must for anyone interested in wine. 4 months \$180; 6 months \$270; 12 months \$540

BEER

A mixed 12-pack or the equivalent, plus notes. Lots of seasonals and limited editions. A great gift for a beer explorer. 4 months \$100; 6 months \$150; 12 months \$300

CHEESE

Over 1 1/2 pounds of cheese every month, with notes. A great idea for people who love to eat cheese but want to expand their palates. *This gift can ship each month* 4 months \$200; 6 months \$300; 12 months \$500

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