

## UPCOMING EVENTS

**FRIDAY, MARCH 13**  
**A TEA COCKTAIL PARTY!**  
4:30 - 7:00 p.m. at Shiraz

Brenda Meyers of Sterling creates all the teas herself. She will show us how to brew the perfect pot of tea; Christy Cook of the Savannah Bee Co. will be on hand with delicious honey as a complement. Emilee Greer of the Daily, a talented chef, will be on hand with tasty treats from one of our faves for breakfast and lunch.

Appetizers from The Daily Neighborhood Deli:  
goat cheese, fig jam, pear crostini  
honey panacotta with poached plums and oatmeal struesel  
(with Savannah Bee Company Black Sage Honey)  
tea infused white chocolate fondue with almond biscotti and fruit  
(with Sterling Signature White tea)  
pimento cheese "ice cream cones"  
and great scones too!

Taste delicious teas from Sterling, both iced and hot, showcasing their signature blends of tea, herbs, fruits, and nuts.

Only \$12 per ticket;  
Plus enjoy great martinis for \$1:  
roasted almond tea and irish cream  
divine tea berry infusion  
silver tip jasmine saketini  
tupelajitos—mojitos with savannah bee honey

**MONDAY, APRIL 20**  
5:00 to 8:00 p.m.

Shiraz Fine Wine & Gourmet and  
Dree & Co. Hair Studio-Wellness Spa-Emporium  
present a

**GREEN Girls' Afternoon out!**  
featuring organic wineries and many services featuring Aveda

RSVPs a must--space limited to 30 people



**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 WINES & GOURMET  
675 PULASKI ST  
SUITE 400  
ATHENS GA 30601

RETURN SERVICE REQUESTED

### JOIN OUR WINE CLUB!

Each month, Emily and the staff here at Shiraz select 3 wines we think are special and that you are sure to enjoy. All wines that we pick come complete with tasting notes and serving suggestions. Though all of the wines may be purchased separately, members receive a substantial discount on their package every month. This package consists of the three wine picks and one of our gourmet items selected for your sampling pleasure. The cost of the wine club package each month is \$45 (the cost separately is \$50-60); save money on the picks each month, plus a discount on each featured bottle purchased! If you are a member of our wine club, you'll also get the first peek at special items here in the store, as well as a guarantee that you'll receive the 3 wines each month (sometimes they do run out!) Wine club gets you extra access to everything in the store, including events! Please ask us if you'd like more information or to join--it's the best deal in town! For even more savings and great wines at a different tier, take a look at our new Premier Cru wine club level! Details inside with the picks of the month. . .

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**Shiraz**  
FINE WINE & GOURMET

*"When asked what wine he liked to drink, he replied, 'that which belongs to another.'"*

*-Diogenes Laertius*

### Introducing the Shiraz Apprenticeship!

Like our tastings but wish you could get more information on a one-to-one basis? Want to be the pro at the table when your friends go to dinner and order wine? Have you always wanted to see what work goes on behind the scenes at your local wine store? Are you interested in interning at a winery but need some experience? If the answer to any of these questions is yes, then you might be a good candidate for our apprentice program.

After an increasing number of requests for more informational seminars, we are creating an apprentice program for a better awareness of wine and the wine industry. The purpose of the training will be to gain a knowledge of wines in general, how to pair wines with food, and how to navigate a wine shop or a restaurant wine list. Also, learn the basics of a wine shop, such as point of sale and inventory maintenance.

So what is involved in the program? 2 hours one night a week for 6 weeks, with about 8 hours of independent reading. There will be questions each week to mark progress, and a test on the 7th week. This exam will be a culmination of the skills accumulated over the 6 week period. Those who complete the course and pass the exam will receive a certificate and a recommendation if needed.

What else do apprentices enjoy? At least one wine tasting each week and a deeper look at distributors and wineries that we work with and love. Supervision of food and wine pairings with customers with detailed, individualized explanations of the process. Training on point of sale and on groupings of styles. Understanding of the process from winery to end consumer. Completion of the course will also gain you a special, up-close tour and tasting with a supplier.

This program will be helpful to anyone wanting to expand their knowledge base of wines in general or working toward a career in wine, retail, or even food. For the price of a continuing education class, you can have a personalized program to make you more comfortable with the world of wine and better at finding things that you will like, no matter where you are.

We are currently accepting applications into our apprenticeship program. Simply bring in or email why you think you would be a good candidate and any scheduling conflicts you might have. We will select three candidates for each class so that you can get the most attention possible during instruction.

www.shirazathens.com

MARCH 2009

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

**Cellar de Capcanes Mas Donis Barrica**  
**Old Vines 2005, Montsant, Spain**  
**85% Garnacha (80 plus years), 15% Syrah (30 plus years)**

**91 points = Robert Parker**  
Unfiltered and unfinned, this is a great little everyday red. It starts off strong and intense, with firm tannin, black cherry, and oak. But decant it and the earth and the deep blue and black fruit come out nicely! Velvety and layered, flowers, barnyard, pencil, and black currant are all there. There is still a little bite to the finish, but the heat drops off. Mediterranean food is the best match for this wine.  
**\$13.99**

**Domaine de Courbissac Minervois 2004**  
**Languedoc Roussillon, France**  
**Syrah, Grenache, and Carignane**  
**91 points, Parker**

This wine has a rich, inky black color. Classical dirty notes on the nose also include blackberry aromas, a buttery texture, and some black raspberry. Definitely tannic, but silky, ultra-ripe fruit is apparent. Mouthfilling flavors of juicy blue and black fruits are rounded out with lots of minty spice and pepper. The richness has a little heat and a good herbaceous nature; dried basil, dark chocolate, and a hint of lavender rounds it out. It is excellent with anything asian-inspired, including foods cooked with asian sesame grilling sauce.  
**\$19.99**

**Auka Torrentes La Consulta 2008**  
**Mendoza, Argentina**

The Auka tribe was indigenous to Argentina--that's their symbol on the label. Torrentes is the flagship white wine of Argentina, and is a cross between Muscat Alexandria and Criolla Chica. Known for floral aromatics, the Auka (pronounced Okah), is pretty and round, with earth, cotton candy, and lemon curd flavors. Ripe but not sweet, it is simply yummy. Fresh and fun for spring, it is perfect for spicy food, such as Thai or Vietnamese. Try it with one of our recipes this month, or use it as a dipping sauce for shrimp or a saute for scallops over peppers and onions.  
**\$14.99**

**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:**  
**Wild Pig Merlot Vin de Pays d'Oc 2006**  
**Languedoc, France**

I've been on a search for more everyday values, and this certainly delivers. "To Greta," this wine is named after a pig who stole grapes from this winery's vineyards. Medium bodied, flavors are those of black fruit, dark ripe cherry, mulberry, and light touches of earth. It is smooth, but has good grip. All in all, a great value wine. Although great on its own, we actually tried this with a NY Strip—and it stood up! This could also make a great match for meats or veggies grilled with Rothschild Asian Sesame sauce.

**\$10.99**  
**wine club feature = 9.99**  
**extra wine club perk = 7.99 by the case (and keep the wooden box!)**

**Introducing Wine Club Premier Cru Level!**



We are adding a new optional feature for Wine Club members! With the Premier Cru level, members will enjoy all the benefits of the Wine Club with even more added perks. For \$70 a month, you will receive the three wines and food item in the club, plus another special, allocated bottle priced between \$25 and \$35. We will, of course, add other specials for Premier Cru members as well, like extra perks during our Wine Club member-only holiday preview event in September! Premier Cru Level members will also get a 5% discount on any wines on that month's wine club, feature, or premier pick. (For case sales, an EXTRA 5% off selected wines) See us for any questions about becoming a PCWC member!

**Premier Cru Level Pick**

**Michel-Schlumberger Merlot 2002**  
**Dry Creek Valley, Sonoma, California**

This winery is committed to being "green and clean," and are certified organic. They cultivate an herb garden for insects, keep bee hives for pollination, and use pomace (seeds and skins of grapes) for mulch. Bordeaux style, this wine needs bottle age when released, but, after time, the high tannin and acid melt away with grace. Light cedar and cassis, along with cherry and red plum are on the nose. Plump raisins, black cherry, cedar and oak are present, with some good tannin, this wine has become softer and even better with food. Great with a wide variety of foods, here are a few ideas: poached salmon served with japanese asparagus; melon wrapped in prosciutto; pork served with olive tapenade.  
**\$28.99**

**premier cru special this month = \$18.99 for extra bottles!**

**BONUS SPECIAL FOR WINE CLUB:**

**Michel Schlumberger Reserve Cabernet 1999**  
**\$67.99**

**wine club special = \$37.99**

**SHIRAZ'S RECIPES FOR  
MARCH**

This month's food item is Robert Rothschild Farm Asian Sesame Oven & Grill Sauce. It is delicious basted on practically any meat or vegetable. Toss chicken in it and serve over rice or noodles with snow peas, edamame, and carrots; mix it into salmon patties for some extra flair; mix with cold noodles for a great salad topped with raw veggies; or try any of our recipes below. Uncooked it is spicy; grilled it is savory. Rothschild Asian Sesame Oven & Grill Sauce is only \$8.99, and comes automatically in wine club.



**ASIAN MEATBALLS**

20 meatballs (or 3 cups), about 1 1/2 inch in diameter  
8 ounces water chestnuts, not drained  
6 Tablespoons Rothschild Asian Sesame Sauce  
2 1/2 cups chopped watercress (or 1 cup chopped fresh cilantro)  
2 Red Bell Peppers, cut into strips  
1 cup rice  
1 lime, cut into 8 wedges

Heat 2 cups water to boiling; add rice and turn heat down to med hi; put lid on and keep on burner for about 5 minutes, until boiling again. Stir once, and put peppers on top of rice. Replace lid and take off heat. Allow to sit for 15-20 minutes, until water is absorbed and rice is fluffy. Meanwhile, Heat 8 Tablespoons Rothschild Asian Sesame sauce over medium heat with meatballs and water chestnuts and liquid for approximately 10 minutes. Spoon rice onto dishes with peppers and cover with watercress. Then spoon meat and sauce mixture over rice. Squeeze one lime wedge over each serving and garnish with another lime wedge.

**SESAME CABBAGE SALAD**

2 cups shredded red cabbage  
2 cups shredded romaine lettuce  
2 red pears, chopped  
1 cup carrots, chopped  
1 cup green onions, sliced thinly  
2 Tablespoons Rothschild Asian Sesame Sauce  
1 Tablespoon sherry vinegar

Toss first 4 ingredients together. Mix sauce and vinegar. Toss sauce mix with lettuce. Serve and top with onions.

**SPICY ASIAN SLAW**

2 1/2 cups ready-to-use slaw  
(or 2 c shredded cabbage and 1/2 c shredded carrots)  
3 Tablespoons Rothschild Asian Sesame Sauce

Toss all ingredients together. Serve on the side of a mild dish, as it is very spicy. If you want something less spicy, use 2 T. sauce and 1 T. mayonnaise instead.

**Fun Facts About Wine Club:**

- \* Time spent writing each monthly newsletter: 2 days
- \* Length of time to decide the month's wines: about 2 months
- \* Number of wines tasted in a month to decide: at least 80
- \* Number of wineries visited in a year: usually 15
- \* Recipes tested to pick those in the newsletter: 8 on average

**JAPANESE ASPARAGUS**

12 pieces asparagus, trimmed of woody stalks  
2 Tablespoons Rothschild Asian Sesame Sauce  
1 cup panko crumbs

Preheat oven to 350 Line a baking sheet with aluminum foil. Put sauce and crumbs in separate bowls. Roll the bottom half of each piece of asparagus in sauce and then panko. Place the stalks side by side on the pan and spray the tops with olive oil or cooking spray. Bake for about 15 minutes, until crisp.

**This month, wine club saves:**

- \$13 on the monthly picks--29%
- up to \$3 on every bottle of the feature--35%
- \$30 off the extra discounted item--\$79%

**This month, premier cru club saves:**

- \$17 on the monthly picks--24%
- \$10 on additional premier cru picks--53%
- and an extra 5% on all other discounts!

**\*Fresh Fish at Shiraz on Thursdays!\***

Every Thursday, starting at 1 p.m., we will have 2 types of fresh (never frozen) fish delivered--the weekly email will inform customers as to what the catch of the week is; sales are first-come, first-serve, so come early if you can! We can, of course, advise you on wine selections to complement your fresh catch.