

## UPCOMING EVENTS



### \*TUESDAY, APRIL 6\*

#### \*A LOLONIS WINE DINNER AT SQUARE ONE\*

5 courses from Athens' premier seafood restaurant paired with 6 wines from America's first organic winery! Experience Square One's new private dining room upstairs; we will also have door prizes, including gift certificates to the restaurant and Shiraz. Special guest Richard Hudson of Kindred Spirits represents Lolonis for the southeast.

\*\$40, all-inclusive\*

#### \*menu\*

Ladybug White on entrance

Redwood Fume Blanc – Chargrilled Oysters with grapefruit butter

Redwood Zinfandel – Jerk Calamari and sliced Caribbean relish, black bean salsa

Redwood Chardonnay – Caesar salad with house smoked fish

Redwood Cabernet – Grouper with a smoked portabella sauce

Orpheus Heritage Petite Sirah – Chocolate Cheesecake

This dinner will be one of the highlights of our year. Make sure you sign up now for a fantastic dining experience!

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

RETURN SERVICE REQUESTED

### DO YOU WANT TO RECEIVE A PAPER NEWSLETTER?

We will continue to print, and mail, our newsletters in the new year.

If you would rather receive email updates only, please let us know and we will conserve our use of paper products.

If you want to continue with hard copies, we will be happy to send them to you!

Please contact us with any changes at

mailers@shirazathens.com

### 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.*

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# Shiraz

FINE WINE & GOURMET

*"We love your wines and 'spirit' "  
-Michael Adang,  
as a new member of wine club*

### COMING SOON. . . BEER CLUB!

After many requests, we are adding a beer club! Each month, we will select 2 breweries, then pick two different brews from each of them. Members will receive 3 bottles each of the 4 featured bottles for a great mixed 12 pack every month. Beer club is only \$25 per month. There is no signup fee and no contract And just like wine club, you can pick up at your convenience any time after the first of the month!

Beer club is a great way to start enjoying beer, and is also for the experienced beer drinker to enjoy seasonals from some local and/ or obscure makers. The styles will vary every month and even within the month to showcase all types. Included will be some high gravity, microbrews, and small productions. See us to sign up--beer club will start in May 2010!

### BY THE WAY. . . WHAT IS WINE CLUB?

A package of three wine picks, generally two reds and a white, and a gourmet item. Each pick comes with tasting notes and serving suggestions. The recipes created are simple to prepare and wine-friendly; the food items alternate between readily consumables and quality ingredients for your pantry. Though the wines may be purchased separately, members receive a substantial discount every month. The cost of the club each month is \$45 (the retail is \$50-60), marked down 10 to 33 percent.

A feature wine is also discounted, at least 20 to 30 percent; case discounts apply to features as well. Wine club even gets increased case discounts--an extra 5% for members and an extra 10% for premier cru. If you are a member, you'll also get first peek at specials, as well as a guarantee you'll receive the 3 wines. Perks may include early admission or a lower price for events; first notice of limited selections; even extra, non-published, discounts. Simply put, our wine club receives a special perk whenever we can give them. We even have a referral program when you enlist new members!

There is no membership fee, no contract, or any other costs for joining. RSVPs for events and special orders are easier to make within the club. The wines are ready to pick up on the first of every month but there is no set pick-up date. There is an optional upgrade for club members who want to get even more—for another \$25, they get a more expensive, more allocated red wine (20-40% off) and even more discounts.

We seek out wines that are unique—that you can't find everywhere, and that you might not pick up yourself. The club is meant to help you explore and have fun. Please ask us if you'd like more information or to join--it's the best deal in town!

www.shirazathens.com

APRIL 2010

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

**Castello Romitorio Morellino di Scansano 2006**

**Montalcino, Tuscany, Italy**  
**85% Sangiovese, 15% Cabernet**

The fun label is from the winemaker, also a pop artist. These makers of Brunello have hit a home run with this little gem in their collection. Dark, dried herbs with notes of bay leaf and oregano prevail in true Italian fashion. The palate has black raspberry, warm spices, and black pepper. Altogether young in style, the fruit comes out in soft but very coating tannin. This would be even more delicious when paired with something on the grill or topped with a smoky sweet sauce like our porter BBQ sauce.

**\$19.99**

**Razors Edge Cabernet 2006**  
**McLaren Vale, Australia**

A new favorite amongst those looking for a great value Cab, this has a dark, smooth structure. Smoky blackberry and mulberry prevail, with a little chocolatey undertone in the finish. A little roasted nut and clove with dried fruit. Yes, roasted meats, game, and savory sauces are all good fits for this wine. But get it while you can—we bought all there was of the '06 and the winery didn't make an '07.

**\$13.99**

**Cline Zinfandel 2007**  
**California**

Cline was in the club once, and has remained our most popular Zin. Full of juicy berries, it has cherry, raspberry, and spice. It is also has varietal characters of licorice, vanilla, chocolate, and candied violets. Medium-bodied, soft and easy to drink, it is a combination of inky and juicy black and red fruit. And as always, Zin is excellent with barbecue—or BBQ—no matter what your definition of that is!

**\$11.99**

**this month for wine club members = 25% off case purchases of Cline Zin!**

**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:**

**Tamburlaine Members Reserve Riesling 2004**  
**Orange, New South Wales, Australia**

We are so lucky to have snagged any of this lovely aged Riesling at all—and then we got a tremendous deal to boot! Quite a nose, with tons of petrol and minerals, plus it's oily on the palate. Crisp acidity and a light floral aroma of gardenias, fresh coconut, and citrus. Mostly it is slatey, zesty, and icy, with tangerine oil on the finish. You can have this with ANYTHING, but I think seafood with Willie's or fruit chutney would be awesome.

**\$27.99**

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

**Wine Club Premier Cru Level!**



**Premier Cru Level Pick**

**Cain Cuvee NV6**  
**Napa Valley, California**

**49% Merlot, 36% Cabernet Sauvignon,**  
**10% Cabernet Franc, 5% Petit Verdot**

A bright, spicy nose with pepper and dark fruit smells like a California Bordeaux blend indeed. Mulberry, bay leaf, anise, and black cherries have a tightly laced texture. Give it some time to open and more dark plum and ink with just a hint of plushness. Try it with lamb, root vegetables, or short ribs (see March recipes) with Willie's Hog Dust.

**\$29.99**

**Beer Feature of the Month**



**Red Brick Double Chocolate Oatmeal Porter**

A double roast on the malt makes for a deeper flavor in this seasonal from the first craft brewery in Georgia. Smooth, full, and pretty, it has rich, tropical fruits like banana to balance out the really intense chocolatey flavor. Mix it with vanilla ice cream and a shot of espresso for a great grownup Jamocha shake; or try it in its very own BBQ sauce recipe.

**\$6.99 for a four pack**

**SHIRAZ'S RECIPES FOR APRIL**

This month's featured food item is Willie's Hog Dust "Original Blend." Made in South Carolina by a UGA grad, this is the blend our friend developed for years before finally bottling it. It was originally formulated to use as a dry rub for pork, but we have found that there is not much you can't do with it. Try it on vegetables, chicken, omeletes, steak, shrimp. . . Willie's is only \$5.99, and is automatically included in this month's wine club.

**BLACKENED HALIBUT**

2 pieces bass, tilapia, cod, or other white, flaky fish  
2 teaspoons Willie's Hog Dust  
1/4 teaspoon black pepper  
1 Tablespoon olive oil

Preheat oven to 350 F. Heat oil over medium high heat in an ovenproof frying pan and add fish. Sear for 2 minutes. Serve with fruit salsa, onions and peppers, or with grilled root vegetables. (I quartered Brussels sprouts and finished with a balsamic vinegar)

**HOG DUST AIOLI**

4 Tablespoons of mayonaise  
1 clove garlic, minced  
1 teaspoon lemon juice  
1 Tablespoon Willie's Hog Dust

Serves 4—try on a burger, sandwich, or on top of grilled fish. Makes an excellent roasted pepper or swordfish sandwich topping.

**DUSTED POPCORN**

1 snack size plain popcorn  
cooking spray to taste  
3/4 teaspoon Willie's Hog Dust

Pop popcorn according to directions. Spray olive oil or other cooking spray over corn, tossing the kernels, and sprinkle generously with Hog Dust.

**SWEET AND HEAT PORTER BBQ SAUCE**

*COURTESY OF ATLANTA BREWING COMPANY*

3 - 12oz. Red Brick Porters  
2 oz Cider vinegar  
6oz. tomato paste  
1/2 cup of dark brown sugar  
8oz. can tomato sauce  
1 to 2 teaspoons chili powder  
1/2 teaspoon garlic powder  
Salt and pepper to taste

In a large skillet on medium high heat reduce the 3 porters to 1/3. Add tomato paste, vinegar, and brown sugar and continue to boil for 3 minutes. Add chili powder, garlic powder, and salt reduce to simmer. Simmer for 15 to 20 minutes adding tomato sauce as needed to make the sauce thinner.

Makes enough to do one to two racks of baby back ribs or can be doubled for more guests.

**The Mouse Trap - Rani Bolton**

Red Dragon Cheddar



Do not allow the intriguing name to fool you into thinking that it is spiked with flaming red pepper flakes or diced green jalapenos. The name is resultant from where this cheese is made, Wales. "Red Dragon" is in honor of the blazing red dragon on the Welsh flag. In Wales by World War II, cheese production in had nearly ceased, run out of business by large cheese making factories in England. Fortunately, there has been a revival of old ways by a new generation of cheese makers.

Red Dragon is a perfect name for this cheese, for it is no wall flower. It is a pasteurized cow's milk cheese made with Welsh brown ale and mustard seeds. The seeds give it a sharp zing in addition to a pretty aesthetic where you can actually see seeds studded throughout every hunk. The cheese is aged for three months and its flavor profile is buttery and sharp, the texture is firm with the seeds giving it a slight crunch and the brown ale adding a nice tangy dimension. It can easily be served as a table cheese, melted on toast, or paired with dark ale or Shiraz or a sweet wine like Sauternes.

For fun I used Red Dragon in my traditional cheddar cheese scone recipe. The seeds and sharpness made it perfect for dinner – of course paired with a great Shiraz!

Red Dragon Scones

- \* 2 cups all purpose flour
- \* 1 tablespoon baking powder
- \* 2 teaspoons sugar
- \* 1/4 teaspoon salt
- \* 1/2 cup (1 stick) chilled unsalted butter, cut into 1/2-inch cubes
- \* 1 cup (packed) coarsely grated Red Dragon (about 4 ounces)
- \* 3/4 cup chilled whipping cream
- \* 1 large egg

Preheat oven to 375°F. Blend flour, baking powder, sugar, and salt in processor. Cut in butter until mixture resembles coarse meal. Add cheese and cut in. Whisk cream and egg in small bowl. With machine running, add cream mixture through feed tube. Process just until dough begins to clump together (do not over mix).

Turn dough out onto lightly floured work surface. Gather dough together; divide in half. Pat each half into 6-inch round. Cut each round into 6 wedges. Transfer to ungreased baking sheet, spacing 2 inches apart.

Bake scones until golden and tester inserted into center comes out clean, about 20 minutes. Transfer scones to rack and cool at least 10 minutes. Serve warm or at room temperature. (Can be made 8 hours ahead. Let stand at room temperature. If desired, warm in 350°F oven about 5 minutes.)