

UPCOMING EVENTS



THURSDAY, FEBRUARY 11
A CHOCOLATE AND WINE TASTING
RED EYE COFFEE (IN THE BOTTLEWORKS)
FEATURING 10 PAIRINGS! WITH DOLFIN BELGIAN CHOCOLATES
\$25 PER PERSON 6:00 P.M.

La Craie Vouvray; dark with white pepper and cardamom

Louis Grenelle Samur sparkling Cabernet Franc; milk with hot masala

Von Othegraven Riesling Trocken; milk with green tea and jasmine

Berger Zweigelt; dark with pink peppercorns

Chris Ringland Ebenezer Shiraz; dark with orange peel

Smith and Hook Cabernet; dark with provencal lavender

Jip Jip Rocks Shiraz; dark with mint leaves

Peachy Canyon Westside Zinfandel; 88% Cocoa from West Africa

Robertson Almond Grove Noble Late Harvest; dark with Earl Grey

choice of 3 types of coffee; dark with green anise

COMING IN MARCH: Wine and appetizers at Depalmas downtown

COMING IN APRIL: A dinner with Lolonis Winery at Square One

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.*

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.

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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



"Concrete tanks are not approved in Ribera del Duero."

-the D.O. authority

"I will only ferment this vineyard in concrete from now on."

-David Sampedro (of Nuestro)

www.shirazathens.com

FEBRUARY 2010

At Shiraz, we take buying local seriously! We buy as much as we can that is made in America, and work hard to develop relationships with vendors both regionally and locally. We carry a large selection of made-in-Georgia food items, and are picking up even more this year. Our beer section will also support our neighbors. Besides Georgia, keep an eye out for Virginia and the Carolinas on the shelves. And we are working to promote a wider variety of handmade items where we can. We support local so you can too!

Great Goodies for Valentines Day!

We have a great array of gifts for your loved ones, from candy to lavender heat wraps and everything in between. Or treat your sweetie to our chocolate and wine pairing on February 11 (see upcoming events for details).

Cocoa-scented gifts:

heat pillows, candles, and soaps that smell like chocolate—for a twist on the traditional

Lavender-scented gifts:

eye mask, wraps, and even mittens made from lavender grown in Sonoma wine country

For fashionistas:

one-of-a-kind beautiful handmade fair trade belts and bags from Peru

For teachers or moms:

Mini-birds with a note—paint and write them yourself! Great for the kids

And for the chocoholics:

You know we've got a great assortment of chocolate in the store!

Plus, we've got "love note" chocolates with messages for your sweetie!

And peanut, cashew, and pecan brittle in Valentines Day packaging too

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

FEBRUARY

Quinta dos Grilos 2007

Dao, Portugal

Touriga Nacional, Aragones, and Alfroncheiro

Portugese grapes, usually known for their dessert wine incarnations, make great food-pairing wines. Greek cherries, bing cherries, and boysenberry make for an intense nose; the palate is more refined but still full. Minerals, ink, and dark ripe red fruit are soft and ultra-dry but beautifully balanced with the softest tannins. Try it with prosciutto-wrapped fish or quinoa chicken—or other dishes with lots of different flavors.

\$14.99

The Other Guys Pennywise Petite Sirah 2005

Napa Valley, California

An offshoot of Sebastiani, The Other Guys provides some good, solid California juice. Blueberry and cassis have a firm, meaty texture. A big girthy fleshy style, full of pretty white pepper, toffee and tobacco along with cool fruit and big tannin. Good for a couple of solid days—it is deep enough to pair with full dishes like steak or curry, but it also drinks nicely on its own.

\$11.99

La Craie Vouvray 2008

Loire Valley, France

100% Chenin Blanc

La Craie means “chalk” and the backbone of this wine comes from the chalk in the soil of its biodynamic vineyard. And see the fresh new label? The wine is fresher too, with lots of green apples, peaches, and yellow plums. Medium-bodied, it has softer acid and a dry but fruity flavor. It can handle foods that are spicy or slightly sweet, so try it with aloo gobi or anything else with tomato chutney.

\$16.99

**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:

Six Hands Petit Verdot 2005

Argyle Vineyard, San Antonio Valley,
California

A big wine that has benefited from a little time in the bottle, this has a little meat to it still, along with tannin and just a touch of barnyard. Hints of rose petals add to the black and blue fruit, including cherries and black raspberries. The ruby/blackish purple color and spicy, intense finish all spell Petit Verdot to me! Masculine, it's a good match for heavier dishes this winter.

\$21.99

wine club deal of the month = \$12.99

The Mouse Trap - Rani Bolton

We found a small crottin, Bijou (French for Jewel), from Vermont Butter and Creamery and are bringing it is as a new addition to our cheese selections.

Since 1984, Vermont Butter & Cheese has crafted artisanal dairy products in the European style through a vital link with local farms. The company supports a network of more than 20 family farms, providing milk meeting the highest standards of purity.

This cheese epitomizes all that is special about goats and goats' milk, and the making and caring for a small cheese. When we think of French goat cheese we reminisce about the open air markets where small, delicately ripened, Crottins de Chavignol are on display. Made from pasteurized milk, Bijou drains overnight in cheese cloth after 24 hours of maturation. The next day, the Bijou are formed and moved into a drying room, and then into the aging room where the natural rind will grow in a controlled environment. At the right maturity, the cheeses are wrapped in their individual micro-cave packaging.

As this cheese ages the interior becomes soft and the flavor more robust. When in France, you cannot read a menu that does not include *chevre chaud*. Simply cut Bijou in half and place rind side up on a baguette. Toast under the broiler for five minutes and serve with a salad. This French-Style Bistro entrée is perfect for a gathering with friends.

A mild, fresh goats' milk flavor, it has a smooth and creamy texture. With sweet and mild, notes of fresh flowers, citrus, hazelnuts, yeast

- Make a traditional *Toasted Bijou* salad.
- Dry Bijou in the cooler and add olive oil with fresh herbs.
- Feature several Bijou both fresh and aged on a cheese board with crusty bread, nuts and dry fruits
- Fold slices of prosciutto around slices of Bijou, warm in the oven until cheese melts, serve with braised or fresh marinated endive.
- Grill on top of a caramelized onion tart or frittata.
- Dry in a cooler and shave or grate to give intense aged goat cheese flavor to all dishes and sauces.
- Place slices of Bijou on phyllo dough, bake for five minutes. While browning in the oven cook a blend of dried cherries, chopped hazelnuts, and honey to serve as an accompaniment.

SHIRAZ'S RECIPES FOR FEBRUARY

This month's featured food item is Merrilily Gardens Sweet Tomato Chutney. It is a simple way to add a dash of flavor to a cheese plate, fish, or a vegetable dish. In a time of year when good tomatoes are scarce, it satisfies my cravings for homegrown Georgia tomatoes. Merrilily Gardens Chutney is just \$6.99 a jar, and is automatically included in wine club. Try this great condiment on top of okra; with a roast beef and goat cheese sandwich; on cornbread; on roast pork; over a vegetable casserole; on an omelet; or make a grilled cheese sandwich on rye and top it with the chutney.

PROSCIUTTO WRAPPED SEA BASS

2 pieces of sea bass (or other delicate white firm fish)
2 thick or 4 thin pieces of prosciutto
1 Tablespoon olive oil
4 Tablespoons Merrilily Gardens Sweet Tomato Chutney

Heat olive oil over medium heat. Wrap each fish in one large (or 2 small) pieces of prosciutto and place in the olive oil. Fish will be cooked perfectly in the time it takes to brown the ham on each side; be careful in turning the fish so that the meat holds together. Serve with greens and top with tomato chutney.

Serves 2.

ALOO GOBI WITH CHUTNEY

1 Tablespoon olive oil
1 Tablespoon cumin
1 onion, peeled and cut into small strips
1 teaspoon coriander seeds
1 Tablespoon coriander powder
1 teaspoon tumeric
1 teaspoon salt
1 Tablespoon paprika
1 Tablespoon chopped ginger
1 Tablespoon chopped garlic
4 large potatoes
1 jar of Merrilily Gardens Sweet Tomato Chutney
¼ cup water

*optional – 1 head cauliflower cut into small chunks

Heat oil in a wok or large skillet. Add cumin and onions and cook to a light gold color. Add coriander, tumeric, salt, and paprika. Add ginger and garlic and stir again; add potatoes and chutney. Cover and simmer 20 minutes, adding water halfway through to keep potatoes from sticking to the pan. (optional—add cauliflower with water for a complete vegetarian meal. you can also add meat at this time. if you add either, double the amount of onion.)

Serves 6

CHICKEN QUINOA

½ cup quinoa (or rice)
1 cup water
1 Tablespoon olive oil
2 boneless chicken breasts, cut into strips
1 apple, cut into slices
5 Tablespoons Merrilily Gardens Sweet Tomato Chutney
2 Tablespoons raisins
2 Tablespoons of butter

Boil water and add quinoa. Cover and do not remove lid until quinoa is completely done. Leave on heat for 5 minutes; remove from heat and leave to rest for 20 minutes. Heat olive oil on medium high and brown chicken on both sides. Add apples and ½ cup of water and cover; simmer until apples are softened. Add chutney and raisins, and simmer 5 minutes. Add butter, stir to melt, and serve over quinoa.

Serves 2

Wine Club Premier Cru Level!



Premier Cru Level Pick

Bodegas Diaz Bayo Nuestro 2006

100% Tempranillo

David Sampedro (Calma, Big Bang) has done it again, with silky smooth, complex Tempranillo. A later harvest, gravity feed and cold fermentation in concrete make for intense fruit backed with elegance. Unfiltered, it is creamy, plush, and rich, with some great spice on the finish. Forward fruit, berry, and touches of cigar, it also has heft to slice through big dishes. So put something on the grill like blackened mushrooms, beef, or what I had in Spain—a whole pig!!

**90 points = Parker's Wine Advocate
\$29.99**

**note—this wine is extremely limited.
only 250 cases came into the U.S.*