

## UPCOMING EVENTS



### THURSDAY, JANUARY 15

**Girls Night Out! "A fresh start for the new year"**, featuring The Laundress products

A sophisticated, luxurious, and easy to use collection, The Laundress is actually extremely affordable for the amount of quality it provides and the commitment to the environment it involves. This is a line we picked up at the store because I couldn't find anything nicer for my own personal use. See why we're so excited about it! The Laundress is revolutionizing proper garment and home furnishing care while at the same time turning a necessary domestic chore into a luxurious experience. The products are organic and renewable, plant based, and dye, sulfate, phosphate, chlorine, bleach, and artificial fragrance-free. 7-9 p.m. at Shiraz  
\$25 for hot tea & cava cocktails, tea sandwiches, samples, and a clean party favor

**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. . .

### MONDAY, JANUARY 26

Emily will be teaching a cooking class at the Rolling Pin "Pairing Wine with Seafood" 6:30 to 8:30 p.m., demo also includes food and wine. Three courses of food and wines to match \$65  
visit [www.athensrollingpin.com](http://www.athensrollingpin.com) to register for this class with limited seating

### THURSDAY, FEBRUARY 5

#### CHOCOLATE AND WINE PAIRINGS!

Join us for a really fun evening as we taste our new line of Italian chocolates from Cuorenero. With infusions of Billberry, Bee Pollen, Tobacco, and more, we are excited to offer this company to you. Andrea Tossolini of Fruit of the Boot, the importer of the chocolates, will be here to talk to us about their launch in the U.S. Also here to talk to you personally will be Kristen Cooper of Vinifera Imports, the company that brings in the Italian wines we will pair with the range of chocolate. We will be tasting 8 different wines paired perfectly with the flavored chocolates as well as the special origin chocolates from Cuorenero. The selection will include both reds and dessert wines for your enjoyment. Hosted at Depalma's Westside 6:00 p.m.  
only \$20 per ticket

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**Shiraz**  
FINE WINE & GOURMET

Someone once asked legendary wine writer (and partner/owner in a winery) Harry Waugh if he ever mistook a Bordeaux for a Burgundy. His reply?

"Not since lunch."

### Old World Versus New World

We use the terms "old world" and "new world" frequently when describing wines; but what does that mean? Technically, these words identify the countries on the globe that grow the grapes. However, these words are used to identify a general style that is indicative of how the wine is made more than where it is actually from.

Old world wines typically come from just that—the old world. These are countries that have been making wine for hundreds of years, and are very entrenched in tradition. Some wineries in the old world have been owned by the same family for centuries. Europe is the home for old world wineries, with generations of winemakers firmly steeped in the knowledge of the soil where they grow their grapes.

The new world is, well, newer. The United States, for example, is younger as a country than many wineries in Italy or France. Australia, South Africa, and Argentina are other examples of relatively new wine production. New world regions, with their younger breed of winery, are quicker to embrace new implementations, such as screwcaps, pneumatic presses, and devices that measure optimum tannin ripeness in grapes.

Old world wines as a style are true to the terroir—the combination of sun, soil, and climate unique to any given place. This sense of place drives the wine, as does a consciousness of food. One of the truest ways to determine old world wines is how they are MADE to drink with food.

New world wines tend to focus more on the grapes themselves more than the soil in which they are grown. This is why the French say "Crozes Hermitage" and Americans say "Syrah." There is also more emphasis on the winemaker in new world wines, as well as a more fruit-forward style (this also often involves more oak used in the treatment of the grapes). As a result, it is not as important to pair them with food—new world wines are made to drink alone.

Of course, there are exceptions to every rule. Just as some wineries in Australia embrace old-school techniques of winemaking and deference to terroir, there are up-and-coming winemakers in Germany who are defying tradition and incorporating state-of-the-art technology in their production. Examples abound.

In my opinion, some of the best wines being made today are a combination of the two styles. These are a combination of respect for what the earth gives us and the use of discoveries that improve the quality of the finished product for you, the consumer.

[www.shirazathens.com](http://www.shirazathens.com)

JANUARY 2009

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

**Barberani Castagnolo Orvietto 2007**  
**Umbria, Italy**

**Procanico, Verdello, Grechetto, Malvasia, Drupeggio**  
From an historic estate within the limestone-rich hillsides in Orvietto, this is a white that is intense even though it is crispy and fresh. The intense citrus notes are balanced by equally intense herbs on the nose and on the palate. Oregano and other herbs are heavy, but the brisk finish pulls it off before the wine is weighty itself. There is a rosy and nutty note that rounds the whole thing out. Wonderful with grilled fish, herbed vegetables, or white meat.  
**\$14.99**

**Quinto Crasto Douro 2006**  
**Douro Valley, Portugal**  
**50% Tinta Roriz, 15% Touriga Nacional, 20% Tinto Barroca, 15% Touriga Franca**  
**(the reserve '05 is #3 on the Spectator's top 100)**

An old estate, vines up to 90 years old grow on terraces around the winery. They have the combination of old traditions such as foot trodding for the reds along with a new innovative cooling plant to keep the grapes fresh. For over 100 years, the same family has produced this fresh, fruit-forward red that is juicy with touches of licorice and spice. Little or no oak on the red grapes makes for a soft wine that smells of crushed red berries.  
**\$17.99**

**Domaine Font Mars Cabernet 2007**  
**Vin de Pays, Languedoc, France**

The importer asked this winery to make a Cab, produced in an area where fossils of dinosaur eggs have been found. No wonder the soil is full of fossils and alluvial sediment. Unfiltered, it has ripe red fruit notes, along with typical Cab notes of green peppers and barnyard. Flavors full of minerals and earth also have dark fruit—silty, cranberry-laced black raspberry, gravel, ash, and chicory. Good on its own, it also balances out eggplant or brined pork.  
**\$12.99**

**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:**

**Feudo de Maria Merlot 2006**  
**Sicily, Italy**

Martino Biscardo (from Veneto) was so impressed with this winery he has teamed up with them in a brand-new facility on the island. The high slopes of Sicily give Merlot the long ripening time that it needs to really come into its own; a hefty nose with lots of ash and herbs also is reminiscent of cranberries, raspberries, and other red fruits.

On the palate, it has a strong herbal note with gobs of red and black fruit and light spice. Concentrated in flavors and aromas, this makes a pretty wine to match up to bigger foods this winter. Try it with brined pork loin or chops, grilled eggplant, or even a grilled ham and cheese sandwich.

**\$13.99**  
**Wine Club Deal of the Month - \$11.99**

**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**  
**Archery Summit Pinot Noir 2006**  
**Willamette Valley, Oregon**

With the same latitude as Burgundy and Dijon and Pomard clones, it is no wonder that this Pinot is so highly regarded. Rosy and vanillin characters lead into a silky, rich, asian-spiced nose. Currants, plums, and cherries are rich and beautifully integrated with a concentrated, lush profile. Try this with anything from root vegetables to seafood to steak, but preferably with something with some interesting spices in the profile. This is a pretty and plush wine.

**\$44.99**  
**This month only \$34.99 for wine club members!**

**SHIRAZ'S RECIPES FOR  
JANUARY**

This month's food is Fire and Flavor Herb de Provence 30 Minute Brine. It is great to use for legumes or cabbage to soften the vegetables up; Follow the simple instructions on the package for chicken or pork; or try one of the recipes below. 30 minute brine is only \$6.99, and comes automatically with wine club.

**SAUTEED PROVENCAL CHICKEN**

1 lb. chicken breasts  
½ cup Fire & Flavor Herb de Provence 30 Minute Brine  
2 Tablespoons olive oil

Cook brine with 1 cup water until dissolved. Add 1 cup ice water and pour over chicken in a shallow container. Leave for 30 minutes and then heat olive oil in a saute pan over medium-hi heat. Add chicken and brown on both sides, about 6 minutes total.

Serves 4

**PROVENCAL WINTER CHICKEN SOUP**

1 lb. chicken breasts as prepared above OR 2 lb. whole chicken prepared with Fire & Flavor Brine directions.  
2 Tablespoons olive oil  
2 cups red onion, diced  
2 cups brussels sprouts, trimmed and halved  
2 cups baby carrots, matchsticked  
3 cups new potatoes, quartered  
8 cups chicken broth (broth from the whole chicken in brine is fantastic)  
1 T. extra Fire & Flavor Brine

Cook chicken, remove from heat, cool, and shred. Heat olive oil and cook onions. Once onions start to brown, add sprouts; after searing sprouts for about 2 minutes, add carrots and saute. Add about a cup of broth and then add potatoes. Gradually add the rest of the broth gradually as the stew thickens. Add the brine/ seasoning to finish the soup. Simmer for one hour. Serve with crusty bread.

Serves 6

**EASY PROVENCAL POTATOES**

4 new potatoes (or 2 irish potatoes), sliced thinly  
1 Tablespoon Fire & Flavor 30 Minute Brine  
1 Tablespoon olive oil

Heat olive oil on medium heat and add potatoes. Sprinkle brine over potatoes after cooking for about 3 minutes; cook for another 2 minutes or so until browning and then turn over. Cook for around 5 minutes until browned.

**EGGPLANT AND FIG SALAD**

4 cups arugula  
1 large eggplant  
½ cup Fire & Flavor 30 Minute Brine  
1 red onion  
1 ½ Tablespoons olive oil  
2 Tablespoons sherry vinegar  
½ cup fresh mint, packed loosely  
1 cup dried figs, cut into quarters  
3 ounces fresh chevre or feta cheese

Cut eggplant into ½ inch slices. Place the slices in a large casserole dish. Add 1 cup warm water to brine mixture and stir well; pour brine over eggplant and leave for 45 minutes. Take the eggplant out of the brine and press with paper towels to remove the water; finish draining on more paper towels. Then slice the onion thinly; heat 1 Tablespoon olive oil over medium heat in a frying pan and add onions. Cook for around 3 minutes until onions start to brown. (meanwhile, divide the arugula among 4 plates) Turn heat down to medium low and remove pan from heat. Add sherry vinegar to onions and stir. Divide onions evenly among plates. Put remaining olive oil in the frying pan, warm, and add eggplant (give the slices one more pat dry before cooking). Saute the eggplant 3-5 minutes on each side, until browned. Alternatively, it can be put on a grill for 3 minutes each side. While the eggplant is cooking, tear the mint leaves and put them over the onions. Divide eggplant slices among the plates and top each serving with a round of cheese.

**FRENCH THOUSAND-YEAR OLD EGGS**

Hard boil the number of eggs desired. Then mix 2 Tablespoons of Fire & Flavor 30 Minute Brine with 2 cups of water and 4 red or black tea bags. Crack the eggshells lightly with a spoon to crackle the shells all over without actually breaking through to the egg. Then steep the eggs in the tea mixture for 2-3 days in the refrigerator. When the eggs are ready, crack the shells completely, halve them, and sprinkle lightly with black pepper to serve.

**\*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.