

UPCOMING EVENTS



WEDNESDAY, JULY 29
5 – 8 P.M.
(SEE BELOW FOR SPECIFIC TIMES)
GERMANS IN JULY AT SHIRAZ
\$20 RSVP

Special guest, Master Sommelier Michael McNeil, will guide you through a seminar of German wines and what makes certain ones special.

Learn about words like Kabinett, Spatlese, Piesporter Goldtropfchen, Halbtrocken, Scheurebe, and Grosses Gewachs.

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. We will also be selling fresh bread from the Daily Neighborhood Deli. All of these selections will change weekly, but they will always be fresh--and delicious.

Try distinguished estates such as Reuscher-Haart, Schneider, Kruger-Rumpf, Strub, Messmer, and Gysler.

Taste a total of 10 wines from small wineries we love.

Two seminars and tastings:

#1 5:00 p.m. to 6:00 p.m., followed by wine and appetizers from 6:00 to 6:30

#2 6:30 p.m. to 7:30 p.m., followed by wine and appetizers from 7:30 to 8:00

We ask that you come in 10 minutes before your scheduled time to keep the tastings together for everyone.

Each of the tastings is limited to 20 people, so call us to get your name on the list.

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! Wine club also gets an extra 5% off all cases in the store. If you are a member of our wine club, you'll also get the first peek at special items here in the store. 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

"No mixed case of wine is complete without a bottle of Kabinett, whether the recipients think they like German wine or not."

-Wall Street Journal

What makes a wine the best? According to Bodegas Licinia, it is an uncompromising commitment to the finest and nothing else. Winemaker Olga Fernandez makes just one wine at Licinia, blending different lots of four wines from three vineyards. And at a total of only 1,000 cases, she can be particular about what goes into this special bottling.

Vinos de Madrid is a little-known region just South of the capital city of Spain. Though not as famous as some of its brothers to the north, wine and olives have been the two major commodities there since the 1500s. Bodegas Licinia was founded by a famous professor of viticulture, and one of its hallmarks is 100% organic farming practices. The goal is a wine that speaks of this special terroir.

They also utilize the newest technology to keep in tune with the vines, such as special barometers for vine growth and weather placed strategically throughout the vineyards. And in the unassuming warehouse tucked off a side road, Olga takes quality control to a whole new level. Licinia has not one, but two sorting tables, 3 different types of fermentation tanks, and another assortment of tanks for experimentation with the juice.

This is not a fancy showboat winery with gardens and a tasting room--the bathrooms aren't even finished out. Instead, it is a homage to the soil and soul of Madrid where attention to detail is paramount. The small, cool room with 180 barrels and metal cages housing wines yet to be released is a testament to hard work in an effort to do something superb. No flash, no glamour, just neat rows with markings on each vessel.

Olga did not include Merlot in the 2006 bottling because it did not meet her strict standards, and she changes the blend depending on what the different lots bring to the overall flavor profile. There are three clones of Tempranillo here, and she even uses two trellis systems to bring out unique characteristics--some have softness, aromatics, and acid; others have fat, fleshy, plummy flavors.

The key here is that everything is done with careful planning and absolute attention to the process from start to finish. Olga insists that there is never enough time in the day to finish all that she envisions for this project. Selecting grape clusters by hand, refrigerated trucks for the grapes, and soil tests in the vineyard are just small parts of what make this work of passion a work of art.

Yes, the mantra at Licinia is "no compromises." And it appears to be working for them so far: in a blind tasting of 200 wines this year by a panel of 50 distinguished winemakers, Licinia was named the best red wine in Spain. And that accomplishment, was with the 2006--their first vintage. Not bad for a little warehouse on the outskirts of Madrid.

www.shirazathens.com

JULY 2009

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

**Geil Bechtheimer Heilig Kreuz
Scheurebe Kabinett 2007**

"Discovery of the year" -Gault Millau
If you haven't discovered Scheu, get on the bandwagon! Clear and firm, it is a sleek, finessed, cat-like wine. But it is still Scheurebe—light but textured, delineated but spicy. The plummy, quince-laced fruit has hints of violet and lavender. And '07 has brilliant acidity, a juicy, slippery mouthfeel that finishes with a firmness of minerality. Great with any food, try it with Caribbean BBQ sauce for an extra treat.
\$18.99

**Dacu Tempranillo 2007
Ribera del Guadiana, Spain**

This was voted one of the best values on my buying trip to Spain! Though it has bright fruit and acid, it is a soft, pretty red. Blueberry, bacon, raspberry, and black pepper finish clean. Very smooth, with sweet tannins, the ruby color attests to its charming, subtle flavors. Since the aromas lift so lightly out of the glass, it is a great match for lighter foods with BBQ sauce, like shrimp or vegetables.
\$11.99

**Cline Mourvedre Rose 2008
Contra Costa County, California**

Ruby pink in color, it's a soft, fruit-forward (but dry) alternative for red wine drinkers now that the heat is spiking. Cranberry, strawberry, citrus, and fresh cut melon make for a plush, fresh, dry, refreshing wine. It's like a garden party in a glass!

**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.

Very limited, grab this Cline while you can, as we have labeled it "slurpable". And it's fantastic with barbecued ANYTHING.
regularly \$14.99--this month, only
\$12.99

This Month's Feature:

**Zolo Malbec 2007
Mendoza, Argentina**

This wine is pretty classic for Malbec on the nose, with meat and smoky black berries. A little inky in the texture, it has hints of rosy flowers along with tarry dark fruit. It tastes like you would expect, with its blackish-purple color and dark aroma. Not harsh, no round edges, just smooth, dark Malbec. It is delicious with grilled foods, especially with Caribbean BBQ sauce. Try it with our version of Picadillo!
\$14.99
wine club deal of the month = \$11.99!

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 an extra \$25 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! Premier Cru Level members also get an extra 10% discount on all cases in the store. See us for any questions about becoming a PCWC member!

**Premier Cru Level Pick
Maclean Cabernet 2003, Napa Valley**

This is a beautiful example of Napa Cab. Dark dried fruit, blackberry, roses, cocoa, and sandalwood on the nose are truly enticing, and the palate is nicely wound, rich and heavy, but smooth. Spicy oak, dark fruit liqueur, and cigar are balanced out with gravel and a hint of ash on the backbone. Fewer than 500 cases were made, so we don't have much to go around. And it is drinking great right NOW.
regularly \$49.99
This month, only \$34.99!

**SHIRAZ'S RECIPES FOR
JULY**

This month's food item is Nature Isle Spicy Caribbean BBQ Sauce. Not so much spicy as full of flavor, this BBQ sauce can be used on any number of things to make them more delicious. Some ideas: Add to mashed sweet potatoes or as a side for sweet potato fries; Cook chicken livers in it; Use it as a glaze for planked salmon; Mix pineapple syrup and BBQ sauce together and marinate pork, grill the pineapples and serve with it; Make a BBQ chicken pizza or sub; Marinade bass in sherry, lemon, garlic, and soy, then baste with sauce while grilling; or try any of the recipes below. Spicy Caribbean BBQ Sauce is only \$6.99, and comes automatically in wine club.

**STUFFED CHICKEN BREASTS
WITH BBQ SAUCE**

- 4 chicken breasts, skinless and boneless
- 4 standard slices ham
- one apple, diced
- 1 Tablespoon lime juice
- 1 Tablespoon thyme
- 4 Tablespoons Nature Isle Spicy Caribbean BBQ Sauce

Combine apples, lime, and thyme in a small bowl. Preheat oven to 350 F. Place each chicken breast between two sheets of plastic wrap and flatten. Put one piece of ham on each breast and top with a quarter of the apple mixture. Roll each chicken breast tightly and place them closely together on a foil-lined pan and top with half of the BBQ sauce. Bake the chicken for 10 minutes and top with the other half of the sauce. Serve with collard greens sauteed with olive oil and garlic.

**JAMAICAN PICADILLO
(CUBAN BEEF HASH)**

- 1 pound ground beef
- 1/2 onion, chopped
- 2 Tablespoons garlic, minced
- 1/2 red green bell pepper, chopped
- 1/2 green bell pepper, chopped
- 1 cup raisins
- 1/2 jar (8 ounce) green olives with pimentos, drained and chopped
- 6 ounces (1/2 bottle) Nature Isle Spicy Caribbean BBQ Sauce
- 1/2 cup water
- 1/2 bunch cilantro

Brown the beef in a large pot over medium-high, about 10 minutes. Pour off grease, stir in onion and garlic, and cook for 2 minutes; add peppers, raisins, olives, BBQ sauce, and water, and bring to a simmer. Reduce heat to med-low, cover, and simmer 10 minutes, or until the peppers are cooked to the desired tenderness. Add cilantro and serve over saffron rice and black beans.

**VEGETARIAN OPTION: Make beans the center of this dish. Omit beef and start with onions; add 2 cans of drained black beans with the peppers, raisins, etc. Serve over saffron rice.
*Try the leftovers as a stuffing for empanaditas—if you

don't want to make the dough yourself, simply roll out canned crescent rolls, fill, pinch the edges together, and bake.
serves 6

CARIBBEAN TURKEY BURGERS

- 1.25 pound ground turkey
 - 1/2 cup Nature Isle Spicy Caribbean BBQ Sauce
 - 1 Tablespoon sesame oil
 - 1/2 cup fresh basil
- Form 4 patties with all of the ingredients. Heat 1 Tablespoon olive oil over medium heat in a large skillet and add the burger patties. Turn frequently, about 8 minutes total for each side, making sure the burgers are done.
4 hamburger buns
Top with:
1/4 cucumber, sliced
12 small leaves fresh mint
onions and peppers to taste
4 teaspoons Nature Isle Chutney

Cook the onions and peppers for about a minute. Put three slices of cucumbers, each topped with a mint leaf, on each burger. Top with onions, peppers, and a dollop of chutney.
**VEGETARIAN OPTION: make this with chickpeas instead of turkey--simply smash the peas and add all the other ingredients.

serve with Island Three Bean Salad.

ISLAND THREE BEAN SALAD

- 1/4 can corn, drained
 - 1/2 can kidney beans, drained
 - 1/2 can garbanzo beans, drained
 - 1/4 red bell pepper, diced
 - 1 scallion, diced
 - 1 Tablespoon fresh cilantro, chopped
 - 1 Tablespoon fresh basil, chopped
 - 3 Tablespoons Nature Isle Spicy Caribbean BBQ Sauce
- Mix all ingredients and serve cold or at room temperature.
Serves 4

CHECK OUT OUR NEW CHEESE PROGRAM!

We will be expanding our cheese program starting July 3rd, 2009! Look for an increased selection at the same reasonable prices, with more samples and information.
Make sure you think of Shiraz first whenever you need to shop for cheese!