

**Shiraz**  
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

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**UPCOMING EVENTS**



**THURSDAY, JULY 22  
A SUMMERTIME WINE AND FOOD TASTING AT ASHFORD MANOR!  
7 P.M. \$30 PER PERSON**

Enjoy the spacious and beautiful grounds behind Ashford Manor Bed & Breakfast with a progressive tasting. From the porch to the pool, we'll showcase the beautiful terraces on the 5 acre property while providing wine and food perfect for entertaining in hot weather.

Wines featured for the event will be from the portfolio of Trireme Imports, with a wide array of dry white, rose, and red Greek wines, as well as a sweet white. Special guest Josh Lavis will present unique wines that are new to the state of Georgia.

The food will be catered by Shiraz and Ashford Manor, with a heavy emphasis on fresh ingredients, wild caught seafood, and locally raised organic vegetables. Sample the fresh fare and see why Greek wines are a great match for all types of food, not just traditional ethnic dishes.

Ending by the pool at dusk

\*\*optional—bring your swimsuit for a cold dip at sunset!

**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.

**COMING IN AUGUST: A NORTH GEORGIA WINERY TOUR!  
YOU KEEP ASKING FOR IT, HERE IS OUR LATEST GREAT TOUR ON  
THE MAGICAL WINE BUS.**

**SATURDAY AND SUNDAY, AUGUST 7 - 8**

**\$275 per person; \$250 for wine club**

Rates based on 2 people per room

(OR \$260/ 235 per person if you share a room with another couple)

(OR \$360/ 340 per person with Persimmon Creek cottages included)

Singles, don't be scared—if you can share a room, we can get you the same rate!!

First-come, first-served on all room requests; we need 20 reservations to book the trip!

\*\*this is a very special trip! Your ticket includes: breakfast, lunch, and dinner for 2 days; all transportation; tastings, taxes, and tips; AND your hotel stay.

**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.*



*"The wineries were fantastic and each one had something to remember them for."*

*-customer on second wine tour*

**NORTH GEORGIA WINERY TOUR  
ITINERARY 2010**

**SATURDAY, AUGUST 7**

-9 a.m. meet at Shiraz for brunch by Mama's Boy, along with a bloody mary bar. We'll have a spread of scrambled eggs, bacon and sausage, fresh fruit, and muffins.

-Tasting at Yonah Mountain Vineyards' beautiful new mountain tasting room with winemaker Joe Smith, featuring some new releases

-Lunch at Nacoochee Grill—choice of 4 entrees from a great Helen establishment, accompanied by a glass of wine from Habersham

-Tasting at Habersham Winery with Steve Gibson, president of Winegrowers Association of GA. Habersham is one of Georgia's oldest and largest.

-Tasting in the vineyards at Tiger Mountain Vineyards under the trees with owners John and Martha Ezzard, along with dessert

-Tasting in Stonewall Creek Vineyards, with their Rabun Red, a Tiger Mountain side project, with grower Carl Fackler

-A visit with the Freesian sheep at Persimmon Creek, future makers of artisan cheese

-Dinner in the garden at Persimmon Creek, featuring vegetable lasagna with veggies grown right there in the garden by owners MaryAnn and Sonny Hardman

-Accommodations at the Old Clayton Inn (limited reservations available at the Persimmon Creek deluxe Cottages, including a bottle of wine).

**SUNDAY, AUGUST 8**

-Continental breakfast (or full breakfast for Cottage guests) at the Old Clayton Inn lobby at 9:30 a.m.

-An educational tour of the state-of-the-art winery at Wolf Mountain Vineyards with owner and winemaker Karl Boegner, along with a tasting in their new tasting room with a view

-Brunch at Wolf Mountain, featuring Southeastern cheeses and Southern Regional cuisine. This is their 8th annual regional artisan cheese month and vineyard luncheon buffet!

-Tour of the barrel room with owner and winemaker David Harris at Blackstock Vineyards and Winery and enjoy lunch from the grill on the deck, surrounded by vineyards

-Full tasting on the crush pad at Three Sisters Winery with owner Doug Paul, complete with a winery tour and barrel tasting. Includes a wine paired with snack food too!

-Sandwiches and snacks on the bus from Mama's Boy, arriving back at Shiraz by 8 p.m.

www.shirazathens.com

JULY 2010

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

## JULY

### Leitz Out Riesling 2008 Rheingau, Germany

A refreshing, light and clean dry wine. Leitz delivers with firm fruit, like apple and bosc pear, paired with lilac and lemon myrtle. With slate on the palate and chalk on the finish, the stoniness balances the quaffable fruit. My notes on this wine included "just yummy!" In true Rheingau fashion, this wine is great with anything, and can tackle spicy or barbecued food better than your average white.

**\$14.99**

### Once "The Table" Cabernet Sauvignon 2007 Napa Valley, California 78% Cabernet, 18% Cabernet Franc, 4% Petit Verdot

The winner of a blending contest by Sommeliers in New York City, it does indeed make for a great food wine. In fact, it is the house pour at the French Laundry! (under a different label, of course) Big purple fruits make a deep, rich nose. Fruit-forward, it has gobs of spicy ripe berries; cassis, cigar, coffee and cream complete the lush profile. Try with rich, hefty dishes.

**\$22.99**

**this month only \$20.99**

### Ventisquero Yali Cabernet-Carmenere 2008 Colchagua Valley, Chile 60% Cabernet, 40% Carmenere

Yali helps protect the fourth of Chile's bird species that migrate to the wetlands every year. This red is bright and focused, with Bing cherry, spice, and tannin. Soft black fruit and cherry flesh out into spicy blueberry and blackberry, along with macerated sweet cherries. Firm, dark, and deep, it is a wine for barbecue. And with organically grown grapes and credits to offset carbon emissions, it's a wine you can feel good about buying.

**\$9.99**

**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:

### Shannon Ridge Petite Sirah 2008 Lake County, California 90% Petite Sirah, 5% Zinfandel, 5% Syrah

A great little operation, this winery is family owned, sustainably farmed, and made of 100% Lake County fruit. The nose has big, chicory-laden fruit, with good structure backing it up. Boysenberry, vanilla, oak, char, and tannin have just enough heft and muscle to match up with grilled foods, burgers, and good ol'-fashioned BBQ. If you love good Petite Sirah, you'll be happy--but with only 2400 cases made, we don't know how long it will last!

**\$12.99**

**wine club deal of the month = \$9.99!**

## This month's featured brews:

With British and USA match-ups during the World Cup, we started talking about the differences between our beers and theirs. The U.S. tends to do higher gravity, full and hefty offerings. The English like quaffable, refreshing beers. We've come up with 4 good examples of beers from both sides of the pond this month. Enjoy!

### HEAVY SEAS BEER, Baltimore, Maryland

Red Sky at Night Belgian Style Saison Ale

A seasonal, this is a farmhouse style ale, which means it is the kind of beer you drink after working outside all day. It is very fruity, with touches of pumpkin and tropical fruit. Crisp, with hints of bitterness--a grassy finish keeps it refreshing.

**\$9.99 / 6-pack**

Small Craft Warning Uber Pils

A bigger style pilsner, with live yeast in the bottle to naturally carbonate the beer slightly. This double pils smells like black raspberry and yeast, and the palate has hints of bread and caramel. The brewery recommends this as THE beer to pair with crab!

**\$9.99 / 6-pack**

### BRITISH INVASION

Samuel Smith Organic Cider

Pretty, refreshing, delicious cider--honestly, I didn't write too much about this beer because I was just too darn busy enjoying it! But if you like ciders that aren't too hard, this is the one for you. It has all the racy acidity that you want in a cider, and none of the bite you don't.

**\$3.99 each**

Black Sheep English Ale

A premium bitter, this is made by the same crew that does the Monty Python Holy Grail Ale. But it's a little smokier, with hints of chicory and cream. The finish is nice and clean, with a touch of baked apple brioche flavor. A great example of a dark Ale for the summer.

**\$3.99 each**

**This month's beer club gets 2 each of the 4 beers  
offered, plus 2 pint glasses! A \$32 value.**

## SHIRAZ'S RECIPES FOR JULY

This month's food item is your choice of Nature Isle Caribbean products. They are all-natural, gluten-free, vegan, kosher—and delicious! foods made with the spirit of the islands and almost too easy to give recipes for. Coat meat or tofu overnight in jerk; try the best hot sauce ever as a splash on anything; cook BBQ sauce-marinated fish; try chutney over cheese and crackers; or a myriad of other uses. All Nature Isle gourmet products are only \$6.99 apiece, and wine club members get one free this month in wine club!

\*\*look at the July 2009 newsletter for Spicy BBQ Sauce recipes!

### JERK-COCONUT SHRIMP

1 pound shrimp, peeled & deveined  
1 cup Nature Isle jerk seasoning  
2/3 cup dried coconut  
2/3 cup panko or other bread crumbs

Toss shrimp well in jerk. Mix coconut and bread crumbs together and toss shrimp in mixture. Bake at 425 F for 10 minutes; turn off heat and let shrimp rest for a few minutes before serving. Try with rice topped with Nature Isle chutney..

### HONEY HOT SAUCE CHICKEN

6 Tablespoons honey  
5 teaspoons any Nature Isle hot sauce  
1 1/2 pounds chicken  
1 Tablespoon olive oil  
salt and pepper to taste

Mix honey and hot sauce together. Cut chicken into "finger" strips and heat olive oil on medium high heat. Sprinkle salt and pepper on meat and cook until browned on both sides in pan. Pour sauce over the top and serve.

\*great on tofu!

### CITRUS MARINADE FOR FISH

1/4 cup hot sauce  
1/4 cup extra virgin olive oil  
juice of 1 lime  
1/2 cup orange juice

## Wine Club Premier Cru Level!

Our first Cru pick is back! We bought what was left in the state of this Tempranillo lover's dream.

### Bodegas Matarredonda Juan Rojo 2004 100% Tempranillo, Toro, Spain 91 points - Robert Parker

From the oldest vineyard in Toro, established in 1880. The 80-year-old vines provide lots of concentration for deep, dark, and elegant wine. Big and intense, it is full of cigar, allspice, currant, and cassis. The inky purple fruit is chewy and laced with smoke, clove, and vanilla. It is plump, with low acid and plenty of tannin, making it a great wine to age. Try it with something on the grill now, and cellar some away for a special occasion later (drink over the next 10 years!)

**\$24.99**

**This month for Cru members = only \$19.99!**

## The Mouse Trap - Rani Bolton

You asked for Bufala--you got it!!

Tallegio has always had a great following here at Shiraz. So with the hot lazy days of summer we thought we would shake up the routine and bring in a rare and unique cheese, Quadrello di Bufala. This is a new buffalo-milk version of Tallegio by Quattro Portoni, cheese artisans located in the Lombardy region of Northern Italy.

Quattro Portoni started as a cattle farm in 1968 and was transformed into a buffalo farm in 2006 by brothers Bruno and Alfio Gritti, the original owner's sons. What's innovative about the Gritti brothers is not so much that they produce a "southern-style" (i.e., buffalo) in northern Italy. .but it's their success in taking styles of cheeses, like Taleggio, and substituting buffalo milk for cows' milk. In this way, they're applying somewhat of a "southern-style" to classic "northern" cheeses.

So what happens when you produce a cheese, Tallegio, which by definition is made with cow's milk and is instead made with buffalo's milk? Amazing things happen -- you get Quadrello di Bufala, a soft creamy washed-rind cheese. This version has a much less pungent odor than cow Tallegios and a richer milkier taste that lingers lusciously on the tongue. - Perfect to spice up the summer doldrums.

Serve Quadrello di Bufala as a special component in a caprese salad; put between 2 slices of good bread and grill; top with four onion spread, eggplant tapenade, or chutney; or top pasta with it. It is incredibly easy to incorporate in a recipe and always makes everything extra special!