

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



**TUESDAY, JUNE 22
"AROUND THE WORLD" AT FLIGHT!**

join us for a tasting of food and wine at Athens' newest great restaurant.

5 courses and 5 wines

featuring wines from 5 countries paired with Chef David's picks from the brand new menu!

\$40 per person, all-inclusive

we are currently taking reservations; more details to follow

**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.

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.*



"You did a wonderful job of putting the trip together--we all had a blast and it was something I will never forget."

-customer on our first Georgia wine tour

WHY BUY GEORGIA WINE? (a sampling. . .)

New ones to us. . .

Yonah Mountain Vineyards

Established in 2008, one of Georgia's newest wineries does us proud. The wines are world-class, and so is the tasteful tasting room; look out the back picture window for a field of horses. The craftsmanship is beautiful, with wooden staves on the bar and wine barrels for tasting tables.

Three Sisters Winery

The owners, who used to be in TV (I grew up hearing the proprietor's soothing voice on WGN Chicago) are all about accessible wines. And you know how we hate wine snobs, so we found friends right away with Doug and Sharon. These are family grown, estate wines—that are good. We are excited to bring them to you starting later this month.

and some favorites. . .

Tiger Mountain Vineyards

John Ezzard is meticulous in the vineyard. He patented a trellis system fit for Georgia weather, and grows varietals that aren't the most famous, but are better suited to the terroir here. And TMV is famous among our customers for their inherent southern hospitality.

Persimmon Creek Vineyards

The Hardmans are nuts about dirt! And the wine, unique to the soil in their vineyards near Clayton, shows the same passion for terroir. A small and truly local winery, they now have a tasting room in downtown Clayton and a small herd of Freesian sheep for future GA cheeses.

Wolf Mountain Vineyards

Carl Boegner is looking to provide a complete food and wine experience. He blends in European fashion, and incorporates varietals that grow well here. The tasting room has one heck of a view of the North Georgia mountains. And WAIT til you try his bubbly!!

Blackstock Vineyards

David Harris of Blackstock is a true pioneer in Georgia wine. After starting the first winery established in the wonderful wine area of Dahlonega, David was involved with almost every other winery in the area as well. Named the "#1 up and coming winery in the US"--right here in Georgia!

Habersham Vineyards & Winery

The General Manager of Habersham, Steve Gibson, is the President of the WAG (Winegrowers Association of Georgia) They make a large array of both dry and sweet wines. They also own the Nacoochee Grill next door in Helen, home to great food—and wine.

www.shirazathens.com

JUNE 2010

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

JUNE

Hofer Gruner Veltliner 2009 Weinviertel, Austria

Estate bottled and biodynamic, this is one of the biggest steals I've seen all year. And limited—it had already sold out at the winery by the time it was delivered here! As the importer says, "this is going to become one of those once-a-year things where it's only available for 3 months." Altogether charming and refreshing, it is exactly what Gruner (groo-ner) should be—crisp, a little herbal, and citrusy in a clean, dry style. Perfect for the summer! And great with a stir-fry or Asian cuisine **\$14.99 1 liter!**

Ecker Zweigelt 2007 Wagram, Austria

I've always known this estate for their Gruner, but this is a wine to love in hot weather! To quote the importer, "man you NEED it in warm weather if you have meat on the grill of pizza on the plate." Dusty tannins, plummy flavor, clean with acidity and that crisp flavor you just can't get with wines aged in oak. "an obscure estate but inside Austria it is gulped away with hyperactive haste." What do they know that we don't?? Lots!! **\$13.99 1 liter!**

Domaine Cabirau Serge & Nicolas Grenache 2008

Roussillon, France

Serge & Nicolas are the vineyard owner and the winemaker--and they make a great team. Smoky raspberry, blackberry, and sour Greek cherries have a nice structure. It is big, but very French in style. Stony, rocky, and extremely dry on the finish, it is a delicious example of the most widely planted grape in the Rhone Valley. It's like getting a Chateaufort du Pape for only \$20!

Robert Parker = 92/93
\$19.99

This Month's Feature:

Tenuta Sant' Antonio Scaia Bianca 2008 50% Garganega, 30% Trebbiano, 20% Chardonnay

Four brothers run this winery, started by their father. Ultra-fresh, it has a full mouthfeel of yellow fruit in spades, with pear, lychee, and pineapple. The finish has honeysuckle and white pepper, with tons of zippy acid. It is a great balance of soft fruit and tangy, limey acidity.

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

Wine Club Premier Cru Level!



Premier Cru Level Pick

Exopto Horizonte 2006 80% Tempranillo, 10% Garnacha, 10% Graciano

Smoky, big, rich wine—if you thought we went a little too light on this month's selections, this is the wine for you! It is powerful and dense, with a lot of structure. Though I've enjoyed every vintage, this is the smoothest and prettiest to date, with more plums and figs to match up to the cigar and cedar. Extremely limited, too; only 325 6-packs came to the U.S.

93+ points, Robert Parker
\$34.99
this month for cru level = \$29.99!

This month's featured brews:



ABITA BREWING COMPANY, LA

Restoration Ale

A fresh beer with just a touch of bite, I love the texture of this with good clean citrus and a rich mouthfeel. I can imagine it with a creamy artichoke sauce on meaty fish. The proceeds go to hurricane victims in New Orleans. **\$8.99 / 6 pack**

Strawberry Harvest Lager

This is just so darn refreshing we can't get enough of it! There's a reason it is Abita's most popular seasonal. The fruit is not too sweet, and the acidity is just fresh. And the brewery is already sold out, so we have the only stash of it around, while it lasts. **\$8.99 / 6 pack SOLD OUT**

OSKAR BLUES BREWERY, CO

Gordon Ale

A full and zesty red ale with almost a rye quality. The lightly roasted caramel malt has a medium body and smooth, subtle hops. I like this in warm weather because it has a rich flavor without heaviness or bitter notes. **\$10.99 / 4 pack**

Ten Fidy Russian Imperial Stout

"Pours like a can of motor oil." A seriously big nose with chocolate and coffee. Like chocolate rose creams, with smoky oak, big hops, and a light spice. And why cans? The beer sees no light, they are ultra-portable, and easy to recycle. **\$15.99 / 4 pack**

**THIS MONTH'S BEER CLUB GETS \$30 OF GOOD
BEER FOR ONLY \$25!**

SHIRAZ'S RECIPES FOR JUNE

This month's featured item is Bluegrass Soy Sauce Co. bourbon barrel soy sauce. It is flat-out the best soy sauce I've ever had. Not too salty, it has rich flavors from the barrels it is aged in. Marinate tuna in soy, balsamic, olive oil, and fresh basil; add soy and orange zest to oil and vinegar for a dressing; have it with our sushi grade fish to dip; mix it with jelly for a glaze; or try some of my favorite recipes from the past years using soy sauce, below! Bluegrass Soy Sauce is only \$4.99, and is automatically included in this month's wine club.

WHISKEY STEAKS

2 ½ cups Bourbon Barrel soy sauce
10 ounces brown sugar
2 Tablespoons chopped parsley
2 Tablespoons ginger
2 teaspoons garlic powder
1 teaspoon dry mustard
7 Tablespoons sake

Bourbon (about 4 Tablespoons)

4 8 oz steaks or 2 porterhouse size

In a bowl, combine all ingredients except the last two. Whisk thoroughly until sugar is dissolved. Dip steaks in marinade for 5-10 minutes before cooking. After taking steak out of marinade, douse both sides with bourbon while cooking. Serve marinade in ramekins for dipping with steak with an optional dash of bourbon added.

ASIAN TOFU PASTA

1 pound pasta
½ cup olive oil
3 Tablespoons balsamic vinegar
12 ounces firm tofu, cut into cubes
½ cup Bourbon Barrel soy sauce
2 Tablespoons fresh ginger
2 cloves roughly chopped garlic
2 bell peppers, any color, cut into strips
1 cup cherry tomatoes, halved
2 Tablespoons basil cut into ribbons

For pasta:

Bring pasta to a boil and add a little salt and olive oil. Cook according to directions, drain, and don't rinse. Combine oil and vinegar and pour over the top of pasta. Top with vegetables and tofu and garnish with fresh basil.

Mix soy, ginger, and garlic together, boil, cool, and pour over tofu. Marinate about 2 hours.

Heat a saute pan on medium with a little olive oil, and add tofu. Season with pepper and cook about 4 minutes on each side. In a separate pan, heat a small amount of oil on medium and cook peppers until crisp, about 10 minutes; add tomatoes and cook another 5 minutes, seasoning with salt and pepper to taste.

*Can substitute chicken for tofu; for extra flavor, grill the veggies instead of cooking them on the stove. Tofu can be grilled in slabs and cubed afterward.

EASY FRIED RICE

2 Tablespoons grapeseed oil
3 Tablespoons Bourbon Barrel soy sauce
¼ cup frozen green peas, thawed
¼ cup carrots, cut into matchsticks
½ cup onion, chopped
2 cups rice, cooked

Put the largest skillet you have on medium high. Add grapeseed oil and heat for about a minute; add rice and soy sauce and stir while heating through. After 2 minutes, add all vegetables and reduce heat to medium. Continue to stir for about 5 more minutes. Enjoy!

The Mouse Trap - Rani Bolton

Have you ever spent time just hanging out in Shiraz? You can hear Emily and her staff tailor their suggestions according to each customer's needs. I have noticed that along with many other details they take into account two very important factors, price and occasion.

Such a perspective could be transferred to the world of cheese.

Cheese in my world is as important as any other protein. I will gladly pay to have quality beef as I will quality cheese. However, there is also a time and a place to not spend extra. Would you put a tenderloin in a crock pot? No, you would save your pennies and use a lesser cut like stew meat. The same is true for cheese. Here is a money saving tip – use Grano Padano (GRAH-nah pah-DAH-noh) instead of Parmigiano-Reggiano and see what you think.

What is the difference between Grano Padano and Parmigiano-Reggiano?

Grano Padano and Parmigiano-Reggiano are both northern Italian cheeses originally made by monks. Grano Padano is made only with partially skimmed milk, while Parmigiano is made from a mix of whole and skimmed milk. They are made in the same basic part of Italy, but from different regions from cows that graze on different pastures - meaning the milk tastes a little different and thus the cheese tastes slightly different.

Now why does the Grano Padano cost less? Location. Grano can be made in five regions north of the Po River in a northern Italy - Padana basically means the Po River valley - while Parmigiano-Reggiano can only come from the cities of Parma, Reggio Emilia, Modena, Bologna and Mantua .

How different do they taste? Grano is sweeter (less salty) and subtler (less complex) than Parmigiano, but most people wouldn't know the difference. For the money, a good Grano is a value cheese—and many restaurants use it instead of Parmigiano-Reggiano - for instance in a risotto!.