

UPCOMING EVENTS



WEDNESDAY, JUNE 17
El Sol Mexican Restaurant
All-Rose Wine Dinner
6:00 pm reception
6:30 first seated course

Our first ever all-rose dinner, with one of my favorite pairings for the wine, Mexican food! El Sol has authentic Mexican cuisine, right here in Athens. Try food served family-style with an assortment of rose from all over.

Only \$30, all-inclusive!

Enjoy bread fresh out of the oven on Thursdays!

Every Thursday, we now have bread from the Daily Neighborhood Deli in Oconee. Chef Emilee Greer bakes 2 kinds of artisan loaves and/or baguettes each week. The selection changes weekly, but it is always 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.*

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. . .

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Shiraz
FINE WINE & GOURMET

"I drink Champagne when I win, to celebrate. . . and I drink Champagne when I lose to console myself "

- Napoleon

As we move into the traditional wedding season, the word "Champagne" gets tossed around almost as much as the ubiquitous bridal bouquet. However, while bubbly is the best way to kick off a celebration with flair and panache, not all that sparkles is Champagne.

What do sparkling wines have in common?:

- The blends are made up of many (up to 60) still wines.
- They undergo secondary fermentation - carbon dioxide gas is trapped inside the bottle and becomes the bubbles in the wine. To do this, sugar water is added to the bottles and the yeasts eat the sugar, causing CO2.
- The average bottle contains 56 million bubbles.

So, what makes them different?

Cava is sparkling from Spain, usually in the Penedes region. Almost 200 producers of bubbly are there, including the 2 largest in the world. The Spanish tend to drink it more as a everyday aperitif instead of a luxury—just like it's come to be used here. grapes used: Xarello, Macabeo, Parellada, and Chardonnay

Prosecco is also known as spumante, and is a softer style of bubbles from the Veneto region of Italy. The secondary fermentation happens in tanks instead of inside bottles. grapes used: Prosecco

Real Champagne is from the region of that name, about 90 miles northeast of Paris. There are over 15,000 growers in Champagne, and most of the grapes are sold from them to 110 houses that are well known. There are some smaller wineries that make their own; these are known as grower Champagnes. grapes used: Pinot Noir, Chardonnay, and Pinot Meunier

Notes about Champagne:

Because so many of the grapes are red, they are pressed gently so they don't impart any color. Villages are given ratings that determine what the growers there will be paid. A minimum of 20% of each vintage must be held back for blending in future years.

A note about rosé: these are rarer, more expensive, age better, and are more complex than their golden counterparts. Hence they are known as the best among sparkling wines. Other "colors": Blanc de Blancs are 100% Chardonnay (all white grapes); Blanc de Noirs are all red grapes.

www.shirazathens.com

JUNE 2009

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

Don Sancho Londono Calma 2006
90% Tempranillo, 10% Graciano

For those of you who loved the Cortijo II, its replacement is even better, with superstar wine-maker David Sampedro at the helm. Some floral purple fruit on the nose is enhanced by pretty Asian spices and rich, soft red fruit. The finish has hints of milk chocolate, cigar smoke, red fruit jam, and spice. Technically a Crianza, this silky, dusty wine is great with lighter dishes.
\$16.99

Cellar Vinos Pinal Portal White 2008
70% Garnacha white, 20% Sauvignon Blanc, 5% Macabeu, 5% Viognier
90 = Wine Advocate (Value Section)

One of those great summer whites, this is a delicious, citrus-backed wine with tangerine, honey-suckle, and honeydew. Waxy, dry, and firm, it has citrus peel on the finish and just enough acid to be mouthwatering. Try it with a wide array of salads, on a picnic, or have it with fresh seafood.
\$16.99

Cusumano Syrah 2007
Sicily, Italy

Flat-out juicy Syrah, it is stainless steel fermented so the freshness really comes through. The ripe fruits on the nose include red raspberry and bing cherry, and the midpalate is firmer with red fruit and light spice. The finish has more dark fruit and pepper—altogether well put together and tasty. Try it with anything barbecued, spicy, or with fruit in the sauce.
\$14.99

**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:

Guenoc Victorian Claret 2006
North Coast, California
80% Cabernet, 14% Merlot, 4% Petit Verdot, 2% Petit Sirah

Warm and ripe, this medium-bodied red has firm tannin and great fruit balance. Peppery spice is equalled by black and dark red berry fruit; it is an altogether tightly knit California Cab blend, with hints of dark, plump fruit.
\$12.99
wine club deal of the month = \$10.99

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 Spring Cleaning Sale! 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
Fox Gordon By George 2005
Adelaide, Australia
75% Cabernet, 25% Tempranillo
89 - Wine Spectator

This wine is really bright on the nose, with strawberries and black fruit jam. Firm, integrated tannin comes through, though, with dried herbs and dark, dark fruit. Mulberry, blueberry, and cherry are all present in this well-crafted duet. Try this wine with root vegetables on the grill, 3-veggie tian, or steak with salsa verde (and the winery recommends green curry).
\$29.99
This month, premier cru members receive extra bottles for only \$19.99!

**SHIRAZ'S RECIPES FOR
JUNE**

This month's featured item is the Salad Sac. It keeps lettuce and other vegetables fresh for days, and eliminates the need for spinners or extra paper towels. It is simple—wet veggies, lettuce, or herbs thoroughly, and place in the bag. It can be reused for years! The Salad Sac is only \$9.99, and comes automatically in wine club.

UPDATED 7-LAYER SALAD

1 head lettuce, broken
½ cup (1) green pepper, chopped
½ cup fresh broccoli, in pieces
½ cup dried fruit (like raisins)
1 cup olive oil blended with 1 cup special vinegar (try raspberry champagne or sherry)
1 cup fresh fruit (like strawberries or melon)
6-8 pieces bacon, fried and crumbled
salt and pepper to taste
Put first 9 ingredients in a large glass bowl or tupperware container in order listed. Chill until time to serve. Add salt and pepper, toss, and serve.

CHARD-NO-WAY SALAD

2 cups asparagus spears (1 small bunch, trimmed)
1 8-ounce container strawberries
2 small avocados
1 Tablespoon lemon juice

Dressing:

½ cup avocado oil
1 clove garlic, crushed
3 Tablespoons lemon juice
¼ cup dijon mustard (preferably flavored)
3 Tablespoons fresh basil, chopped
salt and pepper

Blanch the asparagus in boiling water until just tender, and plunge into ice water to keep it bright green. Cut each stalk into 2 or 3 pieces. Hull and halve the berries. Halve, stone, and peel the avocado and cut into chunks. Drizzle with the lemon juice. Mix all ingredients for the dressing together.
To serve, make a bed of green leaf and watercress—or just pile the veggies in layers on a plate and drizzle with the dressing.
Serves 4

SALSA VERDE

1 bunch fresh parsley
1 bunch fresh cilantro
1 Tablespoon capers
2 cloves garlic, peeled
2 Tablespoons lime juice
½ cup olive oil

Put all ingredients except oil in a food processor and pulse until chopped, 1 or 2 minutes. Add oil and pulse until blended. Serve over poached or grilled fish, steak, or roasted veggies.

RASPBERRY & POPPY SEED DRESSING

½ cup olive oil
¼ cup BR Cohn raspberry champagne vinegar
2 Tablespoons dijon mustard
1 Tablespoon poppy seeds
Combine all ingredients and serve over your favorite salad.
Optional: add ½ cup fresh raspberries to the dressing
Serves 4

HONEY MUSTARD VINAGRETTE

Juice of 2 limes
1 ½ Tablespoon chopped fresh tarragon (or 1 T. dried)
1 ½ Tablespoon chopped fresh chives (or 1 T. dried)
1 Tablespoon honey
1 ½ teaspoon dijon mustard
¼ teaspoon coarse salt
Whisk all ingredients together. Works great as a dipping sauce or over a salad.

Fresh Fish at Shiraz on Thursdays!

Every Thursday, starting at 11 a.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.