

UPCOMING EVENTS



**SATURDAY, MARCH 20
1 TO 5 P.M. AT SHIRAZ**

"A COMMAND PERFORMANCE" TASTING

Taste the wines of Elderton in the Barossa Valley! Try 8 highly rated wines, including their flagship, Command Shiraz, between \$15 and \$75. Given the exclusive nature of the tasting and the number of wines, we will hold a tasting each hour on the hour, limited to 20 people each hour. Cost will be only \$10 *RSVPs encouraged but not required.

**WEDNESDAY, MARCH 24
AN ITALIAN WINE TASTING AT DEPALMAS DOWNTOWN**

5 wines with 5 appetizers
entrance at 6:30; first course served at 7:00 p.m.

\$25, all-inclusive
extremely limited seating

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.

TUESDAY, APRIL 6

A LOLONIS WINE DINNER AT SQUARE ONE

5 courses from Athens' premier seafood restaurant paired with 6 wines from America's first organic winery! Experience Square One's new private dining room upstairs; we will also have door prizes, including gift certificates to the restaurant and Shiraz. Special guest Richard Hudson of Kindred Spirits represents Lolonis for the southeast.

\$40, all-inclusive

menu

Ladybug White on entrance

Redwood Fume Blanc – Chargrilled Oysters with grapefruit butter

Redwood Zinfandel – Jerk Calamari and sliced Caribbean relish, black bean salsa

Redwood Chardonnay – Caesar salad with house smoked fish

Redwood Cabernet – Grouper with a smoked portabella sauce

Orpheus Heritage Petite Sirah – Chocolate Cheesecake

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

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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Shiraz
FINE WINE & GOURMET

*"We are all mortal until the first kiss
and the second glass of wine."*

- Eduardo Galeano

What could be better for a celebration than a glass of wine?

We have wine for so many occasions: a nice dinner, someone's birthday, a toast for an anniversary.

Whether it's a leisurely day where you have nothing to do but lunch with girlfriends or you are on vacation, have you ever noticed that a simple glass of wine can mark the occasion? I have always noticed that trips to the beach have mimosas with brunch as part of the formula. Why? Because it smartly announces that there is a fun day ahead with no deadlines.

Romance is another department that we feel privileged to help out with, as wine is sensuous by itself. Have you ever heard beer called voluptuous? Sexy? Drinking something that is sensual in nature helps your loved one look at you in a better light. No wonder we've been wooed by wine throughout history.

Or just entertaining is made so much more festive by the addition of a great pairing of wine with a dish. I have noticed through the years that more people dress up for dinner if you tell them you're having a nice wine with the feast!

Perhaps this is why Thanksgiving is such a big wine holiday. It includes so many facets, with friends, family, food, AND a celebration, that it is only natural to include something to raise glasses with. After all, eating really is the center of all gatherings, whether familial or social.

Weddings are an obvious occasion to toast to the couple, but what about all the other wine drunk during the event? Nice wines at the rehearsal and the reception are common, but also many couples give wine as a gift to guests. Sometimes guests will even bestow the couple with a bottle meant to drink on the 1st, 5th, or 10th anniversary.

And while we think of Champagne as celebratory, we sometimes disregard how festive it is just to raise a glass with a few good friends. I've known people who keep prettier wine glasses just for when their friends join them for dinner. What a fun red carpet to roll out!

Most charity events make sure that wine is included with any fundraisers they throw—the fact is, people feel more giving—and joyful—when they have had a glass of wine. And it's not just about getting them ready to open their pocketbooks, either—the addition of wine makes them feel like they are a part of something.

Take notice sometime of how often you will see the word "celebration" in conjunction with a wine and food event. It's easy. The addition of wine makes every day into more of a party.

www.shirazathens.com

MARCH 2010

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

**Morgenhof Sauvignon Blanc '08
Simonsberg Mountains, Stellenbosch,
South Africa**

This Sauvignon Blanc has so much going on! That great South African style, it is grassy with a lot of lemony citrus, but no harsh grapefruit or gooseberry. Refined and complex, it is light, crisp, and a little floral. The flavors are rounded out with green and black peppercorn and figs on the finish. I think of it as refreshing and mouthfilling at the same time—no small feat in a white. Try it with fish, cream sauce, sautéed artichokes, or just by itself.

\$15.99

**Senorio de Barahonda Tinto Barrica 2007
Yecla, Spain**

70% Monastrell, 30% Cabernet

Barahonda (maker of Nabuko) has been making wine since 1925, is a little winery in a tiny region, and grows some of the oldest Monastrell vines in Spain. Rich layers of flavor come from the very long, cool, maceration process, and from aging for almost 2 years before release. Black raspberry and creamy dark currant have a lot of length on the palate. A little toasty cedar and cigar on the finish are matched by ground black pepper for a dense and structured wine with some punch. Let this one breathe a bit—all the spice and extracted flavors will evolve nicely.

**90 points = Robert Parker
\$16.99**

**Terra Andina Carmenere 2008
Central Valley, Chile**

Terra Andina blends microclimates in Chile to show the diversity there. Carmenere, "Bordeaux's lost grape", has big ripe black fruit with great acid backing it up. Blackberry, currant, and cassis are accentuated by cloves and some spicy cedar. It's bright fruit with a backbone. True to the varietal, it still restrains its green pepper and herbaceous character. A great wine to have when you are grilling out, try it with burgers, mushrooms, or bacon dishes.

\$8.99

**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:

**Steltzner Vineyard "Allison" Rose of Syrah
2006**

Sonoma Coast, California

Allison bucked the system at Steltzner, known for their big reds (they're in the Stags Leap District in Napa), and I'm so glad she did. "Pink, fun, and tasty" is how the winery describes this – which I think is a perfect notation on a delicious, zesty glass of wine. Raspberry, cherry, and strawberry; the gang's all here. It is full-bodied and dry, with a watermelon/ cranberry note to the finish. Now that the weather is inviting, make sure you include this with your next picnic. Great with salmon, barbecue, sandwiches—or just sunshine and a nice breeze.

\$15.99

**wine club deal of the month = \$8.99
(warning! We only have 10 cases)**

The Mouse Trap - Rani Bolton

Cahill Porter is "The Crown Jewel of Irish Gourmet Cheeses". Cahill's Farmhouse is a third generation family artisan cheese business, nestled in the heartland of County Limerick, Ireland. They are also credited with being the originators of fine Irish cheese.

This "Jewel" is an Irish cheddar flavored with the owners' own farm-made Irish Porter (like Guinness Stout) specific to Limerick. The cheese itself is from cow's milk from the Friesian herd on their 64-acre farm. It's hand-crafted and individually blended, with no artificial ingredients. The rennet is vegetarian—the (inedible) brown wax is not.

The Porter is semi-hard with a floral cheddar nose of fresh butter. It has a meaty texture with caramel and chocolatey, malty notes. It is visually pretty as it has marbled cream in dark garnet. The cheese breaks easily into uniquely shaped crumbles and could be melted or grated.

Try it on a ploughman's plate for lunch with beer. Put it on the center of a cheese plate for dessert with a pear, baked apple, or even milk chocolate for something different. Make gourmet mac and cheese. Try it over chocolate pecan pie, melted. Yum!

PLOUGHMAN'S PLATE—cheeses served the traditional Irish way with brown soda bread, chutney, pickle and mustard. Feel free to add a green apple or grapes and nuts

GRILLED CHEESE SANDWICH—try a little Worcestershire sauce with the cheese for a great melted sandwich. Alternatively, make the grilled cheese with bacon.

*did you know that Guinness was once called a Porter?

Cahill Porter Cheddar is \$7.99 a wedge.

**SHIRAZ'S RECIPES FOR
MARCH**

This month's featured food item is BR Cohn Grapeseed oil. Grapeseed oil is known for 2 major qualities: it has a high smoke point, making it ideal for a stir-fry or grilling; and it adapts the flavor of whatever spices and foods it is cooked with. Rub a portabella mushroom cap with oil, grill, and top with brie; grill scallops and serve with curry sauce and fruit chutney; or cook a wide variety of fish without changing the flavor. BR Cohn Grapeseed oil is only \$11.99 a bottle, and comes automatically in wine club.

PANKO SEARED TUNA

- 2 Tablespoons BR Cohn Grapeseed oil
- 2 6-ounce filets ahi tuna (or other sushi grade fish)
- 1 cup panko crumbs
- 2 Tablespoons soy sauce
- 2 Tablespoons Wild Thymes Thai Chili Garlic dipping sauce

Cut tuna in half and coat both sides of each piece in panko. Heat grapeseed oil in a frying pan over medium high heat. Sear tuna for a minute and a half on each side. Mix soy and thai chili sauces and pour over the top of the tuna. Serve with brown rice and asparagus.

serves 2

SAUTEED ARTICHOKE

- 1 14 ounce can artichoke hearts, drained
- 2 Tablespoons BR Cohn Grapeseed oil
- ¼ teaspoon salt

Heat oil in a frying pan over medium heat. Add artichokes, shaking the pan consistently for about 5 minutes, until browned all over. Add salt and serve.

WILTED TOMATOES

- 1 large tomato, cut into 6 thick slices
- 1 Tablespoon BR Cohn Grapeseed oil
- ¼ teaspoon black pepper
- ¼ teaspoon sugar
- ¼ teaspoon kosher salt
- ¼ teaspoon thyme
- ¼ teaspoon rosemary
- ¼ teaspoon parsley

Put thick slices of tomato on a baking sheet lined with parchment. Brush slices with oil and sprinkle with herbs. Put in an oven set to 250 F. for 2 hours.

GRAPESEED SHORTRIBS

- 1 pound beef shortribs
- 4 Tablespoons BR Cohn Grapeseed oil
- 2 Tablespoons Willie's Hog Dust dry rub

Trim excess fat off of ribs, if there is any. Rub meat with 2 T. of oil and 1 T. dry rub. Refrigerate for 2 to 4 hours. Sear ribs on medium high in 2 T. oil for about 2 minutes, until brown on all sides, in an ovenproof skillet. Transfer skillet to an oven set to 475 F. Cook for 10-15 minutes for medium doneness and serve.

serves 2

Wine Club Premier Cru Level!



Premier Cru Level Pick

**JC Vizcarra
100% Tempranillo
Burgos, Ribera del Duero, Spain**

To me, 2 things define Juan Carlos Vizcarra's winemaking: purity and elegance of fruit, and no compromises! And when you only settle on the best, what do you do in a less than great year? Vizcarra put his \$100 and above juice in this bottle. And what a fortunate thing for us! Dark purple and glass-coating, this is the biggest JC ever. Custard, black pepper, purple fruit, and dried herbs—it is very intense but has a restraint about it that surprises. A wine that makes you want to be in the wine business, it lingers forever with just the slightest lilt to the beautiful finish. I want to see this wine in 5 years; and again in 10. As the importer said when we tasted it, "this wine is stupid."

(the '06 got 92 points; if you wait for this rating, we'll be sold out. Entire GA allocation = 10 cases)
\$29.99