

UPCOMING EVENTS



TUESDAY, JUNE 22

"AROUND THE WORLD" AT FLIGHT!

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

\$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.*

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

"Ah, Riesling! Great grape of the past and even greater one of the future."

*—Jancis Robinson
(in an article about food-friendly Australian Riesling)*

www.shirazathens.com

MAY 2010

We all know Germans are the benchmark of Rieslings in the world, but why do we hear so much about Australians? In a time when Aussie Shiraz has resounded for such a long time, it may sound unusual when we see so many crisp whites from down under. The truth is, behind Germany, Australia is the world leader in number of Riesling vines!

Didn't see that from Yellow Tail? That's because it's the smaller, refined, estate growers in cooler climates that rule the Riesling world in Oz. Clare Valley and Eden Valley, smaller areas with colder climates, are renowned for having the best that the grape has to offer. These are not your grandma's Rieslings—steely and crisp, flinty and citrus-forward, these are clean, focused wines with tons of acidity and structure.

No wonder Kilikanoon, with its Kil-ler Shiraz, is known almost as well for its "classic style" Riesling. It seems that while the Germans kill you softly with subtle aromas and textures, many consumers prefer the straightforward, vibrant wines associated with Australia. In fact, while Aussie sales went down 16 percent overall last year, the sales of Riesling from down under skyrocketed a whopping 31 percent!

Let's take a step back to remark on the importance of Riesling. Although it is number 20 in rank of wines grown in number in the world, it is in the top 3 in quality (for anyone keeping score, that is Chardonnay, Riesling, and Sauvignon Blanc). No wonder the surge, especially if you consider that Riesling is one of the most food-friendly wines in the world. Or that Rieslings are light enough for summer—or serious enough for heavy food.

The wines are like the Germans for many reasons. They steer away from oak and malolactic fermentation (that makes wines buttery); they are usually dry; they have low alcohol; they become even more smooth and balance as they age. However, they have differences as well: they are more linear and austere in nature, with even higher acid.

No wonder they are so fantastic with food! Like German Riesling, Aussies have a crisp, fruity, acid structure that makes them an ideal pairing. Think of these things: to pair with spicy food, you need fruit; crisp whites lend better to seafood; full but dry wines work better with fatty food; big cheeses need acidity but not too lean of a structure. Thai food is an obvious example, but give me 5 minutes and I can show you an array of recipes that showcase why Riesling is the ultimate food wine.

For over 100 years, Riesling is a grape that has experienced a lot of popularity in Oz, but its fame in the U.S. is recent. The truth is, the two most widely grown grapes grown in Australia, Shiraz and Chardonnay, are ones that frequently have ultra-ripe levels of fruit to suit growing trends. Compare a Chardonnay, or even a Shiraz, with a Watervale Riesling and the Riesling will almost always be the limey, citrusy, minerally, DRY piece of evidence on the table.

So, don't be scared—try a little of the "R" word—with a little Kangaroo flair! And since the more serious Australian producers produce Riesling, you won't even have to endure the little critter on the label!!

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

MAY

Bodegas Berroia Chacoli 2008 Chakoli de Bizkaia, Spain (Basque region) Hondarribi Zuri, Folle Blanche, and Riesling

Aromatics and acid, end an expressive (and cleansing) palate. Old school practices like sheep to "mow" the cover crops meet high-tech fermentation tanks with cooling jackets and intense regulations on bottling. The result is delicious: a fresh, zesty, crisp wine laden with minerals, lemon, lime, and sea air. Intense acid and huge floral notes add to the complexity, and you can almost taste the steep slopes the grapes are grown on. And it is great with absolutely ANYTHING. Beware: never get caught with only one bottle of Chacoli! You will always need another!!

\$17.99

Fire Station Red 2006 Cabernet Sauvignon Central Coast, California

Made by an active Sonoma Co. firefighter, part of the proceeds benefit burn victims and 911 families. But the idea isn't all that's good—the juice is there, with dark fruit and only a hint of spice. Mulberry, blackberry, and dark cherry flavors are smooth and supple. Nice with your next neighborhood barbecue, especially if you use some Zinfandel jam in the recipes.

\$13.99

Peachy Canyon Cirque du Vin '06 Paso Robles, California

25 Petite Sirah, 23 Cabernet, 19 Merlot, 18 Syrah, 15 Cab Franc

A briary, dark, and heavy nose made me think of a big Zin—and for something that has no Zin at all, it does fill the bill. Spicy black fruit, pepper, and deep, blueberry, blackberry flavors end in a clean finish. Really pretty, it opens up nicely with all types of food. Try it, obviously, with anything topped with Zinfandel jam!

\$17.99

this month = \$15.99

**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: Cruz De Piedra Garnacha 2007 Calatayud, Spain

Spicy and dark, pretty and peppery; medium bodied and smooth, this wine has red raspberry, currant, and plum, with floral and citrus notes. Dark red fruit laced with cocoa and cinnamon has light floral and citrus notes. Soft and pretty with red florals, this is an excellent value, and this smooth, fruit-forward wine will work really well with any of the recipes this month.

**89 points = Robert Parker
\$9.99**

Wine Club deal of the month = \$7.99!

This month's featured brews:



FOUNDERS, MI

Old Curmudgean Ale

An "Old Ale", this oak aged beer is meant to be cellared (many put these away for children until they were older) and this one, brewed with molasses, isn't as heavy or hoppy as I was afraid it might be. Big sassafras, molasses malts. 9.8% alcohol (but well hidden)! **\$12.99/4 Pack**

Dry Hopped Pale Ale

A tad smoky, it makes me think of gunpowder green tea with its intense flavor. A little orange, nice deep fruit—it isn't bitter like an IPA & has clean finish, but it has a lot going on. **\$9.99/6 Pack**

LAGUNITAS, CA

PILS, Czech Style Pilsner

I loved the flavor of this—it made me think of, well, Czech Pilsner! More hops but it's creamier on the palate. Light, but it's bold, with good body. Smoky and floral on the finish. **\$9.99/6 Pack**

Hairy Eyeball

Rich, caramel smoothness from this one. This has piney, sweet tannins and raisins and toffee. Roasty - toasty notes in general, with a pleasant, very heavy, finish. 8.7% **\$10.99/6 Pack**

A MIXED 12 PACK - ONLY \$25 FOR BEER CLUB MEMBERS!

AND WINE CLUB MEMBERS WHO ARE ALSO BEER CLUB MEMBERS GET 10% OFF ALL BEER PURCHASED AT SHIRAZ!

Wine Club Premier Cru Level!



Premier Cru Level Pick

Foris Pinot Noir Maple Ranch 2006

Rogue Valley, Oregon

Beautifully pure color and a dark fruit, oak, and saline nose got me pretty excited on this one. It is really soft, rich, and full. The fruit is plush red and purple fruit, integrated asian spice, and a salty bacon undertone. Medium-bodied, it is smooth and elegant, with a little grip to the finish. It would be a perfect pairing with anything with some asian flair or dark fruit notes.

\$29.99

SHIRAZ'S RECIPES FOR MAY

This month's featured food item is Emily G's Zinfandel Jam. They don't call it "Jam of Love" for nothing—Emily G's makes some of the best jams I've ever had. Fresh and interesting flavors, like the pinch of tarragon here, give them a special touch. The Zinfandel jam was just released this week, and it is fantastic! It is great with cheese, as you will see from this month's recipes. I love it over brie; it is great with blue cheese; cook pears in it and add it to a cheese plate. Try a peanut butter & jelly sandwich topped with bacon (or banana) for the ultimate carnivore (or vegetarian) treat! Of course, we've found it's hard to resist just eating it on its own. Emily G's Jam of Love is only \$8.99, and comes automatically in May wine club.

MARINATED GOAT CHEESE CROSTINI

4 ounces fresh Chevre

2 Tablespoons olive oil or grapeseed oil

2 Tablespoons fresh herbs (or 1 T. dried herbs de provence)

3 Tablespoons Emily G's Zinfandel jam

water crackers

fresh berries to use as a garnish

Put cheese in a bowl or ziploc bag and add oil and herbs. Marinate in the refrigerator for at least 3 hours (and keep leftovers marinated until they've all been used) and then smear cheese, then jam, on crackers and serve with fresh fruit.

SPICY ELK SLIDERS

4 slider-size burgers (elk sliders available at Shiraz this month)

4 dinner rolls, cut in half

4 ounces Red Dragon cheese (or can substitute cheddar)

4 teaspoons Emily G's Zinfandel jam

4 leaves green leaf lettuce

Heat a grill or a frying pan and cook the burgers on medium high for 4 minutes; turn over and top with cheese. Cook for 4 more minutes until cooked through. Place lettuce on buns and top with meat and then jam and top of bun. Try with fries dusted with Willie's Hog Dust.

CHICKEN IDEAS WITH EMILY G'S

For one chicken breast:

-try it simply on the grill with 1 Tablespoon jam

-mix 1 teaspoon jam with 1/2 teaspoon soy sauce for a stir fry

-mix 1 teaspoon jam with 1/2 teaspoon balsamic for a grilled chicken salad

***check out Athens Food & Culture's May issue for a great cheese biscuit recipe using Emily G's.**

*** Emily G's made in Georgia fruit flavors to follow this summer.**

The Mouse Trap - Rani Bolton

"Does cheese love me as much as I love cheese?" my sister asked when she was munching on some parm while preparing a salad for dinner for her family. As part of a food obsessed family, this is not an unusual question. So we stopped to discuss if she was "normal."

We decided that she was on the extreme side of passion right before the obsessed level and that everyone must love cheese on some level – from mac and cheese to soufflé. We also decided that Mother's Day was for her and if she wanted me to prepare brunch I would be glad to –she just needed to decide what cheese needs to be the focal point of the meal. She decided upon White Stilton with Lemon.

Stilton with Lemon is the perfect choice for Mother's Day or really any spring day. It is white stilton of pasteurized cow's milk, with a texture both buttery and crumbly. It has a special zing added to it of lemon zest and a pretty look when just sliced on a cheese plate. The flavor is mild, even milky; it's often described as having a consistency similar to a dry cheesecake.

Here is our main Mother's Day item – great with a champagne cocktail!

- * Pre made Tart Shell
- * 1 cup heavy cream
- * 1 whole large egg
- * 2 large egg yolks
- * 1/4 teaspoon salt
- * 1/4 teaspoon black pepper
- * 5 oz chilled Lemon Stilton, rind removed and cheese crumbled (1 1/2 cups)
- * Emily G's Zinfandel jam

Preheat oven to 325°F. Line pastry dish with foil and place pie shell inside. Bake in middle of oven until golden, 30 minutes. Cool shell in pan 20 minutes. Meanwhile, make the filling: whisk together cream, whole egg, yolks, salt, and pepper until combined. Scatter cheese evenly in tart shell (still in the pan). Slowly pour custard into shell and bake in middle of oven until golden around edge and custard is just set, 30 to 35 minutes. Cool tart completely in pan on a rack. Cut tart into 32 rectangles and serve at room temperature, drizzled with jam.