

UPCOMING EVENTS



SATURDAY, OCTOBER 13

A cooking demonstration with Chef Randy Tomasacci of Bittersweet Herb Farm! Join us as he cooks appetizers with Finishing Sauces, Herbal Oils, Flavored Balsamic Vinegars, and Seasoning Mixes—sample our fabulous new line.

We will be featuring the fantastic meats available at Grillmaster Meat Market here in Athens! We will also be offering discounts on all Bittersweet Herb Farm's products during this special event. 1-5 p.m.

Call us for reservations at 208-0010.

And drop in any Saturday between 1:00 and 5:00 p.m. for our theme wine and food samplings.*

**Our wine samplings 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); this month the value is \$63! Save \$18 just this month!! 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!) Please ask us if you'd like more information or to join—it's the best deal in town! This month, the featured gourmet item is Bittersweet Herb Farm's Smoked Maple Chipotle Finishing Sauce—use it for a variety of recipes—check out some ideas on October 13! (see events)

TUESDAY, OCTOBER 16

A WINE DINNER WITH GRUET SPARKLING WINES

(And special showing of Stan Mullins's art studio and koi pond)

Special Guest Tyler Young of Gruet Winery will be here! 6:30 P.M. Only \$65 per person, all-inclusive
Parking at Shiraz
(Call us for any questions or dietary restrictions)

Menu:

Warm Goat Cheese Rolled in Walnuts and Spices
Gruet Brut N.V.
Lobster in Basil Butter
Blanc de Noirs N.V.
Pink Grapefruit, Foie Gras, and Crab Salad
Brut Rose N.V.
Wild Mushroom Risotto
Grand Rose 2001
Smoked Cornish Game Hens with Cumin and Honey
Served with Sweet Potatoes
Blanc de Blancs 2002
Lime Sorbet with Pineapple and Chili Glaze
Demi Sec N.V.

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"If I were a young collector unable to afford Bordeaux or boutique Cabernet, I'd be buying the (2004) Mibal by the case."
-Jay Miller, *The Wine Advocate*

www.shirazathens.com

OCTOBER 2007

Garage wineries! It is refreshing to find winemakers who apply garagist principles, as they mean wines with utmost respect to the fruit and terroir. They are the ultimate boutique wines, with small batches and the highest quality. They also usually cost a king's ransom in addition to the tiny production, so it is even more refreshing to find garage wines that are accessible. We are lucky this year to have discovered 2 very unique pairs of friends making wines that we can afford. Mibal makes under 2500 cases of their own wine a year, since they sell over half of their grapes to wineries selling the juice at a higher price tag. Exopto makes less than 2000, as they have bought parcels of land with extremely low yields and higher concentration of fruit.

Mibal is one of only 5 garage wineries in Ribera del Duero. Friends Javier and Miguel inherited their first vineyards from farmer relatives, and have continued to acquire old vines that produce concentrated, aromatic grapes. And the winery itself is a garage (seriously) that used to house the tractors that manage their land now keeping watch over winemaking facilities.

Friends Tom and David met while playing rugby and later found a common passion for wine. Tom says, "we started a garage winery and forgot to charge a high enough price." Their winery is literally located in a storage shed. I was told by the importer that Exopto is a winery that puts all their money into the grapes, and not into a pretty place for tourists.

It takes about 5 minutes in Mibal's vineyards to understand their passion. Javier's fiancée, Miguel's sister, is described as the "soul of the winery" and, if anyone comes to taste the wines, one set of parents is also likely to show up. I was lucky enough to eat a fantastic buffet there as a bonus for trying the new vintage—such hospitality that should have been reserved for serious VIPs, not just wine-lovers.

Exopto vinifies each parcel of rocky land separately out of respect for the different terroirs; they blend at the end, with whole berry, traditional, and carbonic maceration to enhance the flavors of the grapes. They use high toast to seal in the wood for more minerality and fresh fruit flavors, combined with use of large cement tanks. Neighbors of Exopto had been ravaged by a flood just days before my visit, exemplifying the need for rocky soil on steep ground.

We are indeed LUCKY to have a chance to taste these hedonistic delights. Two of their wines are featured in October's Wine Club. Other wines available:

Perfil de Mibal 2004

100% Tempranillo

This is one of the 5 best wines I've EVER had! It is perfectly balanced! Smoky lavender, herbs, vanilla, currants, butterscotch—wow, wow, wow!
\$75.99

(only 20 cases in the U.S.—94 points last vintage) P.S. This is the better wine they keep when they sell their grapes for wines averaging over \$150 apiece!

Horizonte de Exopto 2005

80% Tempranillo, 10% Garnacha, 10% Graciano
\$34.99

More about structure than huge fruit; has a coolness to the finish. Robust, with smoke, tar, and leather, along with sweet tannin.
(300 cases for the U.S.—90 points last vintage)

Exopto 2005

50% Graciano, 40% Tempranillo, 10% Garnacha
\$58.99

More balance & elegance than I've ever had from a Rioja. An insane nose, with cracked pepper, dried herbs, and flowers—rich, soft, fruits.
(only 75 cases for the U.S.—first vintage)

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

Bodegas Hornillos Ballestros
Mibal 2005
Burgos, Ribera del Duero, Spain
100% Tempranillo

My notes on this barrel sample read: "Whoa—huge flavor up in your face!" Dense, extracted purple fruits are enhanced with smoke, coffee, and chicory. Big and tightly wound, it needs some breathing to bring out the beefy, herbs de provence-backed, chewy fruit. Lightly oaked and well-spiced, the finish is extremely lingering but pure, with blueberries, cocoa, and toast. Savory and full, it is deliciously rich. ('05 = not rated; '04 = 91 points Wine Advocate "It is hard to believe that so little money can buy so much wine.")
\$20.99

Exopto Big Bang 2006
Alavesa, Rioja, Spain
50% Garnacha, 30% Tempranillo, 20% Graciano
I can't say enough great things about this wine! Only 315 cases came into the U.S.--and the small group of us who tasted it bought it all within 10 minutes! The inaugural vintage, this one shows blueberry, raspberry, silt, and silk; it is big but fresh, with spice, ash, and tar coming out as it opens up. It is very dry and balanced, with lots of dark fruit, and a nice touch of spice and integrated tannin. It is a mouthful for such a young wine, and I can't wait to see it evolve. Pure, with ink and mulberry flavors, it will make you a wine lover—or we are crazy.
\$19.99
An extra wine club deal—this month only!
Save 10% on 6 bottles (\$17.99);
Save 20% on a case! (makes it only \$15.99!)

**TASTE WHAT THE WINE CLUB ALREADY KNOWS--
OUR PICKS ARE DELICIOUS!**

**THE FIRST SATURDAY OF EACH MONTH, THE WINE
SAMPLING WILL STAR THE WINE CLUB PICKS!**

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

Guilhem Durand
Chateau La Bastide Roussanne 2006
Languedoc-Rousillon, France
Floral and cucumber aromas are a delightful start to this wine. Melons, citrus, and fleshy stone fruits continue throughout. Full and dry, with racy acids throughout, it is a great change of pace no matter what kind of whites you have been drinking lately. Medium in body, the crisp finish is balanced out by a great hint of spice. Altogether full but clean, it is a match for a wide range of foods—try it with anything from pasta to seafood to roast pork or turkey.
\$12.99

This Month's Featured Wine:

Carabella Plowbuster Pinot Noir 2006
Willamette Valley, Oregon
I'm strict about not buying wines sight-unseen, especially for wine club. Why would this wine be the exception? Well, first of all, it's from Carabella, fantastic wines in small quantities (with greater attention to quality) since 1996. Secondly, they have quit making their value line—meaning \$40 for Pinots made there. And here they have created another wine, the Plowbuster, at the lower pricepoint! Finally, we bought them before they were bottled, for a special price! Taste it and see why I'm bringing in this special bottle for you! And, yes, it is ALL estate fruit! 5 clones blended just before bottling. Yum.
\$28.99
Wine Club Special of the Month = \$18.99!

SHIRAZ'S RECIPES FOR OCTOBER

This month we are featuring Bittersweet Herb Farm's Smoked Maple Chipotle Finishing Sauce. Simple to use, yet rich with flavor, the Farm's sauces can be used to finish meats, fish, and vegetables by brushing on a full coat during the last few minutes of cooking. Excellent as a marinade, for grilling, and as a dipping sauce as well. (All the following recipes are wonderful with Mibal or Big Bang) My favorite is perhaps glazing carrots with the sauce while they finish cooking! Maple Chipotle Finishing Sauce is only \$8.99, and comes automatically with wine club.

VACA FRITA WITH CHIPOTLE GLAZE

1 9 oz. skirt / flank steak or chuck steak
2 c. water
3 cloves garlic
5 T. Bittersweet Herb Farm Smoked Maple Chipotle Finishing Sauce
1 red onion, sliced
1 ripe avocado, pitted and sliced
1 tomato, sliced
1 t. fresh cilantro

In a hot pan sprayed with oil, sear both sides of the steak. Add garlic and sautee quickly. Add water and cook in the oven at 350 degrees for 30 minutes. Heat 2 T. olive oil in a pan. Take steak out of the water and add to the skillet. Coat with finishing sauce. Sear the steak until browned and crisp. While cooking, fan out tomato slices topped with avocado on serving plates. Move steak to a cutting board. Add onion to remaining pan juices from steak. Slice steak into pieces and divide onto plates; top with onion and juice mixture. Sprinkle with cilantro.
Serves 4

Great with cold leftovers!
Cut up and serve over arugula or watercress with fresh oranges for a fantastic salad.

CHIPOTLE-TURKEY WRAPS

Flour tortillas
Sliced turkey
Bittersweet Herb Farm Smoked Maple Chipotle Finishing Sauce
Sour cream (mix finishing sauce and sour cream half and half)
Assorted toppings (I like fresh tomatoes, cheese, and avocado)
Lay 2-3 slices turkey on each tortilla. Spread with sauce / sour cream mixture and sprinkle with assorted toppings. Roll tightly and serve with extra mix for dipping.

This glaze is tremendous with pork! Marinate a pork loin at least an hour and then cook until a thermometer registers 158 degrees, or brush pork chops in the last few minutes. Then serve with one or two of these sides (they all serve 4) or with steamed rice and green beans cooked with shallots:

SPANISH SLAW

2 c. cabbage, thinly sliced
1 c. red pepper, thinly sliced
3 T. lime juice
2 T. either flavored mustard OR flavored vinegar
1/2 c. fresh cilantro, chopped
salt and pepper to taste
Combine all ingredients in a non-reactive bowl. Toss and let sit at least half an hour.

SPICY APPLES

2 red apples
2 T. cracked black pepper
pinch cayenne
pinch crushed red pepper
2 T. butter
Warm butter in a saucepan until melted. Add apples, cut into large chunks, and toss in butter, adding spices, until the apples have browned but are soft in the middle, about 15 minutes. Serve warm.

SWEET POTATO FRITES

2 sweet potatoes, cleaned and peeled
Bake potatoes for 425 degrees for 45 minutes in tin foil. Cut each piece in half lengthwise and again into quarters. Cut all sticks in half.
Spray lightly with olive oil and cook another 15-30 minutes, uncovered, or until crisp. Serve with finishing sauce to dip in.

**All of the above pork suggestions also work well with tofu!