

## UPCOMING EVENTS



### WEDNESDAY, OCTOBER 8 Our first ever Girls Night Out!

at 237 Prince Woodfire Grille in the new cocktail lounge  
7-9 p.m.  
\$20 per person

Enjoy a tasting of five wines paired with appetizers from 237 Prince. If you haven't eaten there yet, here's your chance to try several things from their menu. Seating is very limited, but we have a few spaces still available.

In addition to great food and wine, we'll have an assortment of accessories for your home to look at from Notre Monde Home Accessories & Furniture. Notre Monde was founded by a husband and wife creative team; both artists in their own right, they enliven traditional craft techniques with fresh ideas of global origin. From their aged mirror bistro collection of mirrors, lamps, furniture, and room screens, to their silver leaf furniture collection, their

**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); this month the value is \$59—save \$14 this month alone, plus \$4 off each featured bottle! 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. . .

catalogs are full of elegant & unique ideas for your home. They have sandblasted glass hanging lights, cube lights, a modern loft collection of furniture, and mirror accessories: wastebaskets, magnet boards, tissue boxes, trays, jewelry boxes, coasters, and flower pots.

We've got great ideas for you whether you need some decor for your own home or a fantastic gift for someone for the holidays!

### \*Trick Or Treat!!!\*

This month, get a halloween bag for grownups!  
A three-pack perfect for your holiday party, or just for sipping over the weekend. This bag of goodies contains a bottle each of Cortijo III, Pinol Ludovicus, and Carro Tinto. The bright orange bag is stuffed with black tissue paper in case you want to make a gift out of it.  
Get a case discount on the bag!  
Only \$30, including tax.

We've got other Halloween goodies as well:

Cauldron of a chocolate ghost and other treats \$9.99  
Pumpkin filled with chocolate-covered almonds and raisins \$13.99

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**Shiraz**  
FINE WINE & GOURMET

*"the ignorance will continue as long as Korbel is allowed to sell 'champagne'..."*

*-Wine Weekly*

## Common Wine Blunders, Pt. 1

### 10. I heard that cheese and wine really don't go together.

Every time I turn around, there is some new survey from a group that doesn't know what they are talking about. A prime example was a recent article by a college class that claimed beer paired better. The trouble was, they put big red wines with Brie and other stinky cheeses. Hard cheeses are better with reds, while creamy cheeses need whites with fruit. Blues need sweetness. And aged white cheeses go well with crisp whites. Done correctly, they are a beautiful pair.

### 9. Are Chablis and Burgundy jug wines?

Chablis is a region within Burgundy, and the Chardonnay there makes flinty, chalky white wines. "Burgundy" is a term referring to Pinot Noir from the region of the same name. Unfortunately, back in the '70s in California, Gallo and some other producers labeled blends of red and white with these proper French names, and we've been working on informing the American public ever since.

### 8. Are all those jugs and boxes even drinkable?

Yes and no. It is true that in the past, most of the larger formats were for cheap wine; we are fortunate enough to live in an age where wineries are striving to make good wines more accessible. Australians actually put quite a few nice wines in boxes back in Oz, and we're seeing the French take it on as well. A few wineries in California are experimenting with liter jugs. I expect to see lots more perfectly good wines in other forms in the next few years.

### 7. I buy wines with cute animal labels

while "...at the grocery store" usually ends the sentence, there are an awful lot of people who buy wine for the labels. And while this is not necessarily bad—if you are shopping at a reliable place where they know their wine, and have tasted the selections. However, the rule of thumb is silly looking cartoonish gecko on the label = generic, bland, pedestrian wine.

### 6. There are no good wines under \$50.

A lot of times people see wine as something inaccessible, something good that is only for the rich. Not so. In fact, the global economy has great wines at low prices a reality. Buyers can easily find good, reliable wines for around (and under) \$10 every day in stores that have done the picking and choosing between cheap wine and good values.

www.shirazathens.com

OCTOBER 2008

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

**Off The Leash "Max" 2006**  
**Adelaide Hills, Australia**  
**94% Shiraz / 6% Viognier**

Do NOT let the label fool you—this is straight-up Rhone Valley Gigondas! Everything about it screams old world; the nose is huge, with char, pencil lead, tar, ash, and gravel. Extremely dry fruits are firm and rich, the epitome of heft plus elegance. There is an incredible amount of graphite in the flavor, along with the tiniest hint of licorice. This is a great wine for anything on the grill, plus it is a good match for food with cracked pepper or a terrific foil for rich foods, cream sauces, or fruit compotes. "Grown in our backyard. Every berry."  
**\$20.99**

**Hunter's Pinot Noir 2006**  
**Wairau Valley, Marlborough, New Zealand**

Jane Hunter has been awarded more than any other woman in the wine industry in her country, and her Pinot Noir and Sauvignon Blanc are well known. As with all Pinots from the South island, this is a great balance between old world underbrush and new world cherry. Aromas of black cherries make for soft aromas, and the palate has spicy dark fruit, black cherry soda, bright acid, and soft fruit on the finish. Elegant, with a touch of earthiness and a hint of cedar, it is perfect with earthy foods such as mushrooms or artichokes, whether they are the main focus of the dish or an accompaniment to it.  
**\$22.99**

**special price this month - \$19.99**

**Wishes Sauvignon Blanc 2005**  
**Cotes de Thongue, France**

Our friend Wynn Pennington has contracts with French vineyards to blend great values that he then ships home. The result—delicious! This Sauvignon Blanc comes from 9 lots from a single vineyard, and I agree with the negociant that it has "sancerre-like minerality". Extremely crisp, it is dry but not sharp, with bright, not astringent, acid. Citrus peel, stones,

**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.**

and hints of papaya complete a wine that is truly impressive for the price tag. Great with seafood or vegetables, try it with the Lowcountry Garlic Shrimp.  
**\$11.99**

**This Month's Feature:**

**Col des Vents Corbieres 2005**  
**Carignane, Grenache, and Syrah**

Col des Vents avoids the coarseness that Corbieres sometimes has--instead of rusticity, there is a fluid nature. The nose is intense and steely, with aromas and flavors of black, black fruits that follow. There are plums, pepper, cherry, and earth, along with dried herbs to bring some balance to the red fruits. There are hints of underbrush, along with blueberries, but mostly it's red fruit all the way. Bright, straightforward, and just plain good, it has gobs of acid, the taste of grape skins, and a firm tannic backbone. Great with anything at all or by itself, it is ideal with woody flavors (artichokes, anyone?)  
**\$14.99**

**wine club special - \$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 Wine Club member-only holiday preview event in September! 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**  
**Bronzo La Bastide Cuvee Estagnol**  
**Bandol, Provence, France**

**100% Mourvedre from 250 year vines**  
Decidedly French on the nose, with super funky earth/ma-  
nure/ pasture notes, bitter chocolate, and prunes. It is rich,  
pretty, and spicy, with a hint of creaminess to the plums on  
the palate, along with hints of cinnamon and leather. Yum,  
yum, yum. Minerals, meat and smoke all over the place for  
sure. Rich and refined on the lingering finish, it is polished  
and elegant, a superb example of what Mourvedre—and  
wine—should be. Great, as all earthy wines are, with  
smoky, earthy foods. Try lavender, rosemary, and thyme.  
Revisit our peppered lavender beef dish from Dec. 2006  
(see the email archive at [www.shirazathens.com](http://www.shirazathens.com))  
**\$29.99**

**SHIRAZ'S RECIPES FOR  
OCTOBER**

This month's food item is Low Country Produce Artichoke Chow Chow. From the Carolina lowcountry, this is a slice of Southern cuisine that's great added to a wide array of appetizers and entrees. Try it on a black bean burger, on a hot dog, or added to tuna salad. This condiment is so versatile that it can be used for all 3 meals in the day--see the recipes below. Low Country Produce Artichoke Chow Chow is only \$5.99 a jar, and comes automatically included in wine club.

**ARTICHOKE-FETA DRESSING**

1 Tablespoon Low Country Produce Artichoke Chow Chow  
1 teaspoon olive oil  
1 Tablespoon crumbled Feta cheese

Spoon this over any salad or over fresh vegetables. It's great over a Greek or 3-bean salad.

**AUTUMN'S BEST VEGETABLES**

2 small eggplants (or 1 large), sliced lengthwise (1/2 inch thick)  
3 tomatoes, sliced  
1 teaspoon basil  
1 teaspoon black pepper  
2 Tablespoons Low Country Artichoke Chow Chow  
1 1/2 cups potatoes, sliced thinly  
olive oil

\*Make sure you start cutting vegetables 2 hours before you plan to serve this dish.\* Place eggplant slices on a plate, and sprinkle with sea salt. Leave it for half an hour to 45 minutes, and then rinse and pat dry. Turn the slices over and sprinkle with sea salt, and leave for another half hour or so, and then rinse and pat dry. Preheat an oven to 350. Either spray or baste both sides for eggplant and tomato slices with olive oil, and place on a foil-lined baking sheet. Sprinkle tomatoes with basil and oregano, and top both vegetables with black pepper. Bake veggies for 25 minutes. Once the vegetables are in the oven, put the potatoes on a aluminum-covered sheet pan and bake for 15 minutes or until golden. Once everything is done, arrange eggplant and tomatoes over the potatoes and top each portion with a Tablespoon of Artichoke Chow Chow.

Serves 2.

**BLACKEYED PEA SALSA**

1 cup blackeyed peas (or large can), drained (reserve a little of the liquid)  
1/2 cup (or small can) corn kernels, drained  
2 Tablespoons Low Country Artichoke Chow Chow  
1 teaspoon hot sauce  
salt and pepper to taste  
1/2 cup chopped scallions (optional)

Mash about 1/2 to 2/3 of the peas with a fork or biscuit cutter. Add corn, chow chow, hot sauce, salt, and pepper, and stir together. Serve with chips. Garnish with scallions, if desired.

**LOWCOUNTRY GARLIC SHRIMP**

1/4 cup olive oil  
10 garlic cloves, sliced  
2 pounds large shrimp, peeled and deveined  
1/2 teaspoon salt  
1 cup Low Country Artichoke Chow Chow  
Rice for 4

Heat olive oil in a large non-stick pan over medium-low heat. Stir in the garlic for about one minute, increase the heat to medium-high, and add shrimp. Season with salt, stirring, about another minute, and add chow chow. Shrimp should only cook about 4 minutes. While shrimp is cooking, serve rice into 4 serving bowls. Put shrimp in a serving bowl or place the pan on a trivet for guests to serve themselves.

**MEDITERRANEAN BENEDICT**

2 english muffins, split in 2  
4 slices feta cheese (or 2 Tablespoons)  
2 ounces mushrooms, sliced  
1 Tablespoon butter  
4 poached eggs  
2 Tablespoons Low Country Artichoke Chow Chow  
2 Tablespoons heavy cream

This only takes about 10 minutes to make an extra-special breakfast! Split english muffins, and heat water for poached eggs (or heat a pan for fried eggs if you like). Heat a second pan with butter, and when melted, add mushrooms. Place feta cheese on muffins and serve juice or coffee; get chow chow and cream out of fridge. Finish eggs and put mushrooms over muffins. Scoop out eggs with a slotted spoon and place over mushrooms. Turn pan (for mushrooms) down to med-lo, add last 2 ingredients, and warm. Serve over complete meal. Serves 2 as a complete dish or 4 with fruit, grits, etc.

This breakfast has endless possibilities. For example, substitute roasted red peppers for mushrooms; add canadian bacon; etc.

**\*Fresh Fish at Shiraz on Thursdays!\***

Every Thursday, starting at 1 p.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.