TIFFANY'S WINE & SPIRITS WINE CLUB - DECEMBER 2020 -

1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Fable Pinot Noir 2018 Mendocino, California

The nose is generous with ripe, plummy fruit and bright, freshly sliced strawberries. The palate is well structured yet wound with silky layers of spicy hibiscus and cinnamon and finishes soft, supple and satisfyingly long. (Retail Price \$15.99)

* Food Pairing: salmon or other fatty fish, roasted turkey or chicken, casseroles, duck prosciutto

2. Domaine Lafage La Narassa 2018

Roussillon, France

The 2017 Narassa is based on Grenache and Syrah. Brought up all in used barrels, this full-bodied, deep, meaty wine reminds us a top California GSM blend and has a rocking nose of white pepper, black olives, cedar wood, and ample black fruits. At this quality, they could charge three to four times the price! (Retail Price \$16.99)

* Food Pairing: stuffed pepper, sage, rosemary, olives, tomato based pasta, steak



3. Bodega Garzon Reserva Tannat 2018

Maldonado, Uruguay

A juicy, full-bodied wine. Rich purple in color with very fresh aromas reminiscent of red and black fruits such as plums and raspberries, with a delicate spicy nose. In the mouth, it presents a strong personality. Its mature tannins and minerality transform it into a wine with great soil identity. Drink through 2025. (Retail Price \$17.99)

* Food Pairing: roasted game meats, leg of lamb, olive oil, blue cheese, walnuts

4. Caparzo Sangiovese 2019

Toscana, Italy

Intense ruby color. Fruity, spicy aromas. The palate is full, fruity, persistent, and soft with ripe blackberries, wild strawberries, and vanilla on the finish. Beautiful to drink now or through 2025. (Retail Price \$13.99) * Food Pairing: beef pot roast, bolognese, flatbread, pizza, Pecorino, salami



5. Gentilini Notes Red 2017

Peloponnese, Greece

Agriorgitiko in majority blended with Mavrodaphne. A ruby red colour, rather dense and translucently limpid. Intense and fine aromas of sour cherries, sweet spices, wild mint and black pepper. Soft and warm, fresh and tannic – with tannins that are starting to round-up. The feel is balanced, intense, full-bodied, persistent and elegant. (Retail Price \$16.99)

* Food Pairing: moussaka, meatballs, kebab, eggplant, sun dried tomatoes, lentil, bulgar

6. Bodegas Altanza Capitoso 2016

Rioja, Spain

100% Tempranillo. Complex and well-balanced bouquet. Layered nose of red raspberry and licorice accompanied by smoky and spicy notes. It is supple and rich on the palate with a meaty texture and lively fruit. (Retail Price \$13.99)





LAFAGE



REGULAR WHITE



1. Semeli Feast Moschofilero 2019

Peloponnese, Greece

Semeli Feast White is made with Moschofilero, a blush coloured grape making wines with wonderful aromas of rose petals and Turkish Delight; on the palate it is dry and fresh with hints of limes and lychees. (Retail Price \$14.99)

* Food Pairing: aperitif, seafood, lox with cream cheese and capers, cucumber, lemon, fried chicken

2. Guillaume Klingenfus Cuvee Marie Pinot Gris 2018

Alsace, France

The subtle but ripe freshness of yellow pear dominates on the nose of this wine. The palate boosts this with a zesty but ripe sense of juiciness, helped along by fine spritz. Ripe, balanced and fresh, the wine has an appetizing, off-dry finish.(Retail Price \$12.99)

★ Food Pairing: veal, pork, curry, almond, quiche, crab meats, arugula



3. Chateau Fage Graves de Vayres 2019

Bordeaux, France

This delicious dry white Bordeaux, made mostly of Sauvignon Blanc with some Semillon, comes from a small property in the Entre Deux Mers, very close to St Emilion. A good example of what lower-end white Bordeaux can be: earthy and quite real, with lively, informal tastes that make it great for food and fun times. (Retail Price \$14.99)

 \star Food Pairing: fresh seafood, steam mussels, basil, lime, avocado, garlic

4. Atance Cuvee No. 1 2019

Valenca, Spain

70% Merseguera & 30% Malvasia. Floral aromas with tropical fruits – nicely balanced freshness with melon, apricot and pear. Bright peaches, pear and orchard fruits; saline, macadamia. Crisp acidity on palate, with oceanic minerality. There is a prickly quality from the mineral acidity that makes this a fun paring with a variety of dishes from salty tapas to heartier pastas. (Retail Price \$14.99)

* Food Pairing: Thai, poultry, tofu, curry, empanadas, goat cheese, smoked meats



5. Te Henga Sauvignon Blanc 2018 Marlborough, New Zealand

The aroma is gooseberry and cut grass with underlying tropical fruits. The palate is soft, mouth-filling and juicy – good fruit intensity with red apples and melon standing out. Well balanced acidity and herbal notes combine to make this a delightfully refreshing wine. (Retail Price \$12.99)

* Food Pairing: salad, chives, goat cheese, labnah, green apple, white fish

6. Elk Cove Vineyard Pinot Gris 2019

Willamette Valley, Oregon

A lush and vivid mix of grapefruit, lemon curd and candied orange peel, this new vintage both surprises and delights. With ripe pear, honey and citrus on the nose, this wine opens lush and juicy with white peach, lemon curd and honeydew melon leading to an elegant finish of lemongrass and slate.

#10 Wine Enthusiast Top 100 of 2020 (Retail Price \$17.99)

* Food Pairing: asparagus, shellfish, cauliflower, fries, leeks, dim sum, Vietnamese cuisine





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LAEAG



PREMIUM RED



1. Cottanera Barbazzale Etna Rosso 2018 Sicily, Italy

90% Nerello Mascalese and 10% Nerello Cappuccio from young vines. Vibrant ruby red in color. Delightful scents of raspberry and blackberry, wildflowers interwoven with light mineral scents. Very pleasant freshness on the palate, with a fresh-tasting hint of acid. (Retail Price \$20.99)

 \star Food Pairing: tomato sauce, sardine, burrata, eggplant, artichokes, grilled octopus

2. Teso la Monja Almirez 2015

Toro, Spain

There are some lovely blueberries, eucalyptus, lavender and mulberries on the nose. The palate needs time but is very well structured and delicious. A tight palate qualifies as direct, while this Toro cruiserweight tastes of toasty oaky black fruits and pepper. A spicy dry finish doesn't waver, and this Tinta de Toro (Tempranillo) will age well. Drink through 2027. (Retail Price \$29.99)

* Food Pairing: lamb, pork, rib eye, spicy dishes, chimichurri sauce, BBQ





3. Blue Rock Vineyard Baby Blue 2017

Sonoma, California

A proprietary red blend of six grapes – 47% Cabernet Sauvignon, 28% Merlot, 8% Petit Verdot, 7% Syrah, 6% Malbec, and 4% Cabernet Franc. Striking Cabernet aromatics leap from the glass, deep black and blue fruits dance on the palate, followed by a soft and silky texture, fine grained tannins and glorious structure to complete ensemble. (Retail Price \$27.99)

★ Food Pairing: sticky ribs, prime rib, burger, sausages, bacon, meatloaf

4. Aslina Cabernet Sauvignon 2018

Stellenbosch, South Africa

This sustainably-farmed Cabernet Sauvignon is produced by Ntsiki Biyela, South Africa's first black female winemaker who continues to pioneer the way for women around her. Full-bodied notes of cassis, sappy plums, red currants, and mint dominate the wine's supple and savory palate. (Retail Price \$30.99) * Food Pairing: beef stir fry, smoked duck, pistachio, coffee rub, caramelized onion



5. Christina St. Laurent 2019 Niederosterreich, Austria

A juicy, vibrant red wine made from the St Laurent grape. St. Laurent is a native Austrian grape similar similar to Pinot Noir, but here the loamy soils here lend a distinct forest berry character. The wine is lightly sulfured at bottling. Winemaker Christina Netzl and her family organically farm 28 hectares in Carnuntum winemaking region, located just east of Vienna. (Retail Price \$27.99)

 \star Food Pairing: Swedish meatballs, duck, goulash, Asian cuisine, cold noodles, stuffings

6. Lenotti Le Crosare Valpolicella Ripasso 2016

Veneto, Italy

Inviting aromas of red-skinned berry, violet and dark spice emerge from the glass. The savory, bright palate offers ripe red cherry, nutmeg and star anise alongside polished tannins and fresh acidity. (Retail Price \$24.99)

★ Food Pairing: game meats, mole sauce, truffle, braised meats, glazed ham, Parmigiano Reggiano





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 \star Food Pairing: sticky ribs, prime rib, burger, sausages, bacon, meatloaf

4. Terra Costantino de Aetna Bianco 2017

Sicily, Italy

80% Carricante, 15% Catarratto, 5% Minella. This blend is an inviting, delicately fragranced, medium-bodied white wine with a yellow hue featuring supple aromas and flavors of fresh citrus and savory herbs. Very precise white with intense lemon-rind and lemon-tart aromas and flavors. (Retail Price \$27.99)

 \star Food Pairing: anchovies, risotto, grilled fish, tuna, olives, shellfish



5. Where's Linus? Sauvignon Blanc 2019

California

A cloudy Sauvignon, with a breezy citrus California vibe, made by a very smart, philosophical winemaker named Chris Christensen. As an African American vintner, Chris works to promote diversity and inclusion in the wine industry through speaking engagements, podcasts and mentorship opportunities for aspiring vintners and winery owners. This wine is crisp and dry with a noticeable minerality. Flavors of fresh citrus and orchard fruit on the palate. *unfiltered (Retail Price \$22.99)

* Food Pairing: grilled prawns, Taleggio, roasted vegetables, mushroom, creamy sauce

6. Collovray & Terrier Deux Roches Macon-Villages 2018 Burgundy, France

Heady ripeness on the nose of this wine suggests yellow plum and fresh melon. The palate displays the same ripe, juicy fruit and adds a frame of freshness. The finish is dry and fresh. (Retail Price \$20.99) * Food Pairing: almond, trout, andouillette sausage, scallops, goat cheese, polenta



