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

1714 W Main St. Kalamazoo MI 49006

REGULAR RED



1. Podere Elisa Sangiovese 2019

Toscana, Italy

Intense ruby color. On the nose, it is clean and precise, with hints of morello cherries, wild berries and a moderate spiciness. 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 \$11.99) ***** Food Pairing: beef pot roast, bolognese, flatbread, pizza, Pecorino, salami

2. Baron Francois Gouleyant Malbec 2018

Cahors, France

A hearty, rustic red from France's southwest, this Cahors has everything a savvy wine drinker wants, it is ready for immediate consumption, has excellent structure to age, and comes in at a value price. Gouleyant translates roughly as "gulp-able," and this intro to Cahors delivers plenty of full-bodied berry, cocoa and subtle licorice notes — without losing balance through the lush finish. (Retail Price \$16.99)

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



3. Eguren Ugarte Rioja Cosecha 2016

Rioja, Spain

Ripe, brambly and juicy with very fresh, ripe berries. Composed palate with a tight core of fine, muscular tannins carrying plenty of flavor. Fruity aromas enveloped by noble woods, with hints of vanilla and toast. Great composure. (Retail Price \$11.99)

* Food Pairing: legume, grilled or stewed red meats, lamb, smoky dishes, chorizo

4. Thomas Stopfer Zweigelt 2018 (1L)

Niederösterreich, Austria

Dark red color with violet hues. Dark red fruit aroma with black currant, spices, and cherry. Raspberry, cherry, spices and black pepper on the palate with well integrated acidity. (Retail Price \$13.99)

 \star Food Pairing: mussels in tomato sauce, poultry dishes, grilled fish, gouda, cream cheese



5. Cantina Sociale della Vernaccia Cannonau di Sardegna Maimone 2018 Sardinia, Italy

The most popular red grape variety in the island finds in the valley of Oristano a good distributional area thanks to the nearness of the sea and the mild climate, creating medium structured but very well-balanced, elegant wines with a good alcohol content. the wine shows slightly toasted, red fruit aromas on the nose. Dry, fresh and pleasantly smooth on the palate. A wine with good structure and high drinkability. (Retail Price \$13.99)

* Food Pairing: pancetta, sheep cheese, steak, bacon, eggplants, smoky dishes

6. Pacha Carmenère 2019

Colchagua, Chile

Different layers of aromas gives a unique complexity. Sweet fruity flavours of black fruits such as cherries, blackberries, and dried prunes are predominant at the beginning. A subtle hint of vanilla, cloves, and mocha, are perfectly combined in the palate, enhancing the complexity of this beautiful and pleasant Carmenère. (Retail Price \$15.99)

* Food Pairing: lamb curry, sausage and lentils, cassoulet, tandoori chicken, spicy dishes



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REGULAR WHITE



1. Avancia Godello Cuvee de O 2018 Valdeorras, Spain

Beautifully fresh and attractively pure lemon and pear aromas with a powdery, floral edge that really charms. It offers an exotic nose of crushed lime, pineapple, mint, and distinct minerality. Medium-bodied, juicy, and balanced on the palate, with good acidity and a clean, crisp finish, drink this classy white any time over the coming 3-4 years. (Retail Price \$16.99)

★ Food Pairing: grilled pork chops, cilantro, fish tacos, prawns, scallops, crab cake

2. Bodegas Castillo de Monjardin Chardonnay 2018

Navarra, Spain

Youthful lemon-green in color, this wine shows fresh aromas of green apples, tropical fruit, white flowers, and a hint of almonds. The ripe flavors continue to unfold on the palate, with concentration, depth, and creamy minerality. (Retail Price \$14.99)

* Food Pairing: chicken, veal, white fishes, salad, egg noodles, spring rolls



3. Joseph Verdier A.J. Lecluse Sauvignon Blanc 2019 Loire, France

This delicious white from the Loire Valley shows characteristic mineral, grapefruit and lime notes on the palate, supported by undertones of flint and apple blossoms. The bright acidity and crisp, clean finish make this an ideal pairing for shellfish or poached seafood. (Retail Price \$11.99)

 \star Food Pairing: sushi, zucchini, oysters, goat cheese, parsley, fennel

4. Sella & Mosca Monteoro Vermentino di Gallura 2016

Sardinia, Italy

This white wine shows a ripe, almost tropical-fruit profile that reflects longer ripening on the vine. Aromas and flavors of fully ripe apricots and peaches are accented by notes of melon, almond, and honey. Bright acidity provides succulence on the palate to an otherwise richer expression of Vermentino. (Retail Price \$16.99)

* Food Pairing: pesto, sardines, garlic shrimp, linguine with clams, clams, olives



5. Dahlia Rosé 2018

Kakheti, Georgia

100% Saperavi. This wine is barely pink in color with just a hint of blush; if not for the labeling one might miss the fact that it is a rosé. It offers aromas of peach, rose petal and baking spice. It is refreshing on the palate while offering sophisticated flavors of peach, apple and nutmeg with a hint of rose petal and a touch of coffee bean on the finish. (Retail Price \$13.99)

* Food Pairing: Asian food, spicy dishes, trout, smoked salmon, mushroom, figs

6. Casa Ferreirinha Planalto Branco 2018

Douro, Portugal

25% Viosinho, 20% Malvasia Fina, 15% Gouveio, 15% Arinto, 15% Codega, 5% Rabigato, 5% Moscatel On the nose, intense floral notes stand out with hints of tropical fruit and citrus notes as well as a touch of minerality. On the palate, the wine is full-bodied with lively and well-integrated acidity, alongside tropical notes. The finish is long and fragrant. (Retail Price \$14.99)

 \star Food Pairing: salad, seabass, cod, crab, turkey, grilled chicken





REGULAR MIX



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PREMIUM RED



1. Maison Pagnotta Pinot Noir 2017 Burgundy, France

Bright red color with dark purple nuances. The cherry and red-fruit notes intermingle with darker aromas of mushroom and earth. Dense with well-integrated tannins. Long and refreshing aftertaste with licorice nuances. (Retail Price \$29.99)

* Food Pairing: ragout, pasta, salmon, duck, casseroles, seared tuna, rabbit, Chinese dishes

2. Ciacci Piccolomini d'Aragona Rosso di Montalcino Rossofonte 2016

Tuscany, Italy

100% Sangiovese. Fruity aromas of ripe berries with balsamic notes on the nose predict an alternation between sweetness and acidity in the mouth. Its sweet-acid components evoke raspberry and ripe blackberry. Spicy finish recalls star anise and pink pepper with powdery tannins. (Retail Price \$36.99)
Food Pairing: hearty fish stew, steak, prosciutto, pot roast, braised meats, mushroom





3. Gaspard Cabernet Franc 2017

Loire, France

Fun natural wine. Light Cabernet Franc with fresh berry and herb notes, slightly effervescent with tingly acid and insane racy vibrancy. Impressive minerality and earthiness. The wine is bottled lightly filtered with a small addition of sulfur. (Retail Price \$24.99)

* Food Pairing: pork, lentils, pinto beans, pate, quiche, spinach, duck prosciutto

4. X Winery Big Gun Red 2016

California

Red blend of Syrah, Merlot, Carignan, Cabernet Franc, and Petit Verdot. Ripe red fruit flavors of strawberry and cherry followed by some plum and cola. Dark garnet in color, the wine has a full and plush texture that yields flavors of dark, brambly fruit as well as spice and toasted oak. (Retail Price \$21.99)

 \star Food Pairing: hot dogs, burger, meat based pizza, roast chicken, teriyaki salmon



5. TerraNoble Gran Reserva Carignan 2016 Maule Valley, Chile

Of intense and deep red color, this wine displays outstanding aromas of red fruits and sour cherries. Very refreshing, complex and well-structured on the palate, its rustic tannins have been tamed by the time spent in old barrels, bestowing a better evolution of the tannins. (Retail Price \$19.99)

* Food Pairing: charcuterie, strong cheeses, lamb, beef brisket, Chinese dishes with five spices

6. Cantina Sant'Agata Na Vota 2017 Piedmont, Italy

Ruchè is a variety of Piedmont that has risen from virtual obscurity as a little-known, dark-skinned variety to having its own appellation, Ruche' di Castagnole Monferrato. Aromas of violet, hay, and vanilla appear on the nose and follow through to the palate. It is complex and well-structured with a long aromatic finish. (Retail Price \$24.99)

* Food Pairing: Margherita pizza, porcini risotto, beef stew, lentil soup, tandoori chicken







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* Food Pairing: pork, lentils, pinto beans, pate, quiche, spinach, duck prosciutto

4. Chateau de Ripaille Savoie Blanc 2019

Savoie, France

On the shores of the French side of Lake Geneva, this is entirely made from Chasselas region. The resulting wines are creamy, mineral and a touch bitter, in a pleasant way, with hints of lime, stone fruit and almonds. This wine shows excellent value and like wines made with the Jacquère grape. (Retail Price \$23.99)

* Food Pairing: shellfish, white fish, Raclette, Emmental or Gruyere, chicken salad, fondue



5. Chateau Graville-Lacoste Graves Blanc 2019

Bordeaux, France

A high proportion of Sémillon (60%) and a splash of Muscadelle (5%) with Sauvignon Blanc (35%), creating a rich, full, aromatic mid-palate to complement the clean finish. Crisp bright stone fruit flavors with a touch of minerality reflective of our terroir, medium bodied, good acidity make it a great compliment to fresh seafood. (Retail Price \$20.99)

* Food Pairing: sushi, white fin fish, lobster ravioli, arugula salad, asparagus risotto, pesto

6. Livio Felluga Sauvignon 2016

Friuli-Venezia Gulia, Italy

Known today as Friulano, it's Friuli's traditional wine with lots of personality and typicity. Well-structured, with harmonious, fruit-led complexity. This feels warm and hefty, almost like a pear-almond smoothie in its creamy texture and fruit flavors. Mild acidity and watermelon-rind greenness accent the rich texture, leading to a balanced and precise finish. (Retail Price \$25.99)

* Food Pairing: Brussels sprouts, cabbage, artichokes, roasted vegetables, ham, Thai



